



LOCAL SEASONS CATERING & EVENTS

Locally Sourced • Seasonally Prepared

Spring Menu

March 26

**Black truffle pistachio goose sausage
with North Town Native Beer whole grain mustard
Cinderblock Brewery N. Kansas City, MO**

**Aleppo Chile Cured Missouri rainbow trout gravlax on rye canapes
With dill crème fraiche**



course 1

**Cream of potato watercress -leek
Paired with Float trip ale, piney river brewing company Bucyrus, MO**



course 2

**Seared wild Walleye | mixed baby greens | charred ramps
fiddlehead ferns | fried capers | meyer lemon vinaigrette
Paired with weathered wit, cinderblock brewery N. Kansas City, MO**



course 3

**Cherry smoked quail | handpicked Minnesota wild rice
baby pea puree | pearl onion confit
paired with English cherry cider, cinderblock brewery N. Kansas City, MO**



course 4

Mulefoot pork two ways

**Crispy belly | crum's Heirlooms bonner springs, KS sharp cheddar grit cake
spicy mustard greens with Canadian bacon | carrot - white miso gastrique
paired with block ipa, cinderblock brewery N. Kansas City, MO**



intermezzo

House made aquavit citrus sorbet

featuring duffy's run vodka, restless spirits distillery N. Kansas City, MO



course 5

**Baumann farms SAVANNAH, MO black walnut crusted rack of lamb
pavers porter reduction lamb demi-glace
grilled spring asparagus | morel mushrooms
paired with pavers porter, cinderblock brewery N. Kansas City, MO**



course 6

Rhubarb sour cream tart

**paired with stonebreaker rhubarb whiskey sour
restless spirits distillery N. Kansas City, MO**