

**American
Slang**
MODERN
BRASSERIE

KANSAS CITY
RESTAURANT WEEK

LUNCH MENU \$15

— **FIRST COURSE** —

**Roasted Beet
& Rainbow Carrot Salad**

Wild Greens, Local Beets, Organic
Carrots, Fingerlings, Heirloom Tomato,
Goat Cheese, White Balsamic Vinaigrette

— **SECOND COURSE** —

Chicken Calvados

Tart Apple Brandy Cream, Yukon Mash,
French Beans & Crispy Shallot

— **THIRD COURSE** —

Carrot Cake



HIMESH ZIMBA
EXECUTIVE CHEF

American Slang

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RESTAURANT WEEK

DINNER MENU \$33

— FIRST COURSE —

Plaza Winter Salad

Wild Greens, Prosciutto, Prairie Breeze
Cheddar, Fresh Strawberry
Shallot Vinaigrette

— SECOND COURSE —

Charred Organic Salmon

Red Quinoa, Forest Mushroom,
Spinach, Heirloom Tomato, Roasted
Mushroom Broth

— THIRD COURSE —

Roasted Chocolate Panna Cotta
Chocolate Milano Sauce



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