



Summer Dinner Menu

Featured Farmer

Crum's Heirlooms Bonner Springs, Kansas

The seeds saved from the 2002 harvest out of Jim and Deb Crum's backyard became the "seeds" of a new business when their son, Dave (of Stolen Grill & Bluestem fame) suggested they provide his present restaurant in Minneapolis delicious heirloom tomatoes. The Crum's now supply 10 restaurants in Kansas City and support a booming CSA program with the highest quality vegetables and herbs.

Farms on today's menu

Beau Solais Farm (Rick Hanks), Hughesville, MO
Crum's Heirlooms (Jim & Deb Crum), Bonner Springs, KS
Simply Food (Dennis Smith), Milo, MO
Green Dirt Farm, Weston, MO
Wood Mood Farm, Higginsville, MO
La Ferme de Bonheur (Doug Schroeder), Higginsville, MO
Muroak Farm , Gilman City, MO
Prarie Birthday Farm (Linda Hezel), Plattsburg, MO
White Oak Farm , Osceola, MO
Thane Palmberg, Desoto, KS

Cheese 6.00 each or 4 for 18.00

Castelrosso Farm (cow) Piedmont, Italy
Cypress Grove Humboldt Fog (goat) Humboldt County, California
Green Dirt Farm Wooly Rind (sheep) Weston, Missouri
Duck confit & pork head cheese with truffle oil
Green Dirt Farm Bossa (sheep) Weston, Missouri
Green Dirt Farm Dirt Lover (sheep) Weston, Missouri

Since **Room 39** changes its menu daily depending on the local offerings, this is just a sampling of a fabulous menu I had when Lisa and I visited Room 39 recently.

My Paleo picks are in red – (and no, I did not eat all of them; I had help from my dinner mates) --Some of the dishes came with dairy, rice or grains, but you can ask to have them hold it, or push aside. In most cases, it was a small part of the dish.

Soups and Salads

Seafood gumbo with pickled vegetables 7.00
Watermelon salad with arugula, Greek feta, crisp prosciutto and sherry gastrique 10.00
Mixed greens, local beets, concord grapes, peaches, ricotta salata and sherry shallot vinaigrette 8.00
Heirloom tomatoes with goat cheese, basil, shaved red onion & extra virgin olive oil 11.00

Appetizers

White wine steamed mussels with sopressata, lemon, shallots and grilled bread 12.00

Fresh crispy calamari with pecorino romano, lemon and ancho chili aioli 10.00

Sautéed chicken livers with white wine, bacon, capers, shallots on crostini 9.00

Seared foie gras with celery compote, grilled brioche, arugula and balsamic caramel 14.00

Beer battered fried okra & green tomatoes with saffron aioli 8.00

Pasta

Orrechiette with Green Dirt Farm lamb ragu, fresh herbs and grana padano 9.00 / 17.00

Goat cheese gnocchi with crawfish, local mushrooms and nettle cream 11.00/ 20.00

Risotto with summer farmer vegetables and pecorino romano 11.00 / 20.00

Sample Four Course Tasting Menu 39.00

Wine Specials

2010 Decero Malbec or 2009 Cabernet Sauvignon 10.50 glass or 38.00

Decero, meaning "from scratch," is a first class winery at the foot of the Andes mountains in Argentina. The altitude of their "Remolinas" vineyard is 3,500 feet allowing the grapes to mature slowly to perfection, developing complex flavors, demanding viticultural precision and expertise.

Entrees

Coho Salmon 28.00

pan seared with a panzanella salad of grilled bread, arugula, heirloom tomatoes, grana padano and basil oil

2010 Wild Rock Sauvignon Blanc

Atlantic Cod 28.00

baked with a ginger glaze and served in a smoked mussel & kombu coconut broth with jasmine rice, shiitake mushroom, carrot, green peppers and basil

2010 Talmard Macon - Chardonnay

Duck 29.00

seared Magret duck breast & confit leg with chana dal and wild rice pilaf, sautéed eggplant, okra amarena cherry mostarda and pan jus

2010 Siduri "Santa Rita Hills" Pinot Noir

Veal Sweetbreads 30.00

sautéed veal sweetbreads with grilled zucchini, mashed potatoes with herb puree & foie gras butter

2010 J.L. Chave "Mon Coeur" Cotes-Du-Rhone

Pork Chop 27.00

grilled Berkshire pork chop with Rancho Gordo “good mother stallard” bean ragu with house cured pancetta & tomato, preserved lemon, sautéed swiss chard and almond romesco

2009 Ridge “Three Valley” Zinfandel

Ribeye Steak 29.00

grilled 14oz ribeye with roasted purple majesty & pink mountain potatoes, green beans, caramelized onion and Montpellier butter

2009 Decero Cabernet Sauvignon

Savory Bread Pudding 19.00

savory zucchini & bell pepper bread pudding served with sautéed swiss chard, tomato sauce and a red wine poached egg

2010 E. Guigal Cotes Du Rhone

Sides 5.00

Green beans with caramelized onions

Roasted purple and red potatoes

Mashed potatoes with herb puree

Good mother stallard beans

Chana dal and wild rice pilaf

Desserts

Peach & blueberry bread pudding with crème fraîche gelato 8.00

Almond cake, whipped cream & fresh berries 7.00

Espresso crème brulee 5.00

Local apple cobbler with vanilla ice cream 8.00

Flourless chocolate torte with whipped cream and almond crème anglaise 8.00

Affogato (vanilla ice cream with espresso) 4.00



“Chef-owners Ted Habiger (an alum of Manhattan’s [Union Square Cafe](#)) and Andy Sloan champion Kansas and Missouri produce in dishes like braised lamb shank with glazed parsnips and white wine-mint jus. It’s tiny and ultra-casual, but Room 39 is giving more upscale places some serious competition.”

-Food and Wine