



Grilled Missouri Buffalo Tenderloin with Shrimp Tempura, Spinach Gnocchi and Wild Mushrooms

Main Course, Serves 8

Spinach Gnocchi:

2 1/3 litre/2 1/2 qts. milk
115 g./8 tbsp. (1 stick) unsalted butter, plus more for searing the gnocchi
15 g./1 tbsp. salt
455 g./1 lb. semolina
170 g./6 oz. Parmesan cheese, grated
4 large egg yolks, beaten
170 g./6 oz. frozen spinach, thawed

Shrimp Tempura:

Oil for deep frying
2 egg yolks
355 ml./1 1/2 cups ice water
170 g./1 1/3 cups flour
8 jumbo shrimp, peeled and deveined

Buffalo Tenderloin and Mushrooms:

8 (200-g./7-oz.) buffalo tenderloin filets
Salt and freshly ground pepper to taste
45 to 60 ml./3 to 4 tbsp. olive oil
225 g./8 oz. wild mushrooms (shiitakes, chanterelles or morels)
2 cloves garlic, minced
15 g./1 tsp. chopped fresh thyme leaves
16 cooked baby carrots

For the Spinach Gnocchi:

- Combine the milk, butter and salt in a saucepan and place over medium heat. Bring to a simmer. Slowly pour in the semolina while stirring to avoid lumps. Stir constantly over medium heat for 15 minutes. Remove from the heat and let cool slightly. Add the cheese and egg yolks; stir to combine. In a food processor, purée the spinach until finely chopped. Stir the spinach into the dough. Cool and let rest for 1 hour.
- On a floured cutting board, shape the dough into logs about 1 1/4-centimetre/ 1/2-inch in diameter. Cut 1 1/4-centimetre/1/2-inch lengths. Cook in simmering salted water in batches until they float. Just before serving, sear the gnocchi until golden brown in a nonstick sauté pan with a little butter.

For the Shrimp Tempura:

- In a medium pot or deep fryer, heat the oil to 175 degrees C/350 degrees F.
- In a mixing bowl, whisk together the egg yolks, ice water and flour (place the batter over ice if not using immediately). Dip the shrimp into the tempura batter and fry until browned, 3 to 4 minutes. Remove and drain on paper towels.

For the Buffalo Tenderloin and Mushrooms:

- Preheat a gas grill or prepare a charcoal fire.
- Season the buffalo with salt and pepper, and rub with a little olive oil. Grill to desired doneness, turning once.
- Heat 2 tablespoons olive oil in a sauté pan over medium-high heat. Sauté the mushrooms with the garlic and thyme until tender. Season with salt and pepper.

To Serve:

- Place some spinach gnocchi on the bottom of a plate with 2 baby carrots. Top with a buffalo tenderloin and some mushrooms. Garnish with the shrimp tempura and serve.

Caramelized Onion, Apple and Brie Flatbread

Appetiser, Serves 4

285 g./10 oz. bread flour
7 g./1 1/2 tsp. salt
7 g./1 1/2 tsp. sugar
20 g./1/4 cup powdered milk
120 ml./1/2 cup water
1 large egg
30 ml./2 tbsp. olive oil
2 yellow onions, sliced
2 Braeburn apples
30 g./2 tbsp. unsalted butter
225 g./8 oz. Brie cheese, sliced
Mizuna leaves or frisée to garnish

- Sift the flour, salt and sugar into the bowl of a mixer fitted with a paddle attachment. Add the powdered milk and mix to combine. Switch to a dough hook and turn the mixer on to the lowest setting. Add the water and egg; mix until smooth. Remove the dough from the bowl and cover it with plastic wrap. Let the dough rest for 30 minutes.
- Preheat the oven to 205 degrees C/400 degrees F. Roll out the dough on a floured surface until thin and cut into 13-centimetre/5-inch squares. Place the squares on a pizza stone and par-bake for 5 minutes. Remove and let cool.
- Heat the olive oil in a sauté pan over low heat. Add the onions and cook until caramelized. Remove from the heat, cool and reserve.
- Peel, core and quarter the apples, then cut them into 2/3-centimetre/1/4-inch slices. In a sauté pan placed over medium-high heat, melt the butter. Add the apples and cook until lightly browned. Remove from the heat, cool and reserve.
- Preheat a pizza stone in a 205 degree C/400 degree F oven. Lay the flatbread pieces on a work surface. Spread caramelized onions on each flatbread and top with the apples and Brie slices. Place the pieces on the pizza stone and cook until crisp, 5 to 10 minutes. Remove them from the oven and cut into quarters. Garnish with mizuna leaves or frisée.



INTERCONTINENTAL
KANSAS CITY AT THE PLAZA

Ernest Hemingway found Kansas City 'a strange and wonderful place where the food is good, and where the people spoke the purest American'. Today the city is home to vibrant neighbourhoods and a lively arts scene. Located just steps from the Country Club Plaza entertainment district and not far from the American Jazz Museum and the 18th and Vine Historic Jazz District, this is the city where Bill Basie became the Count, the InterContinental Kansas City at the Plaza offers live jazz in the Oak Bar, where guests can choose from over three hundred martinis. Before catching some music in the hotel or out on the town, guests can dine in the Oak Room, whose menu focuses on the specialities of the American heartland, especially the steaks and chops that made the city famous.

InterContinental
Kansas City at the Plaza
401 Wark Parkway
Kansas City, MI 64112 USA
p. 816.756.1500
f. 816.756.1635

