

SIGNATURE

◆ ✨ **BRUNCH** *Menu* ✨ ◆

Breakfast

PASTRIES

House-Made Almond Croissants

Kouign Amann

Orange Craquelin Brioche

Brown Butter Glazed Monkey Bread

MAINS

Winter Fruits

Fluffy Cage-Free Scrambled Eggs

◆ Carving Station ◆

Prime Rib

Vanilla Bean Custard Laced Brioche French Toast

Eggs Benedict

Sugar Cane Waffles

Steak and Eggs

Applewood Smoked Bacon

Breakfast Pork Sausage Links

◆ Seafood Station ◆

Elder Point Oysters | Shrimp Cocktail

Lunch

Seared Sea Bass

Mediterranean Power Bowl

Verjus Braised Shortrib

Seared Amish Chicken

Desserts

Mint Chocolate Mousse Bombe

Gianduja Yule Log

Linzer Torte

the American

For the past 50 years The American has been hosting guests who have come to make memories, share experiences, and enjoy the amazing service and culinary talents of so many. We welcome you to this Hallmark Christmas Experience special dining event.

A VALENTINE TO KANSAS CITY

As befits its Hallmark heritage, The American opened its doors on Valentine's Day 1974. Guests knew immediately this was a place like no other in the region.

The restaurant's design was conceived by renowned architect Warren Platner as a huge lace valentine, with white oak columns branching into a canopy of elongated hearts. Three-story floor-to-ceiling windows offered a spectacular view of the Kansas City skyline.

TIMELESS DESIGN

Renovations in 1990 and 2017 reinterpreted the space while respecting the original Warren Platner design. Today a neutral palette highlights the features designed by Warren Platner - the white oak ceiling heart fans and the floor-to-ceiling windows that continue to provide guests with fabulous views of Crown Center and Kansas City.

This timeless design and its influence and inspiration on subsequent restaurants and dining spaces led to The James Beard Foundation naming The American as its 2018 Design Icon Award Winner - the first restaurant outside of New York City to receive this honor.

TOP CHEFS, SWEET MEMORIES

In the time that The American opened, world-class cuisine in the country's finest restaurants was French. Maybe Italian. Not American, which was known for convenience, not culinary creativity. Along came James Beard, "the dean of American cookery," who championed uniquely American culinary traditions without canned soup or frozen food in foil trays. The American embraced this "new American cuisine" with guidance from Beard and other high-profile experts in the restaurant's early years.

A perennial Mobil 4-Star and AAA 4-Diamond designee, The American nurtured its own superstars, too, and its legacy reverberates throughout Kansas City and the nation. We are proud of the chefs who have worked in The American's kitchen, and that there are multiple James Beard Award winners and nominees among them.

STILL SPECIAL, AFTER ALL THESE YEARS

Dining tastes are more casual today. But life's milestones continue, and our frenetic everyday pace only heightens the need to pause and gather those we love to share a special meal in a very special place.

The American continues to be that place. The spectacular setting and view remain. Fundraising galas still support worthy causes. Private wedding receptions, board dinners, holiday parties and family reunions continue, and guest chefs still share their culinary gifts in one-time-only events.