



"Where Good Taste Is Meant To Be Shared!"



"FALL 2011" NEWSLETTER

# CELEBRATE



**Let us take care of the details for your special event, so you can relax and enjoy!**

You deserve the peace of mind knowing every detail is covered. Contact Taylor Parry, Events and Promotions Manager, for any catering or private event requests at 913-327-8466 or at tparry@kctrezovino.com

## When considering that next "Special Place"

to hold your business meeting, social gathering or customer appreciation dinner, it's important to look for extraordinary cuisine, excellent wine, impeccable service and pleasing atmosphere.

Our stylishly appointed private dining space can accommodate **12 to 40 guests**. This private space is part of our extended wine cellar adorned with rich oaken wood accents and personal wine vaults. We offer a variety of seating arrangements to facilitate your every need; whether you're hosting a business presentation, cocktail reception or engagement party!

Our cocktail lounge where we regularly host corporate cocktail receptions and wine tastings is also available for exclusive gatherings of up to **70 guests**. Its unique setting is ideal for a multitude of social events.

**We will be closed on the follow dates for the holidays:**  
Thanksgiving Day 11/24 Christmas Day 12/25 New Year's Day 01/12

## TASTE: A Sampling of our New Fall Menu

### The Pantry

WILTED SPINACH SALAD apple, fennel, polenta crouton, bacon vinaigrette

POACHED PEAR endive, celery, pine nuts, gorgonzola

### To Share

HOUSE MADE SAUSAGE black rice, crimini, mushroom, pickled fennel, olive oil

BUTTERNUT SQUASH SOUP pink lady apple, bacon, scallion

### Pasta

BUCATINI local eggplant, crimini mushroom, tomato, Frantoio di Sommaia

### Main Plates

BRAISED VINTAGE BEEF SHORTRIBS Anson Mills creamy grits, greens, pearl onion

### Desserts

PUMPKIN BREAD PUDDING butterscotch, cream

SPICED APPLE COBBLER vanilla gelato, crushed walnuts

## FALL SPECIALS:

*1/2 priced bar and lounge menu 5 to 7 PM daily.*

### MONDAY

"Flights and Bites"

Enjoy any one of our "Hearth Oven Pizzas" FOR FREE with the purchase of a "WINES OF THE MONTH" flight

### TUESDAY

Sip on a quartino of any one of our "WINES OF THE MONTH" for the price of a glass

TVIP Wine Club Tastings OCT 11th, NOV 8th and 13th

Enjoy a taste of all 6 "WINES OF THE MONTH" with a paired food flight 25

### WINESDAY

Specially Priced Wines by the Bottle!

### THURSDAY

Sip on a quartino of any one of our "WINES OF THE MONTH" for the price of a glass

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## DISCOVER

### Tastes of Fall



### Meet our featured fall farm, **Rancho Gordo**

Heirloom beans are the foundation of Rancho Gordo. These beans are grown in limited quantities in Napa Valley, California to insure quality and more importantly, freshness. They have between 20 and 30 varieties at any one time but as the seasons wears on, the favorites tend to go quickly. Chef John is working with **Black Calypso Beans, Cranberry Beans and Chickpeas** from Rancho Gordo. Come in and savor the flavors of fall.

### Featured Fall Menu Recipe:

#### PUMPKIN BREAD PUDDING

Enjoy Chef Megan's recipe for Pumpkin Bread Pudding at home! Follow her simple fall recipe and treat your guests to a Trezo Vino experience around your own table.

Email us at [INFO@KCTREZOVINO.COM](mailto:INFO@KCTREZOVINO.COM) with the subject line "pumpkin recipe"

## DRINKS

### Signature Fall COCKTAILS



Relax on the patio or in the lounge with one of our signature fall cocktails...

**FALLTINI**  
Voyant Chai liqueur, cream and nutmeg



913.327.8466  
kctrezovino.com

PARK PLACE 11570 ASH (115th and Nall)  
**LEAWOOD, KANSAS**

Please call Trezo Vino for reservations at 913-327-Vine (8466) or book your table online using OpenTable at [www.opentable.com/trezo-vino-wine-bistro](http://www.opentable.com/trezo-vino-wine-bistro)