



"Where Good Taste Is Meant To Be Shared!"



"SUMMER 2011" NEWSLETTER



Megan and Colby Garrelts

New Executive Chefs at Trezo Vino

Chefs To Oversee All Operations at Leawood Restaurant
- From Cuisine to Service!

Mark Walker, operating partner of Trezo Vino has announced that chefs Megan and Colby Garrelts are the new executive chefs of Leawood's Trezo Vino restaurant in Park Place. In this capacity, they will oversee all restaurant operations - from the culinary team, to service staff. Both chefs will remain the executive chefs and co-owners of bluestem restaurant in Kansas City, Mo. John Brogan will be the chef de cuisine at Trezo Vino. Chefs Megan and Colby have put their flavorful culinary stamp on Trezo Vino's menu which features their interpretations of Mediterranean cuisine. The new wine list they have just debuted has a wide variety of appealingly priced wines from around the globe and United States.

The savory part of Trezo Vino's menu was created by chef Colby and reflects his style of cuisine.

Executive pastry chef Megan Garrelts has created some tempting new desserts for Trezo Vino which are representative of her culinary approach to the sweet side of the menu.

TASTE: A Sampling of our New Summer Menu

The Pantry

HEIRLOOM BEET SALAD chevre, candied walnuts, sherry shallot vinaigrette
GRILLED ASPARAGUS poached egg, pecorino romano, prosciutto

To Share

FRITO MISTO calamari, rock shrimp, lemon, onion, tomato agro dolce
FONTINA FONDUTA spinach, crostini

Flatbread

AMERICANO La Quercia prosciutto, asparagus, egg, arugula, truffle oil

Pasta

LOBSTER MAC-N-CHEESE trofie, aged white cheddar, herb crumb
POTATO GNOCCHI brown butter brodo, baby spinach, fresh peas, grana padana
CHITARA La Quercia prosciutto, lump crab, garlic cream, herb crumb

Main Plates

BERKSHIRE PORK OSSO BUCCO herbed orzo, rapini, gremolata
CRISPY AMISH HEN PICATTA swiss chard, fried polenta, lemon, caperberries

Desserts

WHITE COFFEE PANNA COTTA amarena cherries, walnut shortbread
CHOCOLATE SPONGE CAKE layered with Semifreddo, honey tuile, whipped cream

SUMMER 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 Jul 12, Aug 9, Sept 13

Enjoy a taste of all 6 "WINES OF THE MONTH" with a paired food flight 20

WEDNESDAY

Specially Priced Wines by the Bottle!

AL FRESCO MUSIC SERIES

live on the patio every wednesday
from 630pm - 930pm

JULY

Wed 27 Rick Bacus & Monique Danielle

AUGUST

Wed 3 Bureman & O'Rourke

Wed 10 Rock Paper Scissors

Wed 17 Sean McNow Band

Wed 24 Rick Bacus & Monique Danielle

Wed 31 The Bullets featuring John KcKenna

THURSDAY

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

CELEBRATE

Time to Party

Hosting a party at your home or office? Don't stress about cooking. Trezo Vino can create a customized menu for your small or large gathering or "Party to Go"! Contact Taylor Parry at 913-327-8466 for more details.

Book your December holiday party now during the month of August and receive a complimentary \$25.00 gift certificate good towards food or beverage at Trezo Vino.

DISCOVER

Tastes of summer

- a salute to our local farmers!



Meet our featured summer farmer, **Thane Plamberg**

Since 1932 Thane and his family have had a stall at the City Market, Kansas City's oldest Farmer's Market selling seasonal items hand grown and pulled from the fields of Desoto, Kansas to be prepared and served on the tables at Trezo Vino. Chef John is working with fresh leeks, baby squash, swiss chard, eggplant, and potatoes from Thane's fields. Come and savor the flavors of summer.

Featured Summer Menu Recipe:

LEMON RICOTTA CHEESECAKE

Enjoy Chef Megan's recipe for Lemon Ricotta Cheesecake at home! Follow her simple summer recipe and treat your guests to a Trezo Vino experience around your own table.

Email us at INFO@KCTREZOVINO.COM with the subject line "cheesecake recipe"

DRINKS

New Summer COCKTAILS

Cool off on the patio or in the lounge with one of our refreshing summer cocktails...



ROSSINI champagne and strawberry juice

FOLLOW US



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