

**St. Charles Parks & Recreation
Girlfriends Getaway
Sept. 30-Oct. 1
Itinerary**

***ALL TIMES ARE APPROXIMATE AND SUBJECT TO CHANGE AS NECESSARY
ALL ROOMS REQUESTED ARE NON-SMOKING ROOMS***

Thursday, September 30, 2010

7:00am Depart Blanchette Park, St. Charles, MO for Kansas City, MO with rest room stop in route.

12:00pm-1:30pm The first stop on our grand *Girlfriends Getaway* is a stylish antique and boutique shop in the heart of Kansas City's historic crossroads district. The majestic and elegant *Webster House*, a beautiful and lovingly restored former school house was built in 1885 in the Romanesque Revival style and is listed on the National Register of Historic Places. Lunch will be served in the Rose Room with an atmosphere of an English country home filled with antiques and art. Following lunch you will have ample time to visit each room of this historic building that is overflowing with unusual and exciting antiques, decorative accessories and gifts that are for purchase. A visit to the *Webster House* is truly an unforgettable experience.

**Webster House
1644 Wyandotte Street
Kansas City, MO 64108
Phone: 816-221-4713**

Menu

Entrée:

Grilled Chicken & Orzo Salad...with roasted corn, tomatoes and feta tossed with a chili-lime vinaigrette on a bed of butter lettuce... garnished with sliced avocado, pea shoots and chives.

Beverage: (choice of one)

Fresh Brewed Coffee or Iced Tea

Dessert:

Mixed Berry Shortcake...a fresh, seasonal mix of berries topped with brown sugar whipped cream.

1:30pm Depart for Country Club Plaza

1:45pm-4:00pm Free time for shopping and browsing the many shops of the famed Country Club Plaza. The Plaza's popularity and reputation has been well recognized around the country. The entire 15-block district, with more than 150 shops and dozens of fine restaurants, makes the Country Club Plaza Kansas City's premier shopping, dining and entertainment destination for many travelers.

4:00pm Depart for Drury Inn-Shawnee Mission in Merriam, KS

4:15pm Check into lodging with baggage handling for overnight stay.

**Drury Inn-Shawnee Mission
9009 W. Shawnee Mission Parkway
Merriam, KS 66202
Phone: 913-236-9200**

5:45pm Depart for Overland Park, KS

6:00pm Arrive at *New Theatre* for dinner and the evening performance of *The Sunshine Boys*. New Theatre Restaurant, considered the Midwest's premier theatre restaurant experience, offers dinner and Broadway comedies & musicals featuring stars from TV, film and stage. Ambiance?you betcha! "The Best Dinner Theatre Operation in the Country" claims The Wall Street Journal.

New Theatre
9229 Foster Street
Overland Park, KS 66212
Phone: 913-649-7469

6:30pm Dinner is served in a walk through serving line.

Menu

Entrées:

Beef Shoulder Tenderloin...tender prime beef marinated overnight, slow roasted and served with a brown sugar bourbon veal reduction sauce.

Fried Chicken...marinated in seasoned buttermilk, served with a fresh rosemary and white wine sauce.

Caribbean Pork...succulent chunks of boneless pork ribs marinated and braised in Caribbean jerk seasonings, served with paprika scented fresh tomato Arborio rice.

Basa...we pan sear this tender white fish and serve it alongside a cilantro, lime and chili aioli.

For the Adventures...lobster infused shrimp risotto Arborio rice simmered in lobster stock with onions and sweet cream, finished with bay shrimp and pecorino cheese.

Sides:

Steamed Broccoli & Cauliflower Medley..tossed with sautéed garlic and topped with fresh grape tomatoes

Spring Vegetable Medley...a sautéed blend of zucchini, yellow squash, capers, tomatoes, onions, fresh oregano and a touch of sweet cream butter.

Haricot Verts...rolled in sweet cream butter with toasted almonds and mushrooms—simple and elegant.

Pasta Farfalle...edamame, spinach and fresh thyme tossed with bowtie pasta in a light cream sauce.

Roasted Garlic Potatoes...our very creamy signature mashed potatoes with sweet roasted garlic.

Polenta...a house specialty prepared with fontina cheese and fresh thyme.

Dinner also includes mixed green salad and fresh baked breads

Beverage: (choice of one)

Iced Tea, Soda or Fresh Brewed Coffee

Dessert: (choice of one)

Ex-Mother-in-Law Cake...This all time favorite is made from spiced oatmeal cake, topped with a coconut pecan streusel, and freshly whipped cream.

Apple Crisp Cheesecake...Our original cheesecake topped with a baked streusel crust and served with a baked apple compote and fresh whipped cream.

Guilt Free Frozen Strawberry Mousse...Strawberry mousse mixed with seasonal berries, topped with whipped cream and served with fresh strawberry sauce.

Chocolate Chip Cookie Sundae...Our sundae is chocolate chip ice cream, layered with chocolate chip cookies, chocolate sauce and whipped cream.

Guilt Free Parfait...Light, vanilla-lemon custard layered with fresh strawberries & topped with whipped cream, 120 calories, low fat, low cal, low sugar, no guilt.

Classic Crème Brulee...Tahitian vanilla bean custard with a caramelized sugar crust.

Chocolate Cobbler... The New Theatre Restaurant's signature dessert is a WARM and wonderful, ultra-moist chocolate cake topped with vanilla ice cream, crunchy toffee and freshly toasted almonds.

It's a Cake & Ice Cream Party... First we bake the perfect chocolate cake. Then we fill it with a layer Of whipped caramel cream cheese, sprinkled with bits of candied caramel crunch. Then we cover this confectionary delight with chocolate ganache and serve it Alongside a scoop of caramel-cone-sundae ice cream. (Menu subject to change)

7:40pm Opening Curtain for the hilarious production of "*The Sunshine Boys*" starring Howard Hesseman from TV's *WKRP in Cincinnati* and *Head of the Class*. For 47 years Al Lewis and Willy Clark had been one of the most successful of all vaudeville comedy teams and topped the bill at the biggest theatres on the vaudeville circuit. Now 11 years in retirement they are not even speaking. Willy hates Al with a fine passion, while Al, as he puts it, doesn't hate Willy; he simply can't stand him. When CBS requests them for a "History of Comedy" special, a grudging reunion brings the two back together, along with a flood of memories, miseries and laugh after laugh after laugh.

9:50pm Return to Drury Inn-Shawnee Mission

Friday, October 1, 2010

8:30am Bags out the door and Deluxe Continental Breakfast at Hotel.

10:00am Depart for K C Strings Violin Shop for tour.

10:15am-11:15am K C Strings is the only American maker of professional level violins, violas, cellos and basses. With instruments sold world-wide, the team of European and American craftsman at KC Strings are sure to impress visitors with their master craftsmanship and expertise in music.

K C Strings

5842 Merriam Drive

Shawnee Mission, KS 66203

Phone: 913-677-0919

11:15am Depart for *The Legends at Village West* for shopping.

11:45am-2:30pm Free time for shopping and lunch on your own at *The Legends at Village West*, a 1.2 million square-foot open-air shopping and entertainment center that includes over 100 stores and restaurants. The *Legends* has a diverse group of tenants that will satisfy every style, every age and every price range.

The Legends at Village West

1843 Village West Parkway

Kansas City, KS 66111

2:30pm-3:00pm Enjoy a sweet treat at Palmer's Candies & Ice Cream. Palmer Candy Company operates today as one of the country's oldest candy companies and with five generations, the only candy company of its size with the longest span of family ownership in the United States. Choose between 32 flavors of hand crafted delicious ice creams.

Palmer's Candies & Ice Cream

1837 Village West Parkway

Kansas City, KS 66111

Phone: 913-788-2101

3:00pm Depart for Rocheport, MO

5:30pm-7:00pm Enjoy dinner in the *Terrace* at the Les Bourgeois Blufftop Winery & Restaurant.

Les Bourgeois Blufftop Winery & Restaurant

P.O. Box 118

Rocheport, MO 65279

Phone: 573-698-2174

Menu

Entrée: (choice of one)

Grilled Pork Loin Medallions...brined & grilled pork loin medallions.

Grilled Marinated Sonoma Steak Medallions...balsamic marinated Sonoma steak medallions with bordelaise sauce.

Roasted Garlic-Herb Marinated Chicken Breast...chicken breast marinated in garlic, Dijon mustard and herbs.

Roasted or Grilled Tilapia...8oz tilapia filet with your choice of sauce: lemon herb beurre blanc, orange ginger soy glaze or warm grape tomato basil salad.

Sides:

Asiago Cheese & Spring Onion Mashed Potatoes...seasoned Yukon gold potatoes with spring onions, asiago cheese, butter & cream.

Sauteed Vegetables...red peppers, yellow squash, zucchini, carrots, and petit French green beans sautéed with garlic butter & olive oil.

Beverage: (choice of one)

Coffee, Iced Tea or Water

Dessert:

Nemesis...rich flourless chocolate cake with chocolate sauce, whipped cream & fruit garnish.

7:00pm Depart for St. Charles, MO

9:00pm Arrive at Blanchette Park, St. Charles, MO