

# THE MANSION RESTAURANT

## APPETIZERS

<b>mansion tortilla soup</b> 🍷	13
<b>white asparagus soup</b> , local goat cheese, blossom tempura	17
<b>spring pea risotto</b> , maine lobster, lemon emulsion	24
<b>crispy sweetbreads</b> , carbonara ravioli, fava beans, ramps pesto	22
<b>american sturgeon caviar parfait</b> , house-smoked salmon, avocado, egg condiment	48
<b>tempura soft shell crab</b> , spicy chili aioli, asian pear and celery salad	22
<b>jumbo white asparagus</b> , poached egg, morels, parsley hollandaise	24

## CHILLED & SALADS

<b>mansion baby greens</b> , lemon dressing, date, pine nuts, shaved manchego	14
<b>wagyu beef tartare</b> , tarragon aioli, pickled ramps, spring radish	19
<b>shaved spring vegetables</b> , burrata cheese, lemon purée, dried olive, baguette	18
<b>naked cowboy oysters</b> , chili yuzu, steelhead roe	18
<b>foie gras torchon</b> , pickled strawberry, rhubarb, brioche	28
<b>shrimp cocktail</b> , horseradish panna cotta, tomato syrup	18
<i>caviar service available upon request</i>	

## FISH & SHELLFISH

<b>steamed black bass</b> , purple hull peas, baby zucchini, herbs clam sauce	47
<b>scottish salmon</b> , artichoke and spring pea casserole, bacon bread crumbs	45
<b>seared diver scallops</b> , brandade ravioli, squid ink vinaigrette, potato chip	45
<b>red snapper</b> , cilantro, green tomato relish, fresh garbanzo beans, ricotta sope	45

## MEAT & GAME

<b>beef tenderloin</b> , abalone mushrooms, pickled ramps, haricot vert	57
<b>slow roasted chicken</b> , green asparagus, potato gnocchi, pancetta, ramps sauce	42
<b>grilled lamb loin</b> , smoked hummus, braised carrot, lacinto kale, carrot-cumin jus	52
<b>milk fed veal chop</b> , spring morel ragout, potato pureé, soy glaze green garlic	64

## SIDES

<b>mac and cheese</b> , black truffle, ham 🍷	14
<b>texas grit fries</b> , chipotle aioli 🍷	10
<b>crispy okra</b> , spinach, lemon cream	12
<b>english pea succotash</b> , prosciutto, spring onion	12

## CHEF'S SEASONAL TASTING

*five courses, 95 dollars*

<b>columbia river salmon</b> , osetra caviar, yuzu, english pea, spring radish
<b>crispy pork belly</b> , porcini, gnocchi, grape, parsley chimichurri
<b>maine lobster</b> , black pudding, rhubarb, syrah lobster reduction
<b>texas wagyu strip</b> , duck fat fries, corn pudding, korean pickled cabbage
<b>texas goat cheese bavarian</b> , strawberry, rhubarb sorbet, vanilla pavlova

## EXECUTIVE CHEF BRUNO DAVAILLON

🍷 *Featured in The Mansion on Turtle Creek Cookbook: Haute Cuisine, Texas Style*