

# THE MANSION RESTAURANT

## STARTERS

<b>mansion tortilla soup</b>	12
<b>green asparagus soup</b> , goat cheese, squash blossom tempura	14
<b>shrimp cocktail</b> , horseradish panna cotta, tomato syrup	18
<b>texas goat cheese bon bons</b> , tomatillo relish, truffle honey, petite herbs	14
<b>seared day boat scallops</b> , black olive, lardo, lemon, pine nut, arugula	18

## SALADS

<b>mansion baby greens</b> , lemon dressing, date, pine nuts, shaved manchego	14
<b>caesar salad</b> , romaine hearts, parmesan reggiano, garlic croutons	16
<b>wild white asparagus</b> , lemon confit, cashews, parmesan ice cream	14
<b>baby spinach</b> , texas goat cheese, shaved vegetables, grapefruit-truffle vinaigrette	16

*additions to any salad*

grilled chicken breast	8	grilled shrimp	10	texas wagyu flat iron	14	grilled salmon	14
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## SANDWICHES

<b>smoked turkey</b> , swiss, bacon, avocado, herb aioli, country bread, kennebec fries	14
<b>lobster grilled cheese</b> , herbed mascarpone, manchego, arugula, fennel, orange	18
<b>mansion burger</b> , tomato-piquillo jam, garlic aioli, brioche bun, kennebec fries	16
<b>house-cured pastrami rueben</b> , sauerkraut, gruyere, kennebec fries	14

## ENTRÉES

<b>grilled salmon</b> , spring peas, smoked bacon, crispy onion	24
<b>texas wagyu flat iron</b> , steak sauce, watercress, pickled shallot, potato croquette	28
<b>lemon-ricotta agnolotti</b> , charred tomato vinaigrette, parmesan, basil	22
<b>crispy snapper</b> , crispy jasmine rice, sweet soy, beech mushrooms, ginger	26
<b>thyme-roasted chicken breast</b> , white asparagus purée, panzenella salad	22

## DAILY MARKET TASTING

*three courses, 35 dollars*

<b>tuna tartare</b> , watermelon, avocado, cucumber, mint
<b>chili rubbed quail</b> , creamy grits, rhubarb marmalade, pickled ramps
<b>exotic vacherin</b> , vanilla panna cotta, exotic cream, coconut meringue, exotic sorbet

## DESSERT

*8 dollars each*

<b>exotic composition</b> : coconut mousse, exotic fruit crèmeux, piña colada ice cream
<b>orange-chocolate crème brûlée</b> , orange sorbet
<b>dark chocolate composition</b> : chocolate brownie, crèmeux, café latte ice cream
<b>ice cream and sorbet tasting</b> : four seasonal varieties, texas sugar cookie
<b>assorted cookies and macaroon</b>

EXECUTIVE CHEF BRUNO DAVAILLON

*sample menu; some seasonal items may not be available at all times*