

THE MANSION RESTAURANT

RESTAURANT WEEK 2021

AUGUST 9TH – AUGUST 21ST
PRIX FIXE MENU \$49

STARTER

Choice of

- chilled melon soup** coppa, TX bourbon-goat cheese, spiced pecans, chamoy, torn mint
- tomato & peach panzanella** Burrata cheese, basil, olive oil croutons, duck prosciutto, balsamic vinegar
- charred octopus** black-eyed peas, navy beans, aleppo coulis, lardo, chermoula
- seared duck foie gras** apricot relish, almond crust, arugula, brioche *\$7 supplement*
- pork belly & watermelon** smoked belly, pickled rinds, ghost pepper vinaigrette, chicharron, scallion

ENTRÉE

Choice of

- tasmanian trout** smoked sofrito, summer squash, kalamata olive tapenade, lemon
- shrimp & grits** blue corn grits, smoked gouda cheese, sweet pepper relish, garlic confit
- pekin duck legs confit** sautéed marble potatoes, green onions, TX fungus mushrooms, plum jus
- beef tenderloin** big green egg smoked brisket, crispy potato, arbol gel, spinach *\$10 supplement*
- portobello mushroom ravioli** sautéed mushrooms, shaved parmesan cheese, arugula

DESSERT

Choice of

- pecan torte** milk chocolate mousse, candied pecans, mocha crème
- pot de creme** dark chocolate crème, caramel corn, bourbon chantilly
- jasmine panna cotta** coconut tuile, fresh berries, raspberry sorbet

ADDITIONS

- artisanal cheese plate** chef's selection 3pcs \$16 / 5pcs \$26
- mansion house cured** craft charcuterie, seasonal pickles, grain mustard \$26
- blistered shishito peppers** queso fresco, tequila, lime \$8
- tx bourbon succotash** bacon, beans, peas, ghost pepper relish \$8
- paprika dusted steak fries** garlic aioli \$8

TASTING MENU \$71

chilled melon soup

coppa, TX bourbon-goat cheese, spiced pecans, chamoy, torn mint

seared duck foie gras

apricot relish, almond crust, arugula, brioche

shrimp & grits

blue corn grits, smoked gouda cheese, sweet pepper relish, garlic confit

beef tenderloin

big green egg smoked brisket, crispy potato, arbol gel, spinach

orange sorbet

candied ginger, grand marnier

pecan torte

milk chocolate mousse, candied pecans, mocha crème