

THE MANSION RESTAURANT

RESTAURANT WEEK 2022

AUGUST 9-13 & AUGUST 16-20
FOR RESERVATIONS, PLEASE CALL 214-443-4747

PRIX FIXE DINNER MENU \$49

STARTER

Choice of

- white grape gazpacho** blue crab, avocado mousse, roasted grapes
- tomato & peach panzanella** burrata cheese, basil, olive oil croutons, prosciutto, balsamic vinegar
- charred octopus** black-eyed peas, navy beans, aleppo coulis, lardo, chermoula
- foie gras brûlée** rhubarb chutney, frisee candied almonds, brioche *\$7 supplement*
- miso glazed pork belly** green tomato, grilled peaches, ghost pepper vinaigrette, chicharron, scallion

ENTRÉE

Choice of

- artic char** smoked sofrito, summer ratatouille, kalamata olives
- shrimp & corn risotto** shrimp chicharrón, corn pudding, confit garlic, romanesco
- muscovy duck legs confit** sautéed new potatoes, green onions, TX fungus mushrooms, plum jus
- a bar n ranch flat iron** preserved ramp chimichurri, potato terrine *\$10 supplement*
- portobello mushroom ravioli** sautéed mushrooms, shaved parmesan cheese, arugula

DESSERT

Choice of

- pecan torte** milk chocolate mousse, candied pecans, mocha crème
- praline cheesecake** raspberry sauce, toasted marshmallow, praline ice cream
- flourless chocolate** coco nib tuile, blood orange crème, grand marnier sorbet

ADDITIONS

- artisanal cheese plate** chef's selection 3pcs \$16 / 5pcs \$26
- mansion house cured** craft charcuterie, seasonal pickles, grain mustard \$26
- half dozen oysters** fennel sausage, seaweed bread, mignonette pearls \$26
- blistered shishito peppers** queso fresco, tequila, lime \$11
- tx bourbon succotash** bacon, beans, peas, ghost pepper relish \$12
- paprika dusted steak fries** garlic aioli \$11

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DINNER TASTING MENU \$79

white grape gazpacho

blue crab, avocado mousse, roasted grapes

foie gras brûlée

apricot relish, almond crust, arugula, brioche

shrimp & corn risotto

shrimp chicharrón, corn pudding, confit garlic, romanesco

a bar n ranch flat iron

preserved ramp chimichurri, charred onion

orange sorbet

candied ginger, grand marnier

pecan torte

milk chocolate mousse, candied pecans, mocha crème