

THE MANSION RESTAURANT

THANKSGIVING 2021 | USD130 per person, USD60 children 12 and under
11:00 a.m. – 7:00 p.m.

*The restaurant is fully committed for Thanksgiving, however, please call
+1-214-443-4747 to be added to the wait list.*

STARTERS

butternut squash bisque
apple bacon ravigote, crème fraiche, spiced pepitas
roasted baby beets salad
horseradish labneh, cranberry-pistachio vinaigrette, frisée salad
smoked salmon
potato waffle, poached hen egg, tx whiskey-sour hollandaise, trout roe, tuscan kale
big green egg smoked brisket
texas toast, cole slaw, sunny side eggs, ghost pepper relish
cajun wild prawns & grits
blue homestead gristmill grits, smoked gouda, honey-garlic butter

MAINS

grilled black angus beef tenderloin
red onion jam, creamed potato, wild mushrooms, green peppercorn sauce
juniper rubbed venison loin
chestnut, salsify, candied cranberries
seared diver scallops
pumpkin-farro risotto, endive, green apple, pomegranate, hazelnuts
porcini mushroom ravioli
sautéed mushrooms, parmesan cheese, arugula
roasted organic heritage turkey
chestnut stuffing, acorn squash, carrots, brussels sprouts, cranberry jam, gravy
add shaved white truffle 5 grams \$100

SIDES

mash potatoes, garlic cream, gravy \$10
broccoli raab, red pepper garlic oil \$12
brussels sprouts, ancho chile sauce \$12
sweet potatoes calvados maple cream \$11

DESSERT

texas pecan pie dulce de leche sauce, candied pecans, honey-bourbon ice cream
pumpkin tart toasted marshmallow, roasted white chocolate, pumpkin spice ice cream
spiced apple cake candied almonds, brown butter caramel, vanilla bean ice cream