

THE MANSION RESTAURANT BRUNCH

practically endless mimosas & spicy bloody mary 18
texas margarita milagro tequila silver + cointreau + jalapeño + tajin 15

BRUNCH TASTING

starter & entrée your choice from our menu

dessert your choice from our menu

54

STARTERS

| | |
|---|-------|
| vanilla yogurt parfait mansion granola, wildflower honey, fresh berries | 14 |
| apple bacon cakes bourbon whipped cream, cinnamon | 16 |
| asparagus & potato “vichyssoise” crispy asparagus & leeks | 16 |
| tortilla soup chicken, avocado, aged cheddar | 17 |
| brussels sprouts smoked salmon, lemon, hazelnut | 25 |
| spring greens molasses, pickled pear, tx pecan, local chèvre | 18 |
| burrata tart tomato jam, confit tomatoes, 8 year old balsamic | 22 |
| mansion ceasar romaine, red endive, crostini crouton and parmesan shards | 10/18 |
| salad additions | |
| roasted chicken breast 9 sauteed shrimp 11 scottish salmon 15 burrata 12 | |

ENTRÉES

| | |
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| smoked brisket benedict bacon biscuit, piquillo, aerated bernaise | 24 |
| texas breakfast biscuits and gravy, two eggs, breakfast sausage, potato | 20 |
| omelet latte da chèvre, smokehouse bacon, spinach | 23 |
| prime burger white cheddar, confit tomato, kale | 22 |
| raisin pecan french toast orange mascarpone, spiced pecan | 21 |
| arctic char king crab, apple, cucumber, herb cream | 32 |
| angus beef tenderloin asparagus, potato cake, cabernet jus | 42 |
| butternut squash tortelloni sugar snap peas, hazelnut, sage | 28 |
| tuna niçoise fingerling potato, green bean, tonnato | 27 |
| branzino caramelized cauliflower, green grape, pickled celery | 30 |

HOUSE-MADE MEATS 8 each

fennel breakfast sausage

herb chicken sausage

texas style “bacon”

DESSERT 12 each

lemon strawberry tart meringue, strawberry sauce and sorbet

chocolate & mint ice cream sundae chocolate sauce, chocolate whipped cream

hazelnut crème brûlée mandarin sorbet

ice cream and sorbet tasting three seasonal varieties, texas sugar cookie

churros dulce de leche sauce