

THE MANSION RESTAURANT

Appetizers

- Mansion tortilla soup 13
- King Crab and butternut squash soup, crispy spring roll and glazed chestnuts 18
- Potato gnocchi, artichoke ragout, pancetta and basil 17
- Seared Hudson Valley foie gras, roasted Texas quail, pear-saffron marmalade 24
- Wild and organic mushroom risotto, duck confit and aged Parmesan 18
- Sashimi of hamachi, green apple mustard, cucumber, daikon and jalapeño oil 20

Chilled and Salads

- Mansion Salad of baby greens, white balsamic vinaigrette, Maytag blue cheese and spiced pecans 14
- Shrimp cocktail, horseradish panna cotta, spicy tomato syrup 18
- Maine Lobster Salad, avocado, tomato confit and caviar cream 32
- Roasted beet and local goat cheese salad, beet-raspberry vinaigrette 16
- * Caviar service is available upon request*

Fish & Shellfish

- Atlantic cod, potato brandade, lemon-caper brown butter sauce 34
- Pan seared wild salmon, lobster-miso broth, enoki mushrooms, baby leeks and ginger 40
- Coconut poached Main lobster, Madras curry, hearts of palm 58
- Chorizo crusted Atlantic halibut, stuffed piquillo pepper and white bean purée 40

Meat & Game

- Spiced duck breast, chile glazed daikon, roasted baby beets and turnips 38
- Duo of Black Angus strip and braised short rib, potato fondant and marrow butter 55
- Colorado rack of lamb, crispy lamb shoulder, white grits gratin and braised Texas kale 42
- Bison tenderloin "au poivre", winter vegetable fricassee 49

Seasonal Tasting Menu- Week of February 1, 2010

\$95 dollars *add \$60 for wine pairings*

Dungeness crab salad, tomato-jalapeño gelée and Bloody Mary sorbet

Crisp pork belly, caramelized cabbage, daikon radish and black truffles

Seared diver scallop, clam chowder sauce, brandade ravioli

Roasted Squab, Hudson Valley foie gras, sunchoke purée and sautéed Brussels sprout leaves

Dessert

Choice of dessert or cheese course

Bruno Davailon – Executive Chef