

THE MANSION RESTAURANT

Appetizers

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| Mansion Tortilla Soup | 13 |
| King Crab Soup sweet potato cappelletti | 22 |
| Seared Foie Gras roasted figs, port reduction | 26 |
| Asparagus and Wild Mushroom Risotto Meyer lemon dust | 18 |
| Striped Bass Ceviche pickled cippolini, hot pepper, cilantro | 18 |

**Caviar service available upon request*

Chilled & Salads

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| Mansion Baby Greens white balsamic, Maytag blue cheese, spiced pecans | 14 |
| Shrimp Cocktail horseradish panna cotta, tomato syrup | 18 |
| Maine Lobster Salad avocado, tomato, caviar cream | 32 |
| Summer Watermelon Salad Texas feta, prosciutto, pink peppercorn | 16 |
| Heirloom Tomato Composition gazpacho gelee, tomato/basil granité, goat cheese crostini | 18 |

Fish & Shellfish

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| Grilled Wild King Salmon braised eggplant, green tomato chutney | 44 |
| Wild Columbia River Sturgeon spinach, fingerling potatoes and American osetra caviar | 45 |
| Chorizo-Crusted Atlantic Halibut stuffed piquillo pepper, white bean purée | 40 |
| Chatham Cod saffron-mussels broth, baby leeks, roasted garlic aioli | 42 |

Meat & Game

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| Roasted Lamb Loin caramelized artichoke, tomato marmalade | 42 |
| Prime Filet and Braised Short Rib sweet potato cake, picante relish | 55 |
| Summer Chicken Diablo roasted potatoes, trumpet mushrooms, baby carrots | 35 |
| Crispy Veal Sweetbread and Duck Confit carrot purée, chanterelle citrus gremolata | 42 |

Sides

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| Texas Beans and corn succotash | 10 | Texas Grit Fries, chipotle aioli | 10 |
| Grilled Asparagus, remoulade | 10 | Glazed heirloom carrots | 8 |

Executive Chef Bruno Davailon