

The Mansion Restaurant Dinner Menu

STARTER

- Kabocha Squash Soup**, Maple bacon ravigote, pepitas, apple, crème fraîche \$16
- Sourdough Pull-Bread & Lavash**, sweet corn & herb loaf, whipped garlic cream cheese, lardo \$8
- Farmer's Greens**, shaved vegetables, fresh goat cheese, shallot vinaigrette, toasted walnuts \$16
- Roasted Baby Beets Salad**, horseradish labneh, dried cherries, frisée, everything spices, must vinegar \$18
- Half Dozen Oysters**, Poblano sausage, seaweed bread, mignonette pearls \$24
- Jumbo Lump Blue Crab Cake**, fennel slaw, sweet peppers, red pepper coulis, frisée salad \$24
- Charred Octopus**, black eye peas, navy beans, aleppo coulis, lardo, chermoula, croutons \$26
- Truffle Risotto**, burgundy truffle, Beaufort cheese, mascarpone \$42
- Seared Duck Foie Gras**, sweet potato brûlée, arugula, brioche \$26
- Boar & Pork Paté en Croute**, peach chutney, mixed green salad, shallot vinaigrette \$14
- Craft Charcuterie**, house cured, seasonal pickles, grain mustard \$26
- Artisanal Cheese Board**, almonds, seasonal marinade, raisin walnut bread \$26

MAIN

- Grilled Maine Lobster**, halved, salt marble potatoes, Newburg sauce \$62
- Seared Halibut**, huarache, sweet potato, pickled purple carrots, pipian verde queso fresco \$42
- Seared Diver Scallops**, stewed tomato risotto, eggplant, zucchini, pesto, pine nuts parmesan cheese, nage \$44
- Portobello Mushroom Ravioli**, wild sautéed mushrooms, parmigiano reggiano \$37
- Grilled Texas Quail**, braised cabbage, lardons, apple chutney, pickled mustard seeds, stout reduction \$36
- Juniper Rubbed Venison Loin**, Korean potato, quince, chestnut, pear, finger lime pipian rojo \$44
- 16 oz Cowboy Steak**, garden salad, shallot vinaigrette, red onion jam béarnaise \$68
- Grilled Beef Tenderloin**, creamed potato, shishito pepper, pickled mushrooms wilted kale, bone marrow crust, red wine jus \$56
- Japanese A5 Wagyu Ribeye**, Miyazaki prefecture, shiitake mushroom, arugula, red wine jus \$27 per oz, 4 oz minimum

SIDES

- **Texas bourbon succotash bacon**, black-eyed peas, ghost pepper relish \$10
- **Charred Shishito Peppers**, mescal, lime, queso fresco \$11
- **Paprika Dusted Steak Fries**, garlic aioli \$11
- **Mixed Green Salad**, shallot vinaigrette \$8
- **Wild Mushrooms**, lobster, chanterelle, garlic, parsley \$13

Chef's Tasting Menu

Five-Course Tasting Menu: \$85, Optional Wine Pairings: \$60
Seven-Course Tasting Menu: \$125, Optional Wine Pairings: \$85

Kabocha Squash Soup, maple bacon ravigote, pepitas, apple, crème fraîche
Moët & Chandon 'Brut Impérial' Champagne, France, NV

Seared Duck Foie Gras, sweet potato brûlée, arugula, brioche
Royal Tokaji Company 'Red Label,' Tokaji, Hungary, 2013

Truffle Risotto, burgundy truffle, Beaufort cheese, mascarpone
J. Moreau Chablis, Burgundy, France, 2018

Diver Scallops, Korean potato, pickled purple carrots pomegranate, sage
Vincent Delaporte 'Chavignol,' Sancerre Loire Valley, France, 2019

Grilled Texas Quail, braised cabbage, lardons, apple chutney, pickled mustard seeds, stout reduction
Lemelson 'Thea's Selection' Pinot Noir, Willamette Valley, Oregon, 2016

Beef Tenderloin, creamed potato, shishito pepper, pickled mushrooms, wilted kale, bone marrow
crust, red wine jus
Buena Vista Cabernet Sauvignon, Napa Valley, California, 2017

Orange-Chocolate Ice Cream

Jasmine Panna Cotta, coconut tuile, raspberry sorbet
Vietti 'La Cascinetta' Moscato d'Asti, Piedmont, Italy, 2018

Executive Chef Sebastien Archambault