

# SEVENTEEN SEVENTEEN RESTAURANT

## at the DALLAS MUSEUM OF ART

### Starter

- South Texas Asparagus Soup with | 6
- Fig & Walnut Bruschetta with Paula's Peppered Goat Cheese, Baby Arugula and Red Wine Syrup | 7
- Deviled Eggs Stuffed with Prawn & smoked Duck Salad, Passion Fruit and Serrano Glaze | 7
- Organic Garden Greens, Aged Spanish Sherry Vinaigrette, & Warm Goat Cheese Crouton | 6

### Sandwich

- Smoked Brisket and Kobe Beef Burger with Bacon & Brie | 13
- Seasonal Roasted Vegetable Sandwich with Soup Tasting | 11
- Garlic Glazed Tenderloin Sandwich with Wild Mushrooms, Tabasco Onions, Roasted Tomato and Provolone Cheese | 14
- Tea Smoked Chicken Salad with Cilantro Pesto, Asian Pears and Candied Cashews | 10

### Entrée

- Seasonal Farmer's Market Fair | 13
- Wild King Salmon & Prawn Noodle Stir Fry with Oyster Mushrooms, Spinach and Sweet Chili Garlic Sauce | 19
- Baby Spinach and Chermoula Grilled Chicken Breast with Apples, Sweet and Spicy Pecan, Picon Bleu | 15
- Seared Brook Trout with Spring Peas, Mint, Prosciutto, Yukon Gold Potato Gnocchi & Lemon Brown Butter | 17
- Beef Tenderloin & Shiitake Mushroom Kabob with Jicama-Mango Salad and Cilantro Peanut Pesto | 16
- Asian Shrimp Rice Noodle Salad with Spicy Greens and Thai Chile Vinaigrette | 14
- Local Arugula Salad with Grilled Pork Loin, Fingerling Potato, Feta, Cherry Tomato, Assorted Olives and Balsamic | 13
- Chef's Seasonal Pasta Selection of the Day | 13

### Dessert

- Fried Cherry Pie with Crème Fraîche Icing | 4
- Seasonal Sorbet Sundae | 6
- Lemon Poppy Seed Cake with Guava Anglaise and Lemon Curd | 4
- Peanut Butter Potsticker with Jelly Dipper | 4