

Seventeen Seventeen

Dallas Museum of Art
Executive Chef Jason Ferraro

Starter

- ❖ Butternut Squash Bisque with Lobster & Feta Fritter with Pomegranate 8
- Chef's Seasonal Soup of the Day 8
- House Smoked Beef Brisket Flatbread Pizza with Caramelized Onion, Basil Pesto, and Smoked Cheddar 8
- Fig & Walnut Bruschetta with Paula's Peppered Goat Cheese, Baby Arugula and Red Wine Syrup 8
- Gulf Crab Fritter with Citrus, Avocado and Thai Chili Essence 10
- Moroccan Spiced Lamb Meatballs, Almond Saffron Sauce & Spicy Coconut Lemongrass Emulsion 6
- Organic Garden Greens, Aged Spanish Sherry Vinaigrette, & Warm Goat Cheese Crouton 6
- Seasonal Artisan Cheese Plate with Honeycomb, Fig Chutney and Quince 12
- South Texas Wild Mushroom Tart with Jamon Serrano Ham, Deep Ellum Blue and Balsamic 9

Sandwich

- Smoked Brisket and Kobe Beef Burger with Chipotle Cheddar 15
- ❖ "BLT" with Jumbo Prawn Salad, Smoked Duck Bacon and Mango-Meyer Lemon Mayo 15
- House Smoked Turkey Club with Apple wood Bacon and Basil Pecan Waffles 12
- Tea Smoked Chicken Salad with Cilantro Pesto, Asian Pears and Candied Cashews 11

Entrée

- Chorizo Stuffed Organic Chicken Roulade, Cuban Style Black Beans, Roasted Plantains, Oregano Chimichurri 16
- Slow Roasted Wild Salmon with Fall Squash Ratatouille and Green Pumpkinseed Mole 21
- Baby Spinach and Chermoula Grilled Chicken Salad, Apples, Sweet and Spicy Pecan, Picon Bleu 16
- Potato Crusted Brook Trout Stuffed with Jumbo Lump Crab & Bitter Orange Chipotle Reduction 19
- Macadamia Nut Crusted Rock Fish with Bok Choy, Black Mussels and Spicy Lemongrass 21
- Grilled Hanger Steak with Red Wine Braised Cabbage, Sweet Potato Puree and Spiced Cherry Sauce 18
- Porcini Cured Beef Tenderloin with Root Vegetable Gratin, Creamed Spinach & Cranberry Relish 18
- Dr. Pepper Braised Beef Short Rib with Caramelized Onion White Corn Grits & Napa Cabbage Kim Chi 19
- Asian Shrimp Rice Noodle Salad with Spicy Greens and Thai Chile Vinaigrette 17
- Thai Style BBQ Pork in Chive Pancakes with Cilantro Peanut Vinaigrette, Chili and Herbed Greens 16
- Dried Fruit Stuffed Pork Loin with Roasted Fingerling Potatoes and Pancetta Vinaigrette 17
- ❖ Molasses Grilled East Texas Quail with Port-Poached Pear Salad, Picon Blue Mousse & Spice Walnuts 16
- Chef's Seasonal Pasta Selection of the Day 15

Cultured Cup Tea Service

Premium Loose Leaf Teas Brewed Fresh for you from The Tea Experts at THE CULTURED CUP of Dallas
"Bringing You the World in a Cup" 6

Metis

Caffeine-free and composed of red bush, lavender, rosehips, currants, hibiscus and vanilla

Wedding Imperial

Blended to pair with Wedding Cake, this bold tea is flavored with caramel and chocolate

French Breakfast

A French variation of the English classic, a full-bodied Indian and Chinese blend

Prince Igor

An intoxicating blend of citrus with Sri Lankan Black and Chinese Green Tea

Kukicha Fukamushi

A smooth Japanese Green Tea that undergoes a double-steaming process to create a note of sweetness to the finish

Kir Royale

Chambord Black Raspberry Liquor and Refreshing Sparkling Wine

Vert Provence

Scented with rose petals and vanilla, this Chinese Tea evokes the scents and colors of Provence

Temple de L'Aube

A Japanese Green Tea blended with yellow rose buds, lemon balm yields a colorful refreshing cup

Beverage

Iced Culture Cup Bolero Tea

Seventeen Seventeen Signature Tea with a hint of Mediterranean Fruits, & Cornflower Blossoms

3

Seasonal Fresh Squeezed Lemonade

3

Soft Drink

3

San Pellegrino 500ml

3

Starbucks Fresh Roast Coffee

3

20% Gratuity added on parties of 6 or more
Separate checks available upon request for parties *under 6*

For Reservations: DallasMuseumofArt.org/visit/dine