

SEVENTEEN SEVENTEEN
RESTAURANT

at the **DALLAS MUSEUM OF ART**

Executive Chef Jason Ferraro
Tapas Menu 4-16-10

Flatbread Pizza

Sundried Tomato Pesto, Grilled Chicken, Wild Mushrooms and Mozzarella Cheese
8

Crispy Garlic and Cilantro Calamari with Spicy Hoisin BBQ
7

House Marinated Assorted Olives
6

Spring Asparagus Barley Cake with Wild Salmon and Pinot Noir Butter Sauce
11

Baby Carrot and Beet Salad with Herbed Goat Cheese and Coco Nibs
6

Classic Deviled Eggs Stuffed with Smoked Duck Prawn Salad and Passion Fruit Serrano Reduction
7

Raw Brussels Sprout Salad with Red Onion, Pancetta and Orange Poppyseed Dressing
5

Johana Crab Claws with Honey Dijon Dipping Sauce
8

Honey & Coriander Roasted Assorted Nuts
4

Bacon Wrapped Smoked Scallops with Harissa and Zip Code Honey
10

Pork Tenderloin with Gyueree Grits and Wild Mushroom Butter Sauce
10

Idaho Rainbow Trout with Prosciutto, Haricot Verts and Toasted Almonds
11

Texas Fig & Walnut Bruschetta with Peppercorn Goat Cheese, Micro Greens and Red Wine Reduction
8

Soy Glazed Pacific Sole with Sesame Baby Bok Choy
10

Spicy Tuna Tartar Mini Taco's with Avocado, Ginger and Mango
8

House Smoked Duck, Apricot and Fromage Blanc Crepe with Pomegranate Molasses
9

Artisanal Cheese Plate with Local Honeycomb, Fig Compote and Balsamic Reduction
11

Dessert

New York Style Cheese Cake with Cinnamon Caramel

4

Flourless Chocolate Cake with Strawberry Coulis

4

Chocolate Pot's de Crème with Chilled Chai Shooter

4

Assorted Petit Fours

4

The 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 Signature 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