

Seventeen Seventeen

Late Night at Dallas Museum of Art

Tapas by Executive Chef Jason Ferraro

Wild Mushroom & Caramelized Onion Flatbread Pizza with Basil Pesto and Goat Cheese
8

Smoked Beef Brisket & Asparagus "Mini Taco's with Chipotle Salsa
7

Seared Blue Fin Tuna with Truffled Potato Gnocchi, Pine Nuts and Sage Brown Butter
12

Green Curry Beef Skewers with Thai Noodle Salad
9

Chorizo & Plantain Stuffed Calamari with Roasted Poblano Romesco Sauce
9

Prince Edward Island Mussel Billi Bi Stew
7

Grilled Beef Tenderloin with Fingerling Potato and Escargot - Wild Mushroom Ragout
13

Idaho Rainbow Trout with Asparagus Risotto
11

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

Grilled Lamb Tenderloin with Cuban Style Black Beans, Chimichurri and Parmesan
11

Seared Diver Scallops with Fall Squash Ratatouille and Green Pumpkinseed Mole
14

Tandoori Duck Breast with Chick Pea Fritter, Tamarind Chutney and Cilantro
13

Dried Fruit Stuffed Pork Loin with Red Wine Braised Cabbage, Purple Potato and Pancetta Vinaigrette
11

House Smoked Duck, Apricot and Fromage Blanc Crepe with Pomegranate Molasses
10

Artisanal Cheese Plate with Local Honeycomb, Fig Compote and Balsamic Reduction
12

We work towards sustainability and offer locally grown products in our preparations
47% of our menu ingredients are provided by Texas Organic Growers and Suppliers

SWEETS

Tres Leches with Cajita

4

Deep Fried Smore's

4

Pear Ginger Crisp with Vanilla Ice Cream

4

Marco Polo Chocolate Fondant with Pomegranate Molasses

4

BEVERAGE

Bolero Iced Tea 3

Bottled Domestic & Import Beer 5/6

Budweiser, Bud Light, Shiner Bock, Corona, Heineken

House Made Fresh Lemonade 3

Starbucks Fresh Brewed Coffee 3

Full Bar Service & Wine Menu

The Cultured Cup Tea Service

Premium Loose Leaf Teas Steeped Fresh for you from The Tea Experts at THE CULTURED CUP of Dallas
"Bringing You the World in a Cup" 5

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

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

For Reservations: DallasMuseumofArt.org/visit/dine