The Mansion on Turtle Creek is steeped in history and tradition.

The restored Sheppard King Mansion and adjacent 142-room hotel tower are situated on a 4.63-acre site in one of the most fashionable residential areas of Dallas. The settlement of the area dates back to the early 1800s, and the original Sheppard W King home was the third palatial estate built there as part of the first wave of migration north from downtown.

Sheppard W King was the son of a Confederate War veteran who migrated to Waxahachie in 1882. A president and partner of the cotton brokerage house of King, Collie and Company, Sheppard King made a fortune in the cotton business and later became involved in oil, setting up offices in New Orleans, Milan and Liverpool.

King married Bertha Wilcox in 1891 and soon after that moved to Dallas. The Kings built their original home in 1908, and had it demolished in 1923. They traveled throughout Europe with their architect, J Allen Boyle, before completing their second home in 1925; the

The elaborate wooden mantel was carved by Swiss artist Peter Mansbendel for the King family library, now an intimate dining room.

16th-century Italian Renaissance-style structure now known as The Mansion.

The King Mansion, long known for its parties and other social activities, occupies 10,000 square feet on three levels. It originally contained eight rooms downstairs and five bedrooms, four baths and four maids' rooms upstairs.

Today, dinner guests of The Mansion dine in the same magnificent room that once served as the living room of the King Mansion.

The house is set on solid bedrock Texas limestone, with a nine-foot deep basement that originally was the silver vault, but today serves as the Wine Cellar. Painted rusty pink, the stucco-covered, solid brick walls vary in thickness from 15 to 36 inches.

Imported marble was lavishly installed both upstairs and down—even on the unique, cantilevered stairway. The stairway was considered such an engineering feat that contractors from St. Louis, Kansas City and Denver came to Dallas to witness its construction.

Among the greatest works of art brought from Europe by the Kings—and which remain today—are two tall pairs of early 19th-century Spanish cathedral doors featuring hand-carved helmeted faces, and two ornate columns (now at the entrance to The Restaurant) entwined with carved grapes, vines and leaves. Stained glass windows bear the coats of arms of the barons who witnessed the signing of the Magna Carta.

Runnymede. When the King Mansion was renovated, the silver leaf that originally enhanced the doors was revealed only after six coats of paint were removed.

The oak-paneled library, which today is part of the dining room, retains many of its original elements including an intricately carved plaster ceiling. The richly ornamented, 16th-century stone mantel was brought to Dallas from Germany. Swiss artist Peter Mansbendel executed the elaborate carvings in the woodwork.

The magnificent original dining room—now the lower bar—was a creation of the great French architect, M. Jacques Caree, then director of the Ecole des Beaux Arts de Fontainebleau. The room has an inlaid ceiling composed of 2,400 separate pieces of wood that took six carpenters eight weeks to install. A unique mural depicting points of Italy originally covered the upper third of the location.
all four walls. The fireplace in this room is a reproduction of one in England's Bromley Castle.

In 1935, after the Kings had lost their fortune, the home was sold to two great names in the oil industry, Freeman Burford and his wife, Carolyn Skelly. The Burfords lived in the home until the late 1940s, at which time oilman Toddie Lee Wynne bought and converted it into offices for his American Liberty Oil Company. In the late 1960s, the building was acquired by the Gulf Groups; then, in the early 1970s, the estate was sold to Republic Financial Services, which now has main offices adjacent to the property.

Dallas-based Rosewood Property Company purchased the King Mansion and land in January 1979 from Republic Financial Services, restoring it to its original grandeur and building the adjacent hotel tower. The project, which took nearly two years to complete, cost in excess of $21 million.

The refurbishment reflects the style of the original home without imitating it. As a result, The Mansion on Turtle Creek was given a Keystone Award in 1981 by the Historic Preservation League of Dallas for "renovation and adaptive use of the Sheppard King Mansion."

The primary dining areas of The Mansion on Turtle Creek Restaurant are the original living room, library and 125-foot veranda with low arches that have been glassed. A walled patio was added beyond the veranda for alfresco cocktails and coffee service. The garden room floor, still the original, is of old Spanish tile with corner insets depicting the life of Don Quixote. Three additional private dining and meeting rooms, the

Once a favorite gathering place of the King family, the original Garden Room now provides a picturesque setting for an intimate dining experience.

Trezevant Room, the Sheppard King Suite and the Burford Room, are located on the second floor of The Restaurant.

The original home is now joined to the hotel by a connecting area housing two function rooms, the Promenade and the Pavilion. Despite its relatively recent construction, the tower of guest rooms and suites was designed to complement the style of the original mansion.

Beyond the soaring entry rotunda with its marble floors and walls, The Mansion continues the King family tradition of residential warmth and stylish hospitality. Today, respect for the heritage of The Mansion on Turtle Creek helps preserve its place as a Dallas landmark while ensuring that the history and tradition will be enjoyed by guests for years to come.
DAILY TARIFFS

GUEST ROOMS

Single Occupancy .................................... $220-$310
Double Occupancy .................................. $260-$350

SUITES

Parlor .................................................. $475
Executive ............................................. $685
Master .................................................. $1000
Terrace ............................................... $1200
Two Bedroom ....................................... $1035-$1350

DINING AT THE MANSION

The Restaurant — Brunch, Luncheon, Dinner
The Bar — Cocktails and Nightly Entertainment
The Promenade — Breakfast, Lunch
Room Service — 24 Hours
Private Dining Rooms — Upon Request

Advance reservation for The Restaurant are requested.

A Hotel and Restaurant in the
Roosevelt Tradition of Excellence
7321 Turtle Creek Boulevard, Dallas, Texas 75220
214/522-2000
Fax 214/522-4137 Toll Free 794946
1-800-442-3404 (Toll-Free)
FISH/SHELLFISH

Potato-Horseradish Crusted Salmon with Braised French Green Lentils and Sourdough Corn Fritters  28.50

Jalapeno Glazed Gulf Escalare on Corn Chili with Grapefruit "Margarita" Sauce and Chorizo Taco  28.50

Grilled Red Snapper with Tomatillo-Serrano Chili Vinaigrette and Cornbread Oysters  27.00

Pan Seared Atlantic Salmon with Hard Boiled Egg-Caper Sauce and Horseradish Potatoes  28.00

Pan Seared Gulf Shrimp on Creamy Garlic Polenta with Tomato-Parsley Sauce and Almond Green Beans  25.50

Grilled Swordfish with Mexican Fried Pasta Salad and Three Sauces: Black Bean, Mango, and Red Chili  28.50

GAME/MEAT

Oven Roast Canadian Pintelle on Black Currant Sauce served with Warm Acorn Squash-Green Bean Slaw and Chive Biscuit Sticks  29.50

Oven Baked "Naturally Farmed" Chicken with Maple-Pecan Crust, Roast Garlic Potatoes, and Cranberry-Orange Relish  26.00

Chinese Spice Smoked Pheasant with Shiitake Mushroom-Ginger Sauce and Stir Fry of Bean Sprouts and Black Rice  29.00

Grilled Veal Paillard with Fried Caper-Walnut Sauce and Three Garnishes: Boar Bacon White Beans, Southern Provencal, and Greens  31.00

Lamb "Bourguignonne" with Grilled Artichokes and Garlic Bread  27.00

Roasted Rack of Lamb with Cheese Glazed Potatoes and Two Mustard Sauces  31.00

Grilled Texas Steak with Baby Baked Potatoes
22 oz. Rib Eye  34.00  10 oz. Sirloin  32.50  8 oz. Filet  31.00

CHEF'S TASTING MENU

Grilled Hawaiian Prawn on Garlic Fried Black Beans with Chili-Mint Sauce and Ginger Beef Tartare

Pacific Blue Marlin with Cinnamon-Orange Glaze, Tomoshiraga Somen Noodles and Avocado-Tomato Salad

Pineapple Barbequed Wild Boar with Macadamia Nut Sweet Potatoes, Sesame Broccoli, and Tempura Scallions

Choice of Dessert

$48.00 per person

Dean Fearing
Executive Chef

Tuesday, March 9, 1993

Randall Warder
Chef de Cuisine

In order to enhance the dining experience, we request that you refrain from cigar or pipe smoking in the Restaurant
STARTERS

Warm Lobster Taco with Yellow Tomato Salsa and Jicama Salad  16.00

Pan Seared Barbequed Oysters on Spinach-Red Onion Salad
with Apple Smoked Bacon-Blue Cheese Dressing  11.00

Homemade Veal "Ham" with Rigatoni Pasta, Hedgehog Mushrooms,
and Basil with Romano-Pine Nut Sauce  11.00

Foie Gras and Sea Scallop Tostada with Apple-Chili Marmalade,
Tangerine-Chipotle Sauce, and Mexican Braised Cabbage  15.00

Thinly Sliced Smoked Salmon with a "Thimble of Traditional Garnish"  16.00

Pan Fried Louisiana Crabcakes with a Sauce of Lobster,
Orange, and Smoked Peppers  13.50

Petrossian Beluga Caviar with Homemade Blinis  95.00 (1 oz. serving)

SOUPS/SALADS

Tortilla Soup  7.50  Southwest Chilled Asparagus and Crab Soup  6.00

Texas Black Bean and Jalapeno Jack Cheese with Smoked Pepper Creams  5.50

Lemon Fried Crabmeat Salad and Arugula Baked Golden Mantel Oysters
with Yellow Tomato Vinaigrette  14.00

Braised Chanterelle Mushroom and Asparagus Salad on
Creamy Truffle Potatoes with Sherry-Walnut Vinaigrette  12.00

Spinach Salad with White Mushrooms and Warm Smoked Bacon Dressing  7.00

Beefsteak Tomatoes and Dallas Mozzarella Cheese with Basil Vinaigrette  8.50

Mansion Red Jalapeno Caesar Salad with Shrimp Diablo "Tamale"  13.00

"Greek Salad" with Feta Cheese, Red Lentil Falafel,
Oregano-Tomato Vinaigrette, and Garlic Pita Toasts  9.00

Mansion Salad with Creamy Mustard or Herb Vinaigrette  6.00

PASTAS/VEGETABLES

Trio of Truffle Pastas: Wild Mushroom Ravioli,
Vegetable Lasagne, and Angel Hair with Pesto  25.00

Penne Pasta with Homemade Italian Sausage, Roasted Plum Tomatoes,
Whole Garlic Confit, and Sicilian Toast  21.00

Baked Potato Enchiladas on Pico de Gallo Corn with
Ancho Ranchero Sauce and Tortilla Salad  18.00

Grilled Portobella Mushroom-Eggplant "Parmesan" with
Roast Yellow Bell Pepper Marinara and Grilled Focaccia  20.00

Steamed Asparagus  7.50  Sauteed Spinach  4.50  Green Beans  4.75
Sauteed Wild Mushrooms  7.50  Scalloped Potatoes  4.50  Onion Rings  3.50
Roast Texas Corn with Smoked Peppers, Bourbon Cream, and Apple-Walnut Fritters  4.00
STARTERS

Smoked Golden Trout and Shrimp Salad with Champagne-Caviar Dressing
Chinese Smoked Pheasant and Rice Noodle Salad with Coconut-Miso Vinaigrette
Buttermilk Pancakes with Country Sausage, Apple Compote, and Roast Pecan Syrup
Tamale Battered Shrimp on Texas Red with Mango-Lime Relish
Jambalaya Crabcakes with Red Oak-Leek Salad and Creole Tomato Dressing
Tortilla Soup Turkey-Wild Mushroom Soup

MAIN COURSES

Charred Tuna and Swordfish "Ceviche" with Twice Cooked Pork Dumpling and Melon-Mint Chutney
Pan Seared Chicken Breast and Lemon-Thyme Whipped Potatoes with a Pearl Onion-Wild Mushroom Ragout
Sauteed Gulf Snapper with Curry Ramen Noodle Stir Fry and Plum-Mint Chutney
Steak Fajita and New Potato Hash with Grilled Onions, Fried Eggs, and Ancho Jam
Grilled Atlantic Salmon with Marinated Vegetables and Smoked Onion Hashbrowns
Poached Eggs on Honey-Masa Muffins with Barbequed Lamb Chop, Cowboy Beans, and Jalapeno Hollandaise
Grilled Veal and Lamb with Green Tomato "Diablo" Sauce, Sweet Potato Spoonbread, and Oregano Onion Salad

FROM THE BAKERY

Choice of Apple-Cinnamon Raisin Biscuits, Jalapeno-Corn Sticks, Croissants, Cranberry Muffins, and Pecan Sticky Rolls

Coffee, Decaffeinated Coffee, Tea

$26.50 per person

*In order to enhance the dining experience, we request that you refrain from cigar or pipe smoking in the Restaurant.
CREME BRULEE

6 extra large egg yolks
1 1/4 cups sugar
3 cups heavy cream
1 vanilla bean, split

1 cup raspberries
Puff Pastry
Raspberry Sauce

Combine egg yolks and 1/2 cup sugar in the top half of a double boiler over very hot water. Whisk (or beat with a hand mixer) until lemon-colored and the consistency of mousse. Remove from heat and set aside.

Place cream and vanilla bean in a heavy saucepan over medium heat. Bring to a boil and immediately remove from heat. Strain through a fine sieve. Slowly pour into egg yolks, whisking rapidly as you pour.

Return double boiler to heat and cook, stirring constantly, for about 10 minutes or until mixture is quite thick. Remove top half of double boiler and place in a bowl of ice. Stir occasionally while mixture cools until it reaches the consistency of a very thick custard.

Spread a single layer of fresh raspberries over the bottom of six baked Puff Pastry shells. Pour cooled creme over raspberries to top of shells. Refrigerate for at least 3 hours (or up to 8 hours). When chilled, sprinkle 2 tablespoons sugar over each filled shell and place about 6 inches away from broiler flame for about 3 minutes or until sugar caramelizes. Do not overcook or creme will melt.

Immediately remove from heat. Pour Raspberry Sauce over the bottom of each of six dessert plates. Place a Creme Brulee in the center and serve immediately.

RASPBERRY SAUCE

1 cup fresh raspberries
1/4 cup simple syrup

Puree raspberries in a blender or food processor. When smooth, strain through an extra-fine sieve to remove all seeds. Stir simple syrup into raspberry puree until well blended.

SIMPLE SYRUP

1 cup granulated sugar
1 cup water

Combine sugar and water in a small, heavy saucepan over high heat. Bring to a boil and boil, stirring constantly, for about 3 minutes or until sugar is dissolved. Remove from heat and cool. May be stored, refrigerated, tightly covered, for up to 3 months.
THE MANSION ON TURTLE CREEK TORTILLA SOUP

Serves 4

3 tablespoons corn oil
4 corn tortillas, cut into long strips
8 garlic cloves, peeled
2 cups fresh onion puree
4 cups fresh tomato puree
5 dried New Mexican chilies, fire roasted
and seeded (See Note #1)
2 Jalapenos, chopped
1 tablespoon cumin powder
1 tablespoon epazote, chopped
(or 2 Tbs. chopped fresh cilantro)
1 teaspoon ground coriander
1 large bay leaf
1 1/2 quarts Chicken Stock
Salt to taste
Lemon juice to taste
Cayenne pepper to taste
1 cooked whole chicken breast,
skinless, boneless, and cut into
thin strips
1 large avocado, peeled, seeded, and
cut into small cubes
1 1/2 cups shredded cheddar cheese
4 corn tortillas, cut into thin
strips and fried crisp

Heat oil in a large saucepan over medium heat. Add tortillas and garlic and sauté until tortillas are crisp and garlic is golden brown, about 4 to 5 minutes. Add onion puree and cook for 5 minutes, stirring occasionally until reduced by half. Add tomato puree, roasted chilies, jalapenos, cumin, coriander, epazote, bay leaf, and chicken stock. Bring to a boil. Lower heat and simmer for approximately 40 minutes. Skim fat from surface, if necessary. Process through a food mill to attain the perfect consistency or use a blender (soup may become thick; thin out with additional chicken stock). Season to taste with salt, lemon and cayenne (optional).

Ladle soup into warm bowls. Garnish each bowl with an equal portion of chicken breast, avocado, shredded cheese, and crisp tortilla strips. Serve immediately.

NOTE #1 - Using a pair of kitchen tongs, hold each chili directly over open flame. Lightly roast each chili on all sides for about 30 to 45 seconds. (Be careful not to blacken or burn chilies.) When chilies are cool, remove seeds and stem. This same process can be done in a preheated 400 degree oven. Cook chilies for about 2 to 3 minutes.

CHICKEN STOCK

2 chicken carcasses
1 tablespoon olive oil
2 onions, peeled and cut into large dice
1 carrot, peeled and cut into large dice
1 celery, cut into large dice
3 sprigs fresh thyme
3 sprigs fresh parsley
1 small bay leaf
1 teaspoon black peppercorns
1 quart water to cover

Have butcher cut carcasses into small pieces or use a cleaver to do so at home. Keep refrigerated until used.

Bring a large sauce pot to medium heat and add oil. Add onions, carrots, and celery and sauté for 5 minutes or until onions are transparent. Add chicken carcasses, thyme, parsley, bay leaf, peppercorns, and water to cover.

Bring to a boil, reduce heat, and simmer about 1 hour, skimming surface as necessary. Remove pan from heat. Place a strainer in an empty container to hold a large amount of liquid. Pour mixture into strainer and strain. Skim off any surface fat.

Chef Dean Fearing