

The Conservatory

BREAKFAST

Hot Classics

Farm Fresh Eggs (2) 19

any style, roasted tomatoes, choice of bacon, turkey bacon, ham or sausage

Farm Fresh Three Egg Omelet 21

choice of peppers, onions, mushrooms, spinach, jalapeños, tomatoes, choice of goat cheese, swiss, american, pepper jack

Belgian Waffle 18

fresh berries, candied pecans, maple syrup, vanilla whipped cream

Egg White Frittata 22

shiitake mushrooms, broccoli, spinach, asparagus, tomato, onion, burrata cheese

Traditional Eggs Benedict 22

smoked salmon or canadian bacon, poached eggs, fresh hollandaise, english muffin

Smoked Atlantic Salmon 23

cream cheese, capers, spring onion, cucumber, lemon, tomato, grilled bagel

Pulled Pork Chilaquiles 24

scrambled eggs, tomatillo salsa, tortilla chips, avocado sour cream

Sweet Potato, Brisket and Kale Hash 24

sunny side up eggs, citrus gremolata

Biscuits and Gravy 19

roasted jalapeño biscuits, black pepper and sausage gravy

Buttermilk "Apple Pie" Pancakes 18

spiced apple compote, toasted pecan streusel, vanilla whipped cream

Sides

Meat 7

country link sausage, chicken apple sausage, apple wood smoked bacon, roasted ham

Veggies 7

avocado, asparagus, roasted tomatoes, mushrooms

Breads and Pastries

includes vermont creamery organic butter, homemade seasonal jams

Basket of Morning Pastries and Muffins- (choice of three) 14

pastries butter croissant, chocolate croissant, pastry cream or cherry almond danish

muffins banana nut, raisin bran, blueberry

toast sourdough, wheat, 9 grain, gluten free

Toasted Bagel and Cream Cheese 8

classic, sesame, onion, cinnamon raisin, wheat

Giant Warm Cinnamon Roll 12

glazed to order

English Muffin 5

The Conservatory

BREAKFAST

Fruits Cereals and Berries

Breakfast Cereal 8

all-bran, raisin bran, special k, corn flakes, cheerios, rice krispies
add berries, banana 4

Steel-Cut Oatmeal 12

raisins, cranberries, brown sugar, butter

Homemade Bircher Muesli 12

milk soaked oats, dried and fresh fruit, cinnamon and almonds

House Baked Granola 14

organic low-fat yogurt, fresh berries, honey

Half Texas Ruby Red Grapefruit 9

brown sugar, mint

Dallas Farmer's Market Fruit Salad 16

honey mascarpone, lemon poppyseed madeleines

Seasonal Fresh Berry Bowl 14

Beverage

Lavazza Dark Roast Coffee, 100% Arabica

fresh brewed pot of dark roast coffee 7

latte or cappuccino 7

espresso 6

Ikaati Certified Organic Tea 7

royal breakfast, imperial earl grey, lush orchard or jade dragon green, soothe or protect herbal

Hot Chocolate 7

chocolate, steamed milk, marshmallows

Milk 5

whole, skim, 2%, soy, almond

Fresh Juice 7

orange, grapefruit

Cold Pressed Juice 12

choice of carrot, pineapple, apple, beets, tomato, cucumber or create your own blend

The Presidential Smoothie 10

blueberry, banana, apple, yogurt, cinnamon, granola

Evolution Fresh 10

apple, berries, protein powder, super green

Premium Bottled Water

still or sparkling

small 6

large 10

Soft Drinks 5

The Conservatory

LUNCH

Starters

Soup of the Day 12

Mrs. Hunt's Chicken Vegetable Soup 13

Deviled Eggs 15
pork belly, pepperonata, crispy potato, creole mustard

Grilled Stone Fruit & Burrata 16
dandelion greens, pistachio vinaigrette, fig croutons

Seared Lump Crab Cakes 17
grilled corn and black bean salsa

Salads

Dallas Farmer's Market Greens 15
shaved root vegetables, lemon thyme vinaigrette, garlic gremolata, ricotta salata

Crescent Cobb Salad 22
crisp iceberg, grilled shrimp, grilled chicken, applewood smoked bacon, hard boiled egg, gorgonzola, cherry tomato, avocado, champagne vinaigrette

Southern Fried Chicken Salad 20
green kale, napa cabbage, roasted corn, baked potato croutons, honey mustard dressing

Grilled Atlantic Salmon Salad 24
green beans, crispy onions, poached egg, lardons, rosemary garlic vinaigrette

Crescent Caesar Salad 16
crisp romaine, white anchovy, grilled crostini, grain-mustard caesar dressing
add chicken, salmon or shrimp 10

Seafood Cobb Salad 24
crisp iceberg lettuce, grilled shrimp, lump crab, applewood smoked bacon, hard boiled egg, gorgonzola, cherry tomato, avocado, green goddess dressing

Sandwiches

served with your choice of garden salad or fries or sweet potato fries

Club Sandwich 18
turkey breast, bacon, tomato, avocado, lettuce, mustard mayo on focaccia

Classic Grilled Cheese 14
white cheddar on sourdough

Fresh Catch Tacos 22
3 corn tortilla tacos, seared fish of the day, crisp baja slaw, spicy pickled veggies, tomatillo salsa, fresh lime

Crescent Burger 18
100% all beef 8oz patty, sweet onion jam, aged white cheddar, toasted brioche bun, served with waffle fries

BBQ Pulled Pork Quesadilla 18
pickled red onions, watermelon radish, sour cream, guacamole

Seared Tuna Bahn Mi 23
baguette, sesame pickled cucumber and carrots, pea tendrils, sambal aioli

Entrées

Pan Roasted Gulf Snapper 32
caramelized fennel, saffron fingerlings, oyster sauce

Roasted Breast of Chicken 29
multi grain polenta, braised greens, grilled lemon

Short Rib Tagliatelle 28
sautéed mushrooms, confit tomatoes, red wine sauce

The Conservatory

LUNCH

Dessert

Macerated Strawberry Cheesecake 10
graham crumb

Raspberry Chocolate Bombe 10
raspberry sauce

Grilled Peach and Honey Ice cream 10
pecan tuile

Madagascar Vanilla Bean Crème Brulee 10
brandy snap

Wine

Sparkling Wines

	GLASS	BOTTLE
Chateau Ste. Michele, Brut, Washington, NV	12	50
Gérard Bertrand, Rosé, Crémant de Limoux, Languedoc, France, NV	14	55
Domaine Carneros, Brut, Carneros, California, NV	16	60

White & Rosé Wines

Hahn, Chardonnay, "Nicky Hahn", Monterey County, California	12	48
Bernardus, Sauvignon Blanc, Monterey County, California	14	55
Dr. Loosen, Riesling, "Eroica", Columbia Valley, Washington	15	60
Barrymore by Carmel Road, Rosé of Pinot Noir, Monterey County, California	13	52

Red Wines

Hahn, Pinot Noir, Monterey County, California	12	48
Smith & Hook, Cabernet Sauvignon, Central Coast, California	15	60
Seghesio, Zinfandel, Sonoma County, California	15	65
Twenty Rows, Cabernet Sauvignon, Napa Valley, California	16	65

Beverages

Water

still or sparkling
small 6
large 10

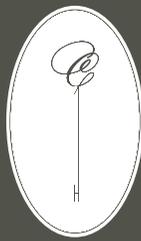
Sodas 5

Lavazza Dark Roast Coffee, 100% Arabica

espresso 6
latte or cappuccino 7

Ikaati Certified Organic Tea 7

Royal Breakfast
Imperial Earl Grey
Lush Orchard or Jade Dragon Green
Soothe or Protect Herbal



HOTEL
CRESCENT COURT

THE CRESCENT CLUB

A LA CARTE MENU

STARTERS

CRESCENT TORTILLA SOUP 9

avocado, sour cream, corn tortilla strips

SOUP OF THE DAY 7

SMOKED TOMATO GAZPACHO 11

avocado, spiced pepitas, cilantro oil

LOBSTER CRAB CAKES 17

pan seared lump crab meat & lobster cakes, cayenne remoulade, tangy fennel slaw

CAJUN GRILLED SHRIMP 18

marinated jumbo shrimp, cheddar herb grits, roast corn and poblano relish, ancho gastric

CHIPOTLE CAESAR SALAD 12

crisp romaine, parmesan cheese, tortilla strips & pepitas

BUTTER LETTUCE WEDGE 13

blue cheese crumbles, crispy bacon bits, carrot threads, heirloom baby tomato, green onion & roquefort dressing

WATERMELON SALAD 15

compressed watermelon, feta, red onion, orange segments, pickled dikon, petite primavera, smoked salt, mint pesto

ENTREES

LOBSTER PASTA 32

butter poached lobster, capricci pasta, peas, asparagus, baby heirloom tomato, shaved parmesan, white wine garlic sauce

PAN SEARED SCALLOPS 34

purple cabbage risotto, petite fennel & red onion salad, yellow pepper coulis

SEARED WILD OCEAN TROUT 35

lemon dill red potatoes, kalamata olive, roast baby tomato, marinated cucumber salad, citrus beurre blanc

TEA SMOKED DUCK BREAST 37

ginger chili sweet potato pave, braised baby bok choy, gooseberry jus

GRILLED RIBEYE 48

16oz bone-in ribeye, whipped potato, seasonal vegetables, mushroom ragout, red wine sauce

APRICOT PORK CHOP 36

marinated bone in pork chop, whipped celery root, asparagus, morels, dijon honey jus

HARISSA MARINATED HALF CHICKEN 32

saffron cous cous, lemon marinated artichoke, cucumber yogurt sauce

DESSERTS

MADAGASCAN VANILLA CRÈME BRULEE,
BRANDY SNAP 12

STRAWBERRY & LEMON MERINGUE PIE 12

COOKIES 'N' CREAM BAR 14

WARM SEASONAL FRUIT COBBLER CRÈME
FRAICHE ICE CREAM 12