

# Town & Country

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# ON THE TOWN *Out for Thanksgiving*

## DALLAS

A year into the reign of executive chef John Tesar, the recently re-opened restaurant at the **MANSION ON TURTLE CREEK** features not only a revamped menu but also a new interior—all part of a \$20 million renovation befitting the only five-star, five-diamond hotel in Texas.

Tesar will incorporate wild turkey, quail, dove and venison into his Thanksgiving menu, which will include a roasted terrine of Maverick Creek Ranch free-range turkey with a stuffing of pecans, corn bread and fines herbes, as well as a chestnut soufflé (below). For \$120, patrons in the new, twenty-two-seat Chef's Room (located in the original wood-paneled library of oil-and-cotton magnate Sheppard King's 1925 terra-cotta-colored residence) can feast on a six-course tasting menu, while guests in the main dining room can order a three-course prix fixe for \$75.

"We're going to walk away from beef a little bit," says the chef, who arrived in Dallas to succeed Southwestern sensation Dean Fearing after previous stints at Rick Moonen's restaurants in Las Vegas and New York and at 13 Barrow Street, also in New York.

Original architectural details (a hand-carved mantel by Swiss artist Peter Mansbendel and amber-hued glass embedded in wrought-iron doors) have been restored and are accented by specially commissioned work created by one of the state's best-known artists, Lance Letscher.

Service from 11:00 A.M. to 3:00 P.M. and from 6:00 P.M. to 9:00 P.M. 2821 Turtle Creek Boulevard; 214-559-2100; mansiononturtlecreek.com. SUZANNE GANNON



## SAN FRANCISCO BAY AREA

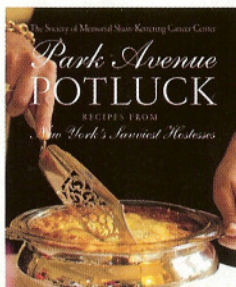
At Marin County's venerable **LARK CREEK INN**, guests who come to this Victorian manor for a Thanksgiving meal enjoy a feast prepared with all-local ingredients, as it has been since the charming restaurant first began the tradition in 1989, the year it opened.

This time around, the four-course extravaganza will have top sirloin and bass entrées on offer, but true to custom, most diners will likely choose the free-range Willie Bird turkey with marshmallow-yam gratin, cranberry jelly, sage stuffing and brandy-spiked giblet gravy.

The most popular item on the menu is still the butterscotch pudding, which is irresistible, says former San Francisco Opera general director Lotfi Mansouri, who has celebrated the holiday here for the last several years. Shallom Berkman, co-owner of the L.A.-based Urth Caffé, has dined at Lark Creek on the fourth Thursday in November for nearly a decade. "The turkey is phenomenal," he says. "Many times throughout the year my daughter will come to me and say, 'Daddy, I want Thanksgiving dinner at Lark Creek Inn tonight.'" Service from noon to 8:00 P.M. \$69 for adults; \$34 for children aged three to twelve; complimentary for children under three. 234 Magnolia Avenue, Larkspur; 415-924-7766; larkcreek.com. MANDY BEHBEHANI

## RECIPES TO REMEMBER

For those who prefer a home-cooked meal on Thanksgiving but yearn to try something beyond the old standbys, two new cookbooks may provide a solution. *Park Avenue Potluck: Recipes From New York's Savviest Hostesses* (Rizzoli; \$35) divulges the until-now closely guarded culinary secrets of women such as Muffie Potter Aston, Jamee Gregory, Daisy Soros, Coco Kopelman, Nicole Limbocker, Alexis Waller, Hilary Dick, Tory Burch and seven dozen others. The mix of dishes includes Meile Rockefeller's cider-roasted loin of pork and Kelly Forsberg's timbales of smashed garlic potatoes. A portion of the proceeds from sales of the book, which was edited by *New York Times* food writer Florence Fabricant, will benefit the Society of Memorial Sloan-Kettering Cancer Center.



Calling upon his quarter-century of experience running successful restaurants in Santa Monica, California, and New York, Michael McCarty has just published *Welcome to Michael's: Great Food, Great People, Great Party!* (Little, Brown; \$40). Filled with images of his favorite fresh ingredients, the book serves up recipes like pan-seared squab with huckleberries, onion confit and wild rice, as well as grilled Copper River sockeye salmon with fava-bean, white-corn and wild-mushroom succotash. Although both of McCarty's dining rooms are closed on Thanksgiving, his devoted media clientele (from Diane Sawyer to Tom Brokaw) can breathe easy knowing that his creations—if not his legendary hospitality—are close at hand. T.P.F.

