



*Chef's Tasting Menu 79(5 Course)/ Grand Tasting Menu 99(7 Course)*

*Charcuterie 25/ Artisanal Cheese 29/ Combination 49*

*November 18th, 2021*

***Amuse Bouche***

*vegetable pakora, chutney*

***Local Suppliers***

*Gulf Coast*

***1st Course***

*gazpacho*

*Countryside Farms*

***2nd Course***

*pear salad, bleu cheese, pecans*

*River Whey Creamery*

*OR*

*broccoli caesar salad, anchovy tuile*

***3rd Course***

*Miguel Ortiz*

*striped bass sashimi style*

*OR*

*Gulf Coast*

*'chicken & dumplings'*

*Countryside Farms*

***Entremezzo***

*thyme & white wine*

*Brackenridge Park*

***Entrees***

*duck pozole*

*Pure Pastures*

*OR*

*quail goes to thailand, turmeric rice*

*Pure Pastures*

***Desserts***

*almond poundcake, apples, nougatine*

*Top of Texas*

*OR*

*buttermilk panna cotta*

*Lightsey Farms*

*Wine Pairings Available*

*5Course 3oz(\$45) & 5oz(\$75)/7Course 3oz(\$75) & 5oz(\$95)*

*Selected by Jennifer Wade*

*Menu Presented by:*

*Andreas Imhof, Brenek McIntosh, Andrew Edeler*



**Small Plates**

<i>Gazpacho</i>	<i>Broccoli Caesar Salad, Anchovy Tuile</i>	<i>Pear Salad, Bleu Cheese, Pecans</i>
13	15	13
<i>Charcuterie</i>		<i>Artisanal Cheese</i>
25		29

**For the Table**

<i>Duck Pozole</i>	<i>Beef Cheek Ravioli, Truffled Cream</i>	<i>'Chicken &amp; Dumplings'</i>
32	28	27
<i>Quail goes to Thailand</i>	<i>Escargot, Pernod Butter</i>	<i>Striped Bass Sashimi</i>
34	27	26
<i>Pommes Mouseline</i>		<i>Smothered Green Beans</i>
9		9

**Desserts**

<i>Black &amp; White</i>	<i>Buttermilk Panna Cotta, Persimmon, Balsamic</i>	<i>Almond Poundcake &amp; Apples</i>
15	14	14

*Coursed Wine Pairings Available by Glass*

***5 & 7 Course Tasting Menus Available***

*152 E. Pecan Street Suite 100 @St. Mary's 210.222.1849*

*Parties of 5 or More are Subject to 20% Gratuity.*

*Early Bird Prices on Tasting Menus Applicable to Guest Seated by 6:30PM*

*Tuesday-Thursday*