



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

Charcuterie 25/ Artisanal Cheese 29/ Combination 49

March 3rd, 2021

Amuse Bouche

oyster rockefeller

Local Suppliers

Gulf Coast

1st Course

creamy tomato soup, onion ash oil

Sloan Dennis

2nd Course

asian brussels salad, chashu, orange-chile glaze

James George

OR

house caesar salad, anchovy tuile

San Antonio Riverwalk

3rd Course

hasenpfeffer

Sloan Dennis

OR

frito misto, harissa aioli

Gulf Coast

Entremezzo

sonic strawberry sorbet

G & S Groves

Entrees

pan seared grouper, classic risotto, pesto

Gulf Coast

OR

braised beef, pommes mousseline, red wine demi

Pure Pastures

Desserts

sweet potato pecan pie

Top of Texas

OR

put the lime in the coconut

The Farm Patch

Wine Pairings Available

5Course 30z(\$45) & 50z(\$75)/7Course 30z(\$75) & 50z(\$95)

Selected by Jennifer Wade

Menu Presented by:

Andreas Imhof, Jacob Guerrero,



Small Plates

*Creamy Tomato Soup,
Onion Ash Oil*

13

House Caesar Salad

15

*Asian Brussels Salad, Orange-
Chile Glaze*

14

Charcuterie

25

Artisanal Cheese

29

For the Table

Braised Beef Shank, Leek Confit

38

*Beef Ravioli,
Truffled Cream*

28

*Pan Seared Grouper
Classic Risotto, Pesto*

36

Hasenpfeffer

28

*Escargot,
Pernod Butter*

27

Frito Misto,

Harissa Aioli

25

Pommes Mouseline

9

Vegetable du Jour

9

Desserts

Black & White

15

*Sweet Potato Pecan
Pie*

13

*Put the Lime
in the Coconut*

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