



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

Charcuterie 25/ Artisanal Cheese 29/ Combination 49

April 7th, 2021

Amuse Bouche

albondigas, harissa aioli

Local Suppliers

Pure Pastures

1st Course

vichyssoise

Gundermann Acres

2nd Course

thai sweet potato salad, peanut sauce, coconut

James George

OR

broccoli caesar salad, anchovy tuile

Miguel Ortiz

3rd Course

seafood Scandinavia, rye paper

Gulf Coast

OR

1/2 quail, gremolata, creamy polenta

Texas Quail Farms

Entremezzo

grapefruit & fennel sorbet

G & S Groves

Entrees

rabbit cacciatore

Sebastian Bonneau

OR

lamb gyro, tzatziki, greek salad

Sebastian Bonneau

Desserts

strawberry tart, curd

The Farm Patch

OR

churros, guajillo ice cream, caramel

Kevin Miller's Garden

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

<i>Vichyssoise</i>		<i>Thai Sweet Potato Salad,</i>
14	<i>Broccoli Caesar Salad,</i>	<i>Peanut Sauce</i>
	<i>Anchovy Tuile</i>	13
	15	
<i>Charcuterie</i>		<i>Artisanal Cheese</i>
25		29

For the Table

	<i>Beef Cheek Ravioli,</i>	
<i>Lamb Gyro, Tzatziki</i>	<i>Truffled Cream</i>	<i>Rabbit Cacciatore</i>
38	28	36
	<i>Escargot,</i>	
	<i>Pernod Butter</i>	<i>1/2 Quail, Gremolata,</i>
<i>Seafood Scandinavia</i>	27	<i>Polenta</i>
21		28
	<i>Tomahawk Pork Chop,</i>	
	<i>Peach BBQ</i>	<i>Roasted Carrots</i>
<i>Pommes Mouseline</i>	42	9
9		

Desserts

	<i>Strawberry Tart</i>	<i>Churros, Caramel, Guajillo</i>
<i>Black & White</i>	13	<i>Ice Cream</i>
15		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