



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

Charcuterie 25/ Artisanal Cheese 29/ Combination 49

Amuse Bouche

beef liver pate en croute

Local Suppliers

Pure Pastures

1st Course

chilled cucumber & buttermilk soup

Gundermann Acres

2nd Course

watermelon panzanella salad

Chip Berry Farms

OR

green bean caesar salad, anchovy tuile

Miguel Ortiz

3rd Course

shrimp po'boy

Gulf Coast

OR

rabbit cacciatore

Countryside Farms

Entremezzo

mulled wine sorbet

G & S Groves

Entrees

quail goes to scotland

Texas Quail Farms

OR

pork molida pimenta

Sloan Dennis

Desserts

berries & cream

Gulf Coast

OR

peach cobbler

Travis Krause

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

*Chilled Cucumber &
Buttermilk Soup*

14

*Green Bean Caesar Salad,
Anchovy Tuile*

15

Watermelon Panzanella Salad

13

Charcuterie

25

Artisanal Cheese

29

For the Table

Shrimp Po' Boy

26

*Tomahawk Pork Chop,
Peach BBQ*

42

Quail goes to Scotland

34`

Rabbit Cacciatore

28

*Beef Cheek Ravioli,
Truffled Cream*

28

Pork Molida Pimenta

32

Pommes Mouseline

9

*Escargot,
Pernod Butter*

27

Sauteed Zucchini, Herb Butter

9

Desserts

Black & White

15

Berries & Cream

13

Peach Cobbler

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