



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

Charcuterie 25/ Artisanal Cheese 27/ Combination 45

November 4th, 2020

Amuse Bouche

red wine poached apple, savory walnut shortbread

Local Suppliers

Travis Krause

1st Course

cream of mushroom soup

Andrew Denny

2nd Course

roasted butternut squash, kalamata olives, feta

James George

OR

green bean caesar salad, anchovy tuile

San Antonio Riverwalk

3rd Course

calamari frito misto, dill aioli

Gulf Coast

OR

shrimp harissa

Gulf Coast

Entremezzo

rose & rose

G & S Groves

Entrees

braised beef, polenta, grilled radish

Travis Krause

OR

pan seared snapper, oyster mushrooms, bearnaise

Gulf Coast

Desserts

sweet potato pie, whey caramel

Travis Krause

OR

apple cobbler

Top of Texas

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

Cream of Mushroom Soup

13

Green Bean Caesar Salad

15

*Roasted Butternut Squash,
Feta, Kalamata Olives, Greek
Vinaigrette*

14

Charcuterie

25

Artisanal Cheese

27

For the Table

Pan Seared Snapper

Bearnaise

36

Beef Cheek Ravioli,

Truffled Cream

26

Braised Beef,

Polenta, Grilled Radish

36

Calamari Frito Misto

26

*Escargot,
Pernod Butter*

28

Shrimp Harissa

23

Pommes Mouseline

9

Tomahawk Pork Chop,

Pear Butter

42

Vegetable du Jour

9

Desserts

Black & White

15

*Sweet Potato Pie,
Whey Caramel*

13

Apple 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