



Chef's Tasting Menu 75/ Grand Tasting Menu 95(7 Course)

Charcuterie 25/ Artisanal Cheese 25/ Combination 45

Escargot Pernod Butter 28

November 27th, 2019

Amuse Bouche

Tomato & Grilled Cheese

Local Suppliers

River Whey Creamery

1st Course

"Saag" Paneer

J & B Farms

2nd Course

Charred Broccoli Caesar Salad, Anchovy Tuile

Julie Braune

OR

Waldorf

Interstellar Farms

3rd Course

Saeng Seon-Jeon

Gulf Coast

OR

Conejo al Ajillo

Sebastian Bonneau

Entremezzo

Mulled Wine Sorbet

G & S Orchards

Entrees

Shepards Pie

Sloan Dennis

OR

Bistecche alla Palermitana

Parker Creek

Desserts

Citrus Tarte

G & S Orchards

OR

Coconut-Rum Bread Pudding

Gundermann Acres

Wine Pairings Available

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

Selected by Jennifer Wade

Menu Presented by:

Andreas Imhof, Fred Gonzalez, Jacob Guerrero, Nate Cunningham



Small Plates

"Saag" Paneer

13

Waldorf

12

*Charred Broccoli Caesar
Salad, Anchovy Tuile*

Charcuterie

25

13

Artisanal Cheese

25

For the Table

Bisteccche alla Palermitana

32

*Beef Agnolotti,
Bolognese*

24

Conejo al Ajillo

26

Saeng Seon-Jeon

25

*8 oz Peeler Farms
Wagyu*

Shepard's Pie

New York Strip

Pommes Mouseline

8

Marsala Demi

50

Vegetable du Jour

8

Desserts

Black & White

13

*Coconut-Rum Bread
Pudding*

13

Citrus Tarte

13

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