



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

Charcuterie 25/ Artisanal Cheese 27/ Combination 45

October 1st, 2020

Amuse Bouche

boudin fritter

Local Suppliers

Sloan Dennis

1st Course

chilled butternut squash & pear soup

Box Garden

2nd Course

watermelon & okra salad, harissa

Jon Peterson

OR

green bean caesar salad, anchovy tuile

San Antonio Riverwalk

3rd Course

'cubano'

Countryside Farms

OR

shrimp frito misto, saffron aioli

Gulf Coast

Entremezzo

mangonada- prickley pear sorbet

G & S Groves

Entrees

lapin a la moutarde

Countryside Farms

OR

braised beef Apulia

Parker Creek Ranch

Desserts

haupia

Travis Krause

OR

apple kuchen, salted caramel

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

*Chilled Butternut Squash
& Pear Soup*

14

Green Bean Caesar Salad

15

*'Watermelon & Okra Salad,
Harissa*

14

Charcuterie

25

Artisanal Cheese

27

For the Table

Braised Beef Apulia

36

*Beef Cheek Ravioli,
Truffled Cream*

26

Lapin a la Moutarde

36

'Cubano'

21

*Escargot,
Pernod Butter*

28

Shrimp Frito Misto

23

Pommes Mouseline

9

Tomahawk Pork Chop,

Peach BBQ

42

Vegetable du Jour

9

Desserts

Black & White

15

Haupia

13

*Apple Kuchen,
Salted Caramel*

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