



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

Charcuterie 25/ Artisanal Cheese 29/ Combination 49

June 26th, 2021

Amuse Bouche

beef empanada, herb crema

Local Suppliers

Pure Pastures

1st Course

chilled melon soup, balsamic, basil

Gundermann Acres

2nd Course

watermelon & okra salad, harissa

Chip Berry Farms

OR

green bean caesar salad, anchovy tuile

Miguel Ortiz

3rd Course

lamb tamal, black beans, corn relish

Pure Pastures

OR

hangzhou-style duck, egg noodles, poached daikon

Countryside Farms

Entremezzo

blackberry cardamom sorbet

G & S Groves

Entrees

kaadai khuzhambu

Texas Quail Farms

OR

beef bourguignon, pommes terrine

Pure Pastures

Desserts

olive oil & basil chiffon, pine nut nougatine

Berry Best, Silsbee

OR

summer cobbler, vanilla ice cream

The Farm Patch

Wine Pairings Available

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

Selected by Jennifer Wade

Menu Presented by:

Andreas Imhof, Jacob Guerrero, Brenek McIntosh



Small Plates

*Chilled Melon Soup,
Balsamic, Basil*

14

*Green Bean Caesar Salad,
Anchovy Tuile*

15

*Watermelon & Okra Salad,
Harissa*

13

Charcuterie

25

Artisanal Cheese

29

For the Table

Kaadaai Khuzambu

34`

Lamb Tamal, Black Beans,

Corn Relish

26

*Beef Cheek Ravioli,
Truffled Cream*

28

*Hangzhous-Style Duck, Egg
Noodles, Daikon*

28

Beef Bourguignon,

Pommes Terrine

32

*Escargot,
Pernod Butter*

27

Pommes Mouseline

9

Sauteed Zucchini, Herb Butter

9

Desserts

Black & White

15

*Olive Oil & Basil Chiffon
Cake, Parmigiano Ice
Cream*

14

Summer 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