



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

Charcuterie 25/ Artisanal Cheese 29/ Combination 49

May 6th, 2021

Amuse Bouche

bloody mary oyster shooter

Local Suppliers

Pure Pastures

1st Course

african peanut soup

Gundermann Acres

2nd Course

summer vegetables went to greece

Wholesome Harvest

OR

broccoli caesar salad, anchovy tuile

Miguel Ortiz

3rd Course

white bean cassoulet

Countryside Farms

OR

flank steak chimichurri

Tavis Krause

Entremezzo

hibiscus sorbet

G & S Groves

Entrees

lamb tikka masala

Pure Pastures

OR

Trini's seafood, jerk aioli

Gulf Coast

Desserts

buttermilk panna cotta, strawberry & fennel

Kevin' Garden

OR

chocolate pecan tart

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

African Peanut Soup

14

Broccoli Caesar Salad,

Anchovy Tuile

15

*Summer Vegetables went to
Greece*

13

Charcuterie

25

Artisanal Cheese

29

For the Table

Flank Steak Chimichurri

26

Beef Cheek Ravioli,

Truffled Cream

28

Lamb Tikka Masala

34

*Escargot,
Pernod Butter*

27

White Bean Cassoulet

23

Trini's Seafood, Jerk Aioli

32

Tomahawk Pork Chop,

Peach BBQ

42

Pommes Mouseline

9

Roasted Carrots

9

Desserts

Black & White

15

*Buttermilk Panna Cotta,
Strawberry & Fennel*

13

Chocolate Pecan Tart

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