



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

*Charcuterie 25/ Artisanal Cheese 29/ Combination 49*

*August 3rd, 2021*

***Amuse Bouche***

*pastrami on rye*

***Local Suppliers***

***1st Course***

*Pure Pastures*

*vichyssoise*

*Gundermann Acres*

***2nd Course***

*eggplant caponata*

*OR*

*Chip Berry Farms*

*green bean caesar salad, anchovy tuile*

***3rd Course***

*Miguel Ortiz*

*tortello al rosso*

*OR*

*Pure Pastures*

*cioppino*

*Gulf Coast*

***Entremezzo***

*blueberry sorbet*

*G & S Groves*

***Entrees***

*grass-fed aged beef kofta, couscous*

*Pure Pastures*

*OR*

*rabbit fricasea, polenta white wine*

*Texas Quail Farms*

***Desserts***

*chocolate pecan tart , caramel, bourbon ice cream*

*John Peterson*

*OR*

*poires belle helene*

*Lightsey Farms*

*Wine Pairings Available*

*5Course 3oz(\$45) &5oz(\$75)/7Course 3oz(\$75) & 5oz(\$95)*

*Selected by Jennifer Wade*

*Menu Presented by:*

*Andreas Imhof, Jacob Guerrero, Brenek McIntosh*



**Small Plates**

Vichyssoise

13

Green Bean Caesar Salad,  
Anchovy Tuile

15

Charcuterie

25

Eggplant Caponata

13

Artisanal Cheese

29

**For the Table**

Tortello al Rosso

26

Beef Cheek Ravioli,  
Truffled Cream

28

Beef Kofta,  
Couscous, Cucumber Salad

34`

Tomahawk Pork Chop,

Cioppino

24

Peach BBQ

42

Rabbit Fricassee

32

Escargot,  
Pernod Butter

27

Smothered Green Beans

9

Pommes Mouseline

9

**Desserts**

Chocolate Pecan Tart

14

Black & White

15

Poires Belle Helene

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*