



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

Charcuterie 25/ Artisanal Cheese 27/ Combination 45

September 8th, 2020

Amuse Bouche

grouper fritter

Local Suppliers

Gulf Coast

1st Course

chilled butternut squash soup

Box Garden

2nd Course

pear salad, house camembert, candy walnuts

James George

OR

green bean caesar salad, anchovy tuile

San Antonio Riverwalk

3rd Course

quail roulade, foie butter

Texas Quail Farms

OR

ukha; a russian fish stew

Gulf Coast

Entremezzo

prosecco sorbet

G & S Orchards

Entrees

rabbit cacciatore

Countryside Farms

OR

braised pork shoulder, arancini, juniper

Countryside Farms

Desserts

chocolate gateau, white chocolate mousse

Travis Krause

OR

baked apple , salted caramel

East Texas Coop

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
Soup*
14

Charcuterie
25

Green Bean Caesar Salad
15

*Pear Salad, House
Camembert, Candy Walnuts*
14

Artisanal Cheese
27

For the Table

Quail Roulade, Foie Butter
24

*Beef Cheek Ravioli,
Truffled Cream*
26

Rabbit Cacciatore
38

*Braised Pork Shoulder,
Arancini, Juniper*
32

*Escargot,
Pernod Butter*
28

*Ukha;
A Russian Fish Stew*
21

Pommes Mouseline
9

*Tomahawk Pork Chop,
Peach BBQ*
42

Vegetable du Jour
9

Desserts

Black & White
15

*Baked Apple,
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