



Chef's Tasting Menu 75/ Grand Tasting Menu 95(7 Course)

Charcuterie 25/ Artisanal Cheese 25/ Combination 45

March 14th, 2020

Amuse Bouche

street taco gwendolyn

Local Suppliers

Sloan Dennis

Soup du Jour

curried apple soup

Hi-Fi Mycology

2nd Course

charred brussels sprout caesar salad, anchovy

Julie Braune

OR

musaengchae

G & S Orchards

3rd Course

rabbit & gnocchi

Brazos Valley Cheese Co.

OR

pork cubano

Travis Krause

Entremezzo

mulled wine sorbet

Elizabeth George

Entrees

italian steakhouse

Travis Krause

OR

pan seared amberjack, classic risotto, gremolata

Gulf Coast

Desserts

strawberry gazpacho

Elizabeth George

OR

grapefruit posset

US Citrus

Wine Pairings Available

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

Selected by Jennifer Wade

Menu Presented by:

Andreas Imhof, Brandon Wright, Brandon Alvarado, Jacob Guerrero,

Nathan Cunningham



Small Plates

<i>Curried Apple Soup</i>	<i>Charred Brussels Sprouts</i> <i>Caesar Salad,</i> <i>Anchovy Tuile</i>	<i>Musaengchae</i>
13	13	13

<i>Charcuterie</i>	<i>Artisanal Cheese</i>
25	25

For the Table

<i>Pork Cubano</i>	<i>Beef Agnolotti,</i> <i>Bolognese</i>	<i>Italian Steakhouse</i>
19	26	34
<i>Rabbit & Gnocchi</i>	<i>Tomahawk Pork Chop,</i> <i>Peach BBQ</i>	<i>Pan Seared Amberjack,</i> <i>Classic Risotto,</i> <i>Gremolata</i>
24	40	32
<i>Pommes Mouseline</i>	<i>Escargot, Pernod Butter</i>	<i>Vegetable du Jour</i>
8	28	8

Desserts

<i>Black & White</i>	<i>Grapefruit Posset</i>	<i>Strawberry Gazpacho</i>
13	13	13

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