



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

Charcuterie 25/ Artisanal Cheese 27/ Combination 45

June 3rd, 2020

Amuse Bouche

cotechino & lentils

Local Suppliers

Countryside Farms

1st Course

watermelon gazpacho

Box Garden

2nd Course

panzanella salad

Julie Braune

OR

roasted beet salad, house camembert, grapefruit

G & S Orchards

3rd Course

wild boar biscuits & gravy

Christopher & Bryn

OR

shrimp bayou

Gulf Coast

Entremezzo

citrus-cilantro sorbet

G & S Orchards

Entrees

quail goes to france

Texas Quail Farms

OR

elk shepard's pie

Travis Krause

Desserts

chocolate gateau

Travis Krause

OR

peach cheesecake

G & S Orchards

Wine Pairings Available

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

Selected by Jennifer Wade

Menu Presented by:

Andreas Imhof, Brandon Wright, Jacob Guerrero,



Small Plates

Watermelon Gazpacho
14

*Roasted Beet Salad,
House Camembert*

Panzanella Salad
14

Charcuterie
25

15

Artisanal Cheese
27

For the Table

Shrimp Bayou
24

Beef Cheek Ravioli
26

Elk Shepard's Pie
29

Quail goes to France
32

*Tomahawk Pork Chop,
Peach BBQ*
42

*Wild Boar
Biscuits & Gravy*
24

Pommes Mouseline
9

Escargot, Pernod Butter
28

Vegetable du Jour
9

Desserts

Black & White
15

Peach Cheesecake
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