



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

Charcuterie 25/ Artisanal Cheese 25/ Combination 45

Petrossian Caviar Service 99

January 22nd, 2020

Amuse Bouche

rabbit sausage, pickled mustard seed

Local Suppliers

Countryside Farms

1st Course

sinigang

Sloan Dennis

2nd Course

charred romanesco caesar salad, anchovy

Julie Braune

OR

*"cajun" potato salad, creamy dijon, spice dusted
peanut, house pickles*

John Peterson

3rd Course

shrimp kinilaw

Gulf Coast

OR

elk goes to oaxaca

Sloan Dennis

Entremezzo

beet & citrus sorbet

Mahncke Community Park

Entrees

beef adobo, charred acorn squash, coconut rice

Travis Krausse

OR

blackened fish & grits, brussels sprouts, citrus

Gulf Coast

Desserts

halo halo

Travis Krause

OR

sweet potato pie

The Farm Patch

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, Nate Cunningham



Small Plates

<i>Sinigang</i>	<i>Charred Romanesco Caesar</i>	<i>“Cajun” Potato Salad, Creamy</i>
13	<i>Salad,</i>	<i>Dijon</i>
	<i>Anchovy Tuile</i>	13
<i>Charcuterie</i>	13	<i>Artisanal Cheese</i>
25		25

For the Table

	<i>Beef Agnolotti,</i>	<i>Beef Adobo</i>
	<i>Bolognese</i>	32
<i>Fish & Grits</i>	24	
34		
<i>Elk Goes To Oaxaca</i>	<i>Tomahawk Pork Chop,</i>	<i>Shrimp</i>
26	<i>Peach BBQ</i>	<i>Kinilaw</i>
	40	23
<i>White Sweet Potato</i>	<i>Escargot, Pernod Butter</i>	<i>Vegetable du Jour</i>
<i>Mousseline</i>	28	8
8		

Desserts

<i>Black & White</i>	<i>Halo Halo</i>	<i>Sweet Potato Pie</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