



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

Charcuterie 25/ Artisanal Cheese 29/ Combination 49

October 2nd, 2021

Amuse Bouche

eggs benedict

Local Suppliers

1st Course

Pure Pastures

gazpacho

Gundermann Acres

2nd Course

melon & prosciutto

OR

Chip Berry Farms

green bean caesar salad, anchovy tuile

3rd Course

Miguel Ortiz

pork mapo tofu, egg noodle

OR

Sloan Dennis

blackened quail, corn maque choux, tomato creole

Entremezzo

Texas Quail Farms

beautyberry

Entrees

Brackenridge Park

boar bourguignon, hasselback potato

OR

Pure Pastures

alsatian rabbit, flammkuchen, mustard & cream

Countryside Farms

Desserts

bread pudding, brandy raisin ice cream

Marcel

OR

apple strudel

Lightsey Farms

Wine Pairings Available

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

Selected by Jennifer Wade

Menu Presented by:

Andreas Imhof, Brenek McIntosh



Small Plates

Gazpacho

13

Green Bean Caesar Salad,

Anchovy Tuile

15

Charcuterie

25

Melon &

Prosciutto Salad

13

Artisanal Cheese

29

For the Table

Blackened Quail,

Corn Maque Choux

28

Boar Bourguignon

32

Beef Cheek Ravioli,

Truffled Cream

28

Pork Mapo Tofu,

Egg Noodle

23

Alsatian Rabbit

34

Escargot,

Pernod Butter

27

Pommes Mouseline

9

Smothered Green Beans

9

Desserts

Bread Pudding,

Brandy Raisin Ice

Cream

Black & White

15

Apple Strudel

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