



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

Charcuterie 25/ Artisanal Cheese 25/ Combination 45

February 11th, 2020

Amuse Bouche

duck rillettes, pickled mustard seed

Local Suppliers

Gulf Coast

1st Course

cream of cauliflower, truffle oil

Box Garden

2nd Course

charred broccoli caesar salad, anchovy

Julie Braune

OR

malfouf; a lebanese salad

G & S Orchards

3rd Course

pissaladiere

Interstellar Farms

OR

duck tataki

Sloan Dennis

Entremezzo

grapefruit rosemary sorbet

San Antonio Public Library

Entrees

chicken fried steak, country gravy, glazed carrots

Travis Krausse

OR

pan roasted quail, dirty rice, acorn squash hash

Gulf Coast

Desserts

strawberry & fennel tart, lemon ice cream

Travis Krause

OR

poire belle helene

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, Brandon Alvarado, Jacob Guerrero,

Nathan Cunningham



Small Plates

*Cream of Cauliflower Soup,
Truffle Oil*

13

Charcuterie

25

*Charred Broccoli Caesar
Salad,*

Anchovy Tuile

13

Malfouf; a Lebanese Salad

13

Artisanal Cheese

25

For the Table

*Pan Roasted Quail, Dirty
Rice,*

34

*Beef Agnolotti,
Bolognese*

24

*Chicken Fried Steak,
Country Gravy, Collards*

32

Duck Tataki

26

Tomahawk Pork Chop,

Peach BBQ

40

Pissaladiere

21

Pommes Mouseline

8

Escargot, Pernod Butter

28

Vegetable du Jour

8

Desserts

Black & White

13

Poire Belle Helene

13

*Strawberry & Fennel
Tart,*

Lemon Ice Cream

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