



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

Charcuterie 25/ Artisanal Cheese 27/ Combination 45

January 19th, 2021

Amuse Bouche

rabbit rillette

Local Suppliers

Sebastian Bonneau

1st Course

cream of cauliflower soup

Andrew Denny

2nd Course

beet & citrus salad

James George

OR

house caesar salad, anchovy tuile

San Antonio Riverwalk

3rd Course

conejo mole negro

Travis Krause

OR

shrimp jollof

Gulf Coast

Entremezzo

satsuma & fennel sorbet

G & S Groves

Entrees

pan seared grouper, pommes terrine, bearnaise

Gulf Coast

OR

mediterranean quail

Texas Quail Farms

Desserts

coconut bread pudding

Travis Krause

OR

lemon pound cake

G & S Groves

Wine Pairings Available

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

Selected by Jennifer Wade

Menu Presented by:

Andreas Imhof, Jacob Guerrero,



Small Plates

Creamy Cauliflower Soup

13

House Caesar Salad

15

Beet & Citrus Salad

14

Charcuterie

25

Artisanal Cheese

27

For the Table

Mediterranean Quail

36

*Beef Cheek Ravioli,
Truffled Cream*

28

*Pan Seared Grouper,
Pommes Terrine*

36

Tomahawk Pork Chop,

Conejo Mole Negro

28

Peach BBQ

42

Shrimp Jollof

24

Pommes Mouseline

9

*Escargot,
Pernod Butter*

27

Vegetable du Jour

9

Desserts

Black & White

15

*Coconut Bread
Pudding*

13

Lemon Pound Cake

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