



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

Charcuterie 25/ Artisanal Cheese 27/ Combination 45

July 9th, 2020

Amuse Bouche

shrimp ceviche

Local Suppliers

Gulf Coast

1st Course

hungarian chilled peach soup, dill

Box Garden

2nd Course

green bean caesar salad, anchovy tuile

James George

OR

watermelon & okra salad, harissa vinaigrette

San Antonio Riverwalk

3rd Course

dutch baby

Countryside Farms

OR

frito misto

Gulf Coast

Entremezzo

jalapeno-lime sorbet

G & S Orchards

Entrees

beef moussaka, cucumber & tomato

Parker Creek

OR

conejo y mole negro

Countryside Farms

Desserts

blueberry cobbler

Travis Krause

OR

pecan pie, whey caramel

RiverWhey Creamery

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

Chilled Peach Soup
14

*Watermelon & Okra Salad,
Harisa Vinaigrette*
15

Green Bean Caesar Salad
14

Charcuterie
25

Artisanal Cheese
27

For the Table

Frito Misto
24

*Beef Cheek Ravioli, Truffle
Cream*
26

Conejo y Mole Negro
34

Beef Moussaka
32

Dutch Baby
26

Pommes Mouseline
9

*Escargot,
Pernod Butter*
28

Vegetable du Jour
9

Desserts

Black & White
15

Blueberry Cobbler
13

Pecan Pie, Whey Caramel
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