

CHEF MARK POWERS MENU 2024'

APPETIZERS

ROASTED BACON WRAPPED QUAIL

OVEN ROASTED, BACON WRAPPED QUAIL, MUSHROOM DUXELLES, BASIL PESTO WITH SWEET & SOUR UMAMI GLAZE & JALAPEÑO JELLY

CHARLSTOWN SHRIMP & GRITS

COLOSSAL SHRIMP, ANDOUILLE SAUSAGE, RED BELL PEPPER SERVED OVER CREAMY CHEDDAR CHEESE GRITS

JUMBO LUMP CRAB CAKES

JUMBO LUMP CRAB, OLD BAY SEASONING, COATED IN PANKO BREAD CRUMBS, SAUTÉED IN BUTTER & SERVED WITH A CITRUS CREAM SAUCE AND FRIED LEEKS
(Add Caviar MKT PRICE)

SOUPS & SALADS

CLASSIC FRENCH ONION SOUP

CARAMELIZED ONIONS, BEEF BROTH, TOPPED WITH CRUSTY BREAD AND BUBBLY GRUYERE CHEESE

ROASTED BUTTERNUT SQUASH SOUP

OVEN ROASTED BUTTERNUT SQUASH, CREAM, SHERRY. SERVED WITH TOASTED PEPITAS, SOUR CREAM AND CHIVES

CREAM OF THREE MUSHROOM SOUP

MUSHROOMS SAUTÉED IN BUTTER, SHALLOTS, SHERRY AND CREAM, SERVED WITH TOASTED ALMONDS, CRÈME FRAÎCHE

* ENTRÉES

SEA BASS

OVEN ROASTED SEA BASS, MUSHY ENGLISH PEAS, CAULIFLOWER PUREE SERVED WITH HOLLANDAISE

STEAK DIANE

PRIME FILET MIGNON, DUCHESSE POTATOES, ASPARAGUS & COGNAC MUSHROOM CREAM SAUCE (SERVED MEDIUM RARE)

CHATEAUBRIAND (FOR 2)

OVEN ROASTED CHATEAUBRIAND, POMMES ANNA & ASPARAGUS WITH BÉARNAISE (SERVED MEDIUM RARE)

NEW YORK STRIP AU POIVRE

PAN ROASTED NY STRIP, PEPPERCORNS, DUCHESSE POTATOES, ASPARAGUS WITH A PEPPERCORN CREAM SAUCE
(SERVED MEDIUM RARE)

COTE DE BOEUF (FOR 2, GRILL REQUIRED)

32 OZ BONE-IN USDA PRIME RIBEYE, DUCHESSE POTATOES & BÉARNAISE SAUCE
(SERVED MEDIUM RARE)

TOMAHAWK RIBEYE (FOR 2, GRILL REQUIRED)

USDA PRIME TOMAHAWK RIBEYE, DUCHESSE POTATOES WITH BÉARNAISE SAUCE
(SERVED MEDIUM RARE & SLICED FOR SERVICE)

FRIED CHICKEN LIVERS

CRISPY PANKO CRUSTED CHICKEN LIVERS SERVED WITH A SHERRY SHALLOT CREAM SAUCE & FRIED LEEKS
(Add Caviar MKT Price)

CLASSIC FRENCH BRANDADE (SERVES 2)

PUREED SALT COD, POTATOES, GARLIC & CREAM, TOPPED WITH BREAD CRUMBS & BAKED, SERVED WITH CRUSTY BREAD

CAVIAR SERVICE

MKT Price
(Sustainably Sourced)

BELUGA CAVIAR, BLINI, CRÈME FRAÎCHE, MINCED SHALLOTS, BOILED EGG WITH CHIVE GARNISH

CLASSIC CAESAR SALAD

ROMAIN LETTUCE, ANCHOVIES, GARLIC CROUTONS, PARMESAN CHEESE CAESAR DRESSING
(Contains Raw Egg)

ICEBERG WEDGE SALAD

ICEBERG WEDGE, BACON, CHERRY TOMATOES & CHIVES WITH A CREAMY GARLIC BLUE CHEESE DRESSING

FRISSE SALAD

FRISSE, CRISPY PANCETTA, BOILED EGGS, COMTE CHEESE & GARLIC CROUTONS SERVED WITH CREAMY GARLIC DRESSING

DESSERTS

CRÈME BRÛLÉE

CHERRIES JUBILEE

CHERRIES, BROWN SUGAR, BUTTER, FLAMED WITH GRAND MARNIER, SERVED OVER VANILLA ICE CREAM
(Seasonal)

CHOCOLATE MOUSSE

WITH FRESH RASPBERRIES, MALDON SEA SALT & MINT

BREAD PUDDING

WITH RUM CARAMEL SAUCE & FRESH RASPBERRIES WITH MINT

OLIVE OIL CAKE.

CINNAMON WHIPPED CREAM, CANDIED ORANGE ZEST, VIN SANTO MACERATED GOLDEN RAISINS, WITH FRESH RASPBERRIES & MINT

BANANAS FOSTER

FLAMED BANANAS WITH BROWN SUGAR, CINNAMON & BUTTER SERVED ON VANILLA ICE CREAM & TOASTED ALMONDS

CRÊPES SUZETTE

CLASSIC FLAMED CRÊPES WITH GRAND MARNIER ORANGE SAUCE

APPLE TART

WARM APPLE TART SERVED WITH VANILLA ICE CREAM & CANDIED ORANGE ZEST, MINT

*ALL ENTRÉES INCLUDE SIDES AND SAUCE
*GRATUITY NOT INCLUDED, BUT ALWAYS WELCOMED & APPRECIATED
*PRICE INCLUDES PLATEWARE
*\$1 A MILE CHARGE, ROUNDTRIP, FOR DINNERS OUTSIDE THE SAN ANTONIO AREA
*WINE RECOMMENDATIONS UPON REQUEST