

Farm-to-Table Experience

Working with Uncertain Farms, based in Seguin, Texas, our evolving menu will feature cuisine with locally and naturally nurtured produce. The result is seasonal, fresh fare with distinct, profound flavor.

APPETIZERS

Fredericksburg, Texas, Peach Soup
Ancho Pepper Merangue, Grilled Peach, Queso Fresco Crumble
nine dollars

Viognier, Mc Pherson Cellars, Texas, 2009 10.00

Field Greens de Tejas
Chile Dusted Goat Cheese Spheres
Dallas Goat Cheese, Texas Pecans and Huajilla Honey- Fredericksburg Peach Vinaigrette
eight dollars

Sauvignon Blanc, Fumé Blanc, Becker Vineyards, Texas, 2008 9.00

Duck Croquette and Texas Peach Two Step*
Muscovy Duck Breast, Fredericksburg, Texas Peach,
Stonewall Texas Peach Cider, Austin, Texas Tito's Handmade Vodka
eleven dollars

Viognier, Alamosa Wine Cellars, "High Valley Vineyard"
Texas Hill Country, Texas, 2008 10.00

ENTREES

Squash and Celebrity Tomato Empanada
Farm to Table Tomato Sauce
twenty-eight dollars

Sangiovese Blend, Flat Creek Estate, "Super Texan", Texas Hill Country, 2008 12.00

Wild Atlantic Salmon*
Seguin, Texas Fingerling Potato Salad, Beets, Mustard Vinaigrette, Prickly Pear and Chile
twenty-nine dollars

Tempranillo, Inwood Estates, "Cornelious"
Newsome Vineyards, Yoakum County, Texas, 2007 15.00

Francesca Style Steak Diane*
South Texas Antelope Filet, Morel Mushrooms, Mustard-Shallot Sauce,
Texas Green Beans, Rosemary-Thyme Potatoes
thirty-nine dollars

Palette, Syrah Blend, Alamosa Wine Cellars,
High Valley Vineyard, Texas Hill Country, 2007 12.00

We use Falfurrias Sweet Cream Butter, a Texas Creamery churning since 1909.

Farm-to-Table prix fixe: choice of one appetizer and one entrée, thirty-nine dollars
with sommelier-recommended wine pairings, fifty-two dollars

APPETIZERS

Dim Sum Pierogies

Wild Boar Bacon Filling, Onion Trilogy, Carrot and Shiner Bock Dipping Sauce
nine dollars

Senator Zucchini Seared Sea Scallops

Lemon Pecan Oil Vinaigrette Spring Salad of Senator Zucchini, Yellow Squash, Celebrity Tomato
twelve dollars

Blackberry-Bourbon Roasted Quail

Zucchini and Yellow Squash Tagliatelle
eleven dollars

Sweet Corn Dusted Jumbo Lump Crab Cake

Jumbo Lump Blue Crab, Gonzalez, Texas Mushrooms with Chipotle Chile Ragout
thirteen dollars

Francesca's Signature Caesar Salad

Chef Made Caesar Dressing, Roasted Garlic-Ancho Painted Crouton, Freshly Grated Parmesan
eleven dollars

ENTREES

Corn Crepe-Lobster Enchilada

Lobster-filled Crepe, Pepper Jack Cheese, Shallots, Potatoes, Cilantro, Bell Peppers
Floating on a Roasted Poblano Sauce, Topped with a Lobster Claw
thirty-six dollars

Buffalo Ribeye*

Smokey Black Bean and Queso de Oaxaca Arepa Relleno, Green Asparagus Tips
San Antonio Barbeque Sauce
thirty-eight dollars

Ahi Tuna Fandango*

Hickory Smoked Tuna Filet, Ceviche Tuna, Serrano Chile, Corn, and Paprika Rub
Avocado, Plantain, Beets, Jicama, Jalapeno, Grand Marnier and Prickly Pear Accents
thirty-two dollars

Francesca's Guajillo Chile Rubbed Filet of Beef*

Adobe Painted Pure de Patatas, Serrano-Epazote Queso Fresco, Ranchero Chili
thirty-nine dollars

Plantain-Hazelnut Crusted Mero Seabass

Texmati Rice, Cedar Smoked Grape Tomatoes,
Frangelico Hazelnut Liqueur-Butter Sauce, Mole Negro
thirty-seven dollars

* the department of public health advises that consuming raw or undercooked proteins
can pose health risks, which can be avoided by thoroughly cooking