



Smoking Hot

A Menu that Celebrates Regional Texas Ingredients and Heritage Growers

Beginning his life on a working farm in a small Wisconsin town, **Chef Steve McHugh** was able to observe and appreciate the natural gifts that came from his family's soil. As Steve experienced the farm-to-table cooking style within his household, he developed a love and respect for the purity of natural ingredients. Fueled by his passions - farming and cooking - he found a way to study at the Culinary Institute of America. Now, a **5-time James Beard Award finalist**, "Best Chef: Texas" - known as San Antonio's most celebrated chef for his gastropub **Cured** - Steve McHugh has recently opened his second restaurant, **Landrace** at the **Thompson Hotel San Antonio**.

Honoring the pastoral beauty of foods, Chef Steve McHugh and the team at Landrace have developed a mouthwatering menu offering seasonal dishes that celebrate regional Texas ingredients and heritage growers close to home - working with twenty local producers and farmers to honor the earliest indigenous ingredients of the region. To start, the **Spiced Bandera Sausage** with sweet *Strawberry Mostarda* and savory *Butter Pecan Granola* features **Quail** sourced from the nearby Broken Arrow Ranch. This family-owned business works with wildlife ecologists to identify over-populated herds on private land across Texas, utilizing selective harvesting to improve the health of the herd and land – an approach consistent with McHugh's high standards in sourcing and commitment to respecting the environment.

Seafood shares a celebration of our waterways with dishes like the plump, buttery **Grilled BBQ Oysters**. It's enriched with herby, grilled *Persillade Toast* which melts in the mouth as it combines with the *New Orleans-style BBQ Sauce* - a nod to McHugh's former years spent working in some of the top kitchens in New Orleans. Moving onto the mains, guests may opt for dishes from the kitchen or from the coals. The house-made **Garganelli Pasta** – utilizing locally milled flour - is an unforgettable, creamy dish. Prepared flawlessly with succulent *Crawfish*, *English Peas*, *Wild Mushrooms*, *Smoked Bacon*, and *Tarragon* – all sourced organically so that each taste is exceptional.

Equipped with a wood burning, stainless steel grill operated by talented chefs executing time-honored Argentinian techniques, there is a bounty of marvelous meats from around the region. McHugh is mindful to utilize underrated cuts of meat in unexpected ways, and the **16-ounce New York Strip** stands out as both bold and beefy. It's served with **Chili Pequin Au Poivre** – growing in Northern Mexico and Central Texas, the *Pequin Pepper* is to be 13 times hotter than a Jalapeño, with a flavor that is citrusy, smokey and nutty – all at once. And, cooked delicately over the open flames, the juicy **Berkshire Pork Chop** is accompanied by *Peychaud-Pear Butter* that enchants the tastebuds as it delicately enhances the sweetness of the meat.

The fresh, locally sourced ingredients expand beyond the plate with a craft cocktail menu that was built “from the ground up,” focusing on nature’s gifts from the soil. Taste such purity with sips of the **Sin and Smoke** featuring *Maker’s Mark* that has been house-infused by *Mesquite* – the origins of which can be traced back to Texas before the arrival of Spanish settlers - perfectly paired with *Angostura Bitters* and *Simple Syrup*. Or the **Bittersweet Symphony** a deep, layered beverage with a masterful mix of *Beefeater Gin*, *Texas Arbequina Olive Oil*, *Black Olive & Tomato Infused Campari*, and *Carpano Antica*.

Conclude on a satisfyingly sweet note by biting into the soft, scrumptious **Strawberry Cremeaux** – combining *White Chocolate* and locally grown *Strawberries* - with a nutty *Toasted Malt Almond Torte*. It’s all topped with fresh *Basil Gelato* from *OroBianco Italian Creamery*, the first and only water buffalo dairy and creamery in the state of Texas. The **Carrot Cake** stands out as a slice above the rest – with icing flavored and brightened by *Prickly Pears* with *Butterscotch* made in-house with single-malt Scotch. For those feeling peachy, the **Fried Peach Hand Pie**, only elevates the mood with a tender, flaky crust that compliments the sweetness of the *Fredericksburg Peaches*. As the juiciness oozes out, it combines seamlessly with the *Bay Laurel Gelato* and *Ranger Creek Bourbon Pecans* - local flavors that have never tasted better.

Landrace, describes plants and animals that have evolved, adapting to their current environment in order to thrive – and, for Chef Steve McHugh there is no word more perfect to describe the direction of this from-scratch focused restaurant. Enjoy the finest seasonal ingredients prepared with an unadulterated methodology, honoring the rediscovered tastes and flavors of Texas. And leave feeling fueled by a heightened experience and a sense of authenticity unlike any other.

[For more information](#)

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