



Chef's Table Information:

Reservations are based on availability. For reservations stop by the host stand, call 210.225.2547, or send us an email addressed to info@foodisbliss.com

Inquiries made via OpenTable might not get to us on time to properly prepare for the experience. To finalize the booking, we request a credit card hold. In case of a "no-show", or late cancellation, we reserve the right to collect a 150/per person fee. To avoid fees, please keep us updated as to the number of guests attending prior to arrival.

Credit card authorization form needs to be faxed or emailed back to us. We will follow up with a final confirmation. (Bliss is closed on Sundays and Mondays; all inquiries made on those days will get a response on Tuesday after 4pm).

The reservation is not finalized until we receive the credit card authorization form. Other inquiries will be honored.

Our Chef's Table is in the heart of our busy kitchen. It is a working environment where guests can enjoy the view of our hard-working kitchen during service.

Our Chef's Tasting menu is designed to bring new flavors and ideas that our guests may have never experienced before. These include dishes from both land and sea, fresh produce, herbs, and spices. We understand that food allergies and dietary restrictions may keep guests from experiencing all these items. Therefore, we will do our best to accommodate these restrictions. We do ask, however, that we provide no more than two different menus to any given Chef's Table reservation.

The Chef's Table seats from 6 (minimum) to 10(maximum) guests. If the party is fewer than 6, a minimum spend of \$900 is required. The reservation is made for one party per night.

It is \$150 per person and it consists of 7 courses which can be paired with wine for an additional \$75 per person.

Groups can always opt for bottles of wine from our wine list.

Corkage fee of \$35 per bottle for any wines brought to the restaurant will be applied.

Standard state tax of 8.250% and 20% service gratuity will be added to the final bill.

On Fridays and Saturdays, we do ask for the reservation to be made no later than 7pm.

We advise all our guests to dress comfortably in light summer clothing as the kitchen gets much warmer during hot summer days.

Please keep in mind, The Chef's Table is located inside a working kitchen and extreme noise might interfere with dinner service. We kindly ask our guests to keep the noise at comfortable conversation level. We are looking forward to creating a memorable experience for your group.