

Trombetta

FAMILY WINES

WINE DINNER

March 2nd | 165 per person | Reservations (281) 203-5641

MAINE LOBSTER in the Style of Singapore Chili, Crispy Artichoke,
Scallion, Brioche Toast

*2014 **CHARDONNAY**, Gap's Crown Vineyard, Sonoma Coast
Aromas of tropical fruits, lemon curd, vanilla and floral honeysuckle. Bright acid with
a creamy mid palate and lingering finish of vanilla and lemon.*

Crispy Skin **DUCK CONFIT**, Roasted Poblano Mole, Ash Roasted Sweet
Potatoes, Cotija Cheese, Cilantro Vinaigrette

*2013 **PINOT NOIR**, Sonoma Coast
Ruby in color. Nose of crisp fresh cranberry, red berry/pomegranate and black tea.
Light mouth, crisp fresh red berry, tart black cherry, hints of vanilla and tannin in the
mid palate to finish. Silky finish.*

Coffee & Five Spice Crusted **TEXAS LAMB**, Golden Raisin
& Olive Caponata, Herb Gremolata

*2013 **PINOT NOIR**, Gap's Crown Vineyard, Sonoma Coast
Dark Ruby in color. Nose of vanilla, cola, dark ripe blueberry, blackberry,
cooking spices (clove) and ripe black cherry. Taste of pepper spice, bright blueberry,
blackberry, fig, silky tannins and long finish.*

Bottomless **TART**, Meyer Lemon Pastry Cream, Grapefruit Meringue,
Candied Lemon, Citrus Sorbet

*2014 **KIONA ICE WINE**, Chenin Blanc, Red Mountain
Robust acidity and intense green and tropical fruit favors. Balanced, crisp wine
that dances on the tongue.*

Austin Simmons
Executive Chef

BISTRO
by
HUBBELL & HUDSON

Derek Ryan
Sommelier