

Cureight
by
HUBBELL & HUDSON

FOOD MENU \$125
WINE PAIRING \$80

caviar service

PACIFIC STURGEON CAVIAR, Fried Chicken, Crème Fraîche
Szigeti Brut Grüner Veltliner
\$30 Substitution

first

SCALLOPS, Asparagus, Parmesan, Granola
Cuvée A'Dair, Sancerre, Loire Valley, France, 2014

second

CRUSTED SNAPPER, Brioche, Porcini & Shiitake Mushrooms,
Fava Beans, Chickpeas, Paprika
Louis Jadot, Pouilly-Fuissé, Burgundy, France, 2015

third

My Version **OYSTER & PEARL**, Caviar
Feudi San Gregorio Falanghina, Calabria, Italy, 2015

fourth

DUCK, Mole Angelotti, Parmesan Reggiano,
Lime Butter, Cilantro Oil
Canard, Reserve Zinfandel, Napa, 2013

fifth

SOUS VIDE DRY AGED SHORT RIB, Soup Dumpling,
Kimchee, Kohlrabi, Scallion
Justin, Isosceles Reserve, Paso Robles, 2011

A5 Japanese Wagyu Miyazaki Prefecture Supplement \$50

sixth

FOIE GRAS, Spiced Apple, Brioche, Charred Grape,
Frisée, Balsamic
30 Year Old Tawny Port, Taylor Fladgate, Portugal

seventh

YUZU PARFAIT, Yogurt Sponge, Citrus Sorbet

eighth

STRAWBERRIES & CREAM, White Chocolate Mousse,
Basil, Streusel, Strawberry Balsamic Ice Cream
Dr. Loosen Beerenauslese, Mosel, Germany, 2011