

Cureight
by
HUBBELL & HUDSON

Wine Pairings \$50

first

CARROT, Harissa, Skyr Yogurt, Carrot Purée, Gremolata, Dill
2014 Centonze, Frappato, Marsala, Italy

second

ARTICHOKE RAVIOLI, Polenta, Sun Choke, Radish Sprouts
2014 Vino Falernia, Pedro Ximenez, Valle de Elqui, Chili

third

KOMBU BAMBOO RICE, Miso Chanterelles, Smoked Soy,
Sesame Oil, Egg Emulsion, Pickled Ginger
2014 Vigneto Saetti, Lambrusco di Salamino, Italy

fourth

POACHED EGG, Braised Potato, Comte Cheese,
Puffed Quinoa, Smoked Potato
2013 Livio Felluga "Collio", Pinot Grigio, Friuli, Italy

fifth

KIMCHEE, Potato, Burnt Onion
2013 Darting, Pinot Meunier, Pfalz, Germany

sixth

RICOTTA STUFFED STEAM BUN, Whipped Local Honey,
Summer Truffle, Preserved Lemon
2015 Bodega Mustiguillo, "Mestizaje", Messequerra, Valencia, Spain

seventh

BLUEBERRY SORBET, Lemon Ganache

eighth

TEXAS PEACHES, Sake, Black Pepper Cream, Chervil
Sommelier's Choice

Austin Simmons
Executive Chef

Erika Lucio
Pastry Chef

Derek Ryan
Sommelier