

BISTRO
by
HUBBELL & HUDSON

CHRISTMAS 2015

three courses | 69 per person

December 25, 2015, Noon to 8pm | Reservations (281) 203-5641

appetizer

choice of

CARROT GINGER Soup, Basil Oil, Brix Pastry

FOG & PARM Terrine, Fresh Avocado, Tomato Concasse, Basil Pesto,
Grilled Walnut Cranberry Bread

Sweet & Spicy **AHI TUNA**, Mango Lime Crème, Fresh Chili, Wasabi Tobiko,
Savory Sesame Cone

Roasted **BONE MARROW**, Bacon Jam, Crispy Octopus, Charred Baguette Bread

GRAPEFRUIT, Avocado Salad, Roasted Cashews, Wild Arugula, Grapefruit Vinaigrette
(vegetarian option)

entrée

choice of

Cedar Plank Roasted **ARCTIC CHAR**, Whole Grain Mustard Vinaigrette,
Crispy Fingerling Potatoes, Winter Asparagus

RACK OF TEXAS LAMB, Dijon Mustard And Herb Crusted, Roasted Winter Carrots,
House Made Mint Jelly

Texas Akaushi **BEEF TENDERLOIN**, Yukon Gold Potato Purée,
Wild Mushroom Daube Sauce

MAINE LOBSTER Pot Pie, Braised Vegetables, Kennebec Potato, Chervil Puff Pastry

TRUFFLE POTATO GNOCCHI, Brioche Parmesan Gratin, Truffle Emulsion,
Shaved Perigord Truffle *(vegetarian option)*

Sea Salt & Herb Crusted **PRIME RIB**, Truffle Potato Purée, Horseradish Cream Sauce,
Beef Jus, Grilled Asparagus

dessert

choice of

CHOCOLATE DEVIL'S FOOD CAKE, Peppermint Ice Cream, Sugar Cookie

GINGERBREAD SPICED TRES LECHES, Meringue, Cranberry Passion Fruit Sauce