

BISTRO
by
HUBBELL & HUDSON

HAPPY NEW YEAR

DECEMBER 31, 2015 | RESERVATIONS (281) 203-5641

7:30pm seating | 79 per person

9:30pm seating includes Champagne toast & party favors | 99 per person

CAVIAR SERVICE. Pacific White Sturgeon with Traditional Condiments, supplement \$50

◆ **OUT ON PAROLE** ◆

choice of

GULF SHRIMP. Brix Pastry, Caramelized Thai Chili Sauce

ALASKAN KING CRAB Cocktail, Avocado, Coriander Blossoms,
Dashi Thai Chili Cocktail Sauce, Wonton Chips

Shaved **FENNEL & ARTICHOKE** Salad, Celery, Fresh Mozzarella,
Lemon Vinaigrette (*Vegetarian Option*)

◆ **HIS BLUE SERGE** ◆

choice of

DUCK & FOIE GRAS TERRINE. Berry Gastrique, Grilled Baguette

Smoked **BACON CLAM CHOWDER.** Brown Butter, Dill

BUTTERNUT SQUASH RAVIOLIS. Brown Butter Almondine Sauce
(*Vegetarian Option*)

◆ **CAT'S MEOW** ◆

choice of

BAY SCALLOPS. Scallop Ravioli, Fines Herbes Butter, Sweet Potato

JUMBO LUMP CRAB & POTATO GNOCCHI. Truffle Emulsion,
Brioche Parmesan Gratin

House Made **PAPPARDELLE PASTA.** Black Truffle Emulsion,
Parmesan Reggiano Cheese (*Vegetarian Option*)

Fresh **TRUFFLE** supplement MKT price

◆ **SHARPSHOOTER** ◆

choice of

AKAUSHI BEEF TENDERLOIN. Yukon Gold Potato Purée, Wild Mushroom Daube

ORGANIC RABBIT DUO. Loin, Roasted Leg, Whole Grain Mustard Sauce,
Butternut Squash Ravioli, Pomegranate Reduction & Seeds

CAULIFLOWER STEAK. Yukon Gold Potato Purée, Korean Butter, Bok Choy,
Coriander (*Vegetarian Option*)

◆ **BANK'S CLOSED** ◆

choice of

CHOCOLATE CHEESECAKE. Dulce De Leche, Almond Rocher

STICKY TOFFEE PUDDING. Poached Pears, Buttermilk Ice Cream

