

**BISTRO**  
by  
**HUBBELL & HUDSON**

**CHRISTMAS 2016**

three courses | 72 per person

December 25, 2016, 12pm to 8pm | Reservations (281) 203-5641

**starter**

**BRIOCHE ROLLS**, Whipped Butter with Local Piney Woods Honey

**appetizer**

choice of

**NEW ENGLAND CLAM CHOWDER**, Brown Butter, Dill

**ARTISAN CHEESE PLATE**, Local Texas Cheeses, Truffle Honey, Marcona Almonds,  
Walnut Cranberry Bread *(Gluten Free Without Bread)*

**AHI TUNA CONE TRIO**, Citrus Vinaigrette, Fresh Chili, Wasabi Tobiko,  
Fresh Avocado, Savory Sesame Cone

**BISTRO CRAB CAKE**, Preserved Tomatoes, Fines Herbes Butter, Pickled Fennel

**GRAPEFRUIT AVOCADO SALAD**, Roasted Cashews, Wild Arugula, Grapefruit Vinaigrette  
*(Vegetarian & Gluten Free)*

**entrée**

choice of

**RED GROUPER**, Lemon & Blue Crab Mashed Potatoes, Choron Sauce,  
Local Cress *(Gluten Free)*

**PEKING DUCK BREAST**, Braised Red Cabbage, Sunchoke Velouté,  
Celery Root Chips *(Gluten Free)*

**CERTIFIED HEREFORD BEEF TENDERLOIN**, Yukon Gold & Truffle Potato Purée,  
Wild Mushroom Bordelaise Sauce *(Gluten Free)*

**JUMBO LUMP CRAB & TRUFFLE POTATO GNOCCHI**, Brioche Parmesan Gratin,  
Truffle Emulsion, *(Remove Crab & Add Shaved Perigord Truffle for Vegetarian Option)*

**SEA SALT & HERB CRUSTED PRIME RIB**, Brioche Bread Pudding, Horseradish Cream  
Sauce, Beef Jus, Grilled Asparagus *(Gluten Free if Substituting Bread Pudding for Another Side)*

**dessert**

choice of

**HAZELNUT CAKE**, Chocolate Cremeux, Chocolate Hazelnut Ice Cream

**WARM APPLE PIE**, Buttermilk Ice Cream, Vanilla Chantilly Cream