

BISTRO
by
HUBBELL&HUDSON

HAPPY NEW YEAR

December 31, 2016

5pm seating | 3 courses | 52 per person

bourbon pairing | 30 per person



Optional: Fried Chicken & Pacific Sturgeon Caviar \$30 per person

FIRST COURSE | choice of

GULF SHRIMP & AVOCADO, Brix pastry, Thai Peanut Sauce
Redemption Rye

Torched **AKAUSHI WAGYU BEEF**, Mole, Cilantro Pesto
Bulleit Rye

DIM SUM DUMPLINGS, Hen of the Woods Mushrooms, Edamame,
Scallion Red Miso Soup (*Vegetarian Option*)
Woodford Reserve

CONFIT CHICKEN, Potato Ravioli, Sage Brown Butter
Eagle Rare

TORTILLA SOUP, Smoked Local Chicken, Avocado,
Aged White Cheddar
Weller 107

CINDERELLA PUMPKIN AGNOLOTTI, Aged Balsamic
Vinegar, Pecorino Cheese, Toasted Pecans, Chives,
Spanish Olive Oil (*Vegetarian Option*)
Buffalo Trace

SECOND COURSE | choice of

SHRIMP & GRITS, Jalapeño Grits, Korean Butter,
Rendered Chorizo, Avocado Relish
Four Roses Small Batch

STRIPED BASS, Chive Gnocchi, Warm Frisée Salad,
Truffle Vinaigrette
Four Roses Elliotts Select

House-Made **PAPPARDELLE PASTA**, Black Truffle Emulsion,
Parmigiano-Reggiano Cheese (*Vegetarian Option*)
Fresh Truffle Supplement MKT price
2001 Knob Creek

Certified Hereford **BEEF TENDERLOIN**, Yukon Gold Potato Purée,
Wild Mushroom Daube
Black Maple Hill Rye Special Edition

Half rack of **BABY BACK RIBS**, House-Made BBQ,
Winter Truffle Potato Salad
2001 Knob Creek

Variations of **CAULIFLOWER**, Winter Black Truffle, Local Arugula
(*Vegetarian Option*)
Orphan Barrel Rhetoric

THIRD COURSE | choice of

PINEAPPLE UPSIDE DOWN CAKE, Cherry Ice Cream
Herman Marshall Cocktail

CHOCOLATE CHEESE CAKE, White Chocolate Crèmeux,
Dulcey Chocolate Ice Cream
Angels Envy

BISTRO
by
HUBBELL&HUDSON

HAPPY NEW YEAR

December 31, 2016

7pm seating | 4 courses | 75 per person

bourbon pairing | 45 per person



Optional: Fried Chicken & Pacific Sturgeon Caviar \$30 per person

FIRST COURSE | choice of

GULF SHRIMP & AVOCADO, Brix pastry, Thai Peanut Sauce
Redemption Rye

Torched **AKAUSHI WAGYU BEEF**, Mole, Cilantro Pesto
Bulleit Rye

DIM SUM DUMPLINGS, Hen of the Woods Mushrooms, Edamame,
Scallion Red Miso Soup (*Vegetarian Option*)
Woodford Reserve

SECOND COURSE | choice of

CONFIT CHICKEN, Potato Ravioli, Sage Brown Butter
Eagle Rare

TORTILLA SOUP, Smoked Local Chicken, Avocado,
Aged White Cheddar
Weller 107

CINDERELLA PUMPKIN AGNOLOTTI, Aged Balsamic
Vinegar, Pecorino Cheese, Toasted Pecans, Chives,
Spanish Olive Oil (*Vegetarian Option*)
Buffalo Trace

THIRD COURSE | choice of

SHRIMP & GRITS, Jalapeño Grits, Korean Butter,
Rendered Chorizo, Avocado Relish
Four Roses Small Batch

STRIPED BASS, Chive Gnocchi, Warm Frisée Salad,
Truffle Vinaigrette
Four Roses Elliots Select

House-Made **PAPPARDELLE PASTA**, Black Truffle Emulsion,
Parmigiano-Reggiano Cheese (*Vegetarian Option*)
Fresh Truffle Supplement MKT price
2001 Knob Creek

Certified Hereford **BEEF TENDERLOIN**, Yukon Gold Potato Purée,
Wild Mushroom Daube
Black Maple Hill Rye Special Edition

Half rack of **BABY BACK RIBS**, House-Made BBQ,
Winter Truffle Potato Salad
2001 Knob Creek

Variations of **CAULIFLOWER**, Winter Black Truffle, Local Arugula
(*Vegetarian Option*)
Orphan Barrel Rhetoric

FOURTH COURSE | choice of

PINEAPPLE UPSIDE DOWN CAKE, Cherry Ice Cream
Herman Marshall Cocktail

CHOCOLATE CHEESE CAKE, White Chocolate Crèmeux,
Dulcey Chocolate Ice Cream
Angels Envy

HAPPY NEW YEAR

December 31, 2016

9pm seating | 5 courses | 99 per person

bourbon pairing | 60 per person



Optional: Fried Chicken & Pacific Sturgeon Caviar \$30 per person

FIRST COURSE | choice of

GULF SHRIMP & AVOCADO, Brix pastry, Thai Peanut Sauce
Redemption Rye

Torched **AKAUSHI WAGYU BEEF**, Mole, Cilantro Pesto
Bulleit Rye

DIM SUM DUMPLINGS, Hen of the Woods Mushrooms, Edamame,
Scallion Red Miso Soup (*Vegetarian Option*)
Woodford Reserve

SECOND COURSE | choice of

CONFIT CHICKEN, Potato Ravioli, Sage Brown Butter
Eagle Rare

TORTILLA SOUP, Smoked Local Chicken, Avocado,
Aged White Cheddar
Weller 107

CINDERELLA PUMPKIN AGNOLOTTI, Aged Balsamic
Vinegar, Pecorino Cheese, Toasted Pecans, Chives,
Spanish Olive Oil (*Vegetarian Option*)
Buffalo Trace

THIRD COURSE | choice of

SHRIMP & GRITS, Jalapeño Grits, Korean Butter,
Rendered Chorizo, Avocado Relish
Four Roses Small Batch

STRIPED BASS, Chive Gnocchi, Warm Frisée Salad,
Truffle Vinaigrette
Four Roses Elliotts Select

House-Made **PAPPARDELLE PASTA**, Black Truffle Emulsion,
Parmigiano-Reggiano Cheese (*Vegetarian Option*)
Fresh Truffle Supplement MKT price
2001 Knob Creek

FOURTH COURSE | choice of

Certified Hereford **BEEF TENDERLOIN**, Yukon Gold Potato Purée,
Wild Mushroom Daube
Black Maple Hill Rye Special Edition

Half rack of **BABY BACK RIBS**, House-Made BBQ,
Winter Truffle Potato Salad
2001 Knob Creek

Variations of **CAULIFLOWER**, Winter Black Truffle, Local Arugula
(*Vegetarian Option*)
Orphan Barrel Rhetoric

FIFTH COURSE | choice of

PINEAPPLE UPSIDE DOWN CAKE, Cherry Ice Cream
Herman Marshall Cocktail

CHOCOLATE CHEESE CAKE, White Chocolate Crèmeux,
Dulcey Chocolate Ice Cream
Angels Envy