

Cureight
by
HUBBELL & HUDSON

six course menu \$99 | wine pairing \$50

We will accommodate any food/dietary restrictions upon request.

first

HAMACHI, Grapefruit, Avocado, Chili, Variations of Vegetables
Château de Bligny, Brut, Grande Réserve, Champagne, France

second

KING CRAB, Bonito, Miso, Coconut, Yuzu
Legaris, Verdejo, Rueda, Spain, 2014

third

BUTTER POACHED LOBSTER, Variations of Turnip, Lobster Emulsion
Louis Jadot, Mâcon-Villages, Burgundy, France, 2016

fourth

FOIE GRAS, Dashi, Tortellini, Edamame, Radish
August Kessler 'R' Kabinett, Riesling, Germany, 2015

fifth

AKAUSHI ABOVE PRIME TENDERLOIN, Mushroom Tart,
Mandarin Orange Gastrique, Parsley
Sterling, Cabernet Sauvignon, Napa, California, 2014

sixth

CHOCOLATE, Passion Fruit, Peanut
Dr. Loosen, Riesling Beerenauslese, Mosel, Germany