

BISTRO
by
HUBBELL & HUDSON

CHRISTMAS MENU 2017

December 25th, 2017 | 12–8pm | 72 per person

appetizer

CREAM OF WILD MUSHROOM SOUP, Sautéed Mushroom, Truffled Grilled Bread, Pistachio Vinaigrette

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

SALT ROASTED BEETS, Savory Apple Butter, Whipped Goat Cheese, Arugula, Beet Vinaigrette, *Vegetarian Option (can be made vegan)*

BAKED LOBSTER & SHRIMP GRATIN, Classic Béchamel, Parmesan, d'Espelette Cracker Bread

entrée

TEXAS QUAIL, Two Roasted Local Quail, Fennel Purée, Slow Braised Fennel, Blood Orange, Watercress

CREOLE SNAPPER, Crispy Fingerling Potatoes, Shrimp & Crab Pontchartrain Sauce

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

FAIRYTALE PUMPKIN PASTA, House Pappardelle Pasta, Pumpkin Bisque, Parmigiano Reggiano, Shaved Winter Truffles, Hazelnut & Pistachio Pesto, Greens from our Garden, *Vegetarian Option (can be made vegan)*

VEAL OSSO BUCCO, Port Demi Braised, Truffle Polenta, Roasted Asparagus, Gremolata

kids options

kids 12 & under | \$13

ITALIAN MEAT SAUCE & FETTUCCINI, Parmesan Cheese

MILANESE CHICKEN TENDERS, American Cheese, French Fries

BACKYARD BURGER, Hereford Beef, American Cheese, French Fries

ROASTED HAM PLATE, Cheesy Mashed Potatoes

dessert

HAZELNUT CHOCOLATE GANACHE CAKE, Passion Fruit Chantilly Cream, Cashew Brittle

LEMON CURD TART, Jumbo Raspberry Marshmallow, White Chocolate Truffle, Pumpkin Seed Glass