

BISTRO
by
HUBBELL & HUDSON

Private Dining Brunch Menu
\$35 per person

brunch
choice of

FRENCH TOAST, Brioche in the Style of Bananas Foster,
Fresh Blueberries, Whipped Maple Syrup

FRIED CHICKEN & Scratch Waffle,
Brown Butter Maple Gravy, Over Easy Eggs

MARINATED FLANK STEAK Eggs Benedict, Sautéed Spinach,
Two Poached Eggs, House Potatoes, Bordelaise, Truffle Hollandaise

Signature **EGGS BENEDICT**, Avocado, Texas Toast, Crispy Prosciutto,
House Breakfast Potato, Citrus Hollandaise

Jerk **CHICKEN CLUB**, Applewood Smoked Bacon, Avocado, Baby Swiss Cheese,
Oven Dried Tomatoes, Bibb Lettuce, Chili Mayo, Brioche Bun

drink
choice of

BISTRO BLOODY MARY OR MIMOSA
One per person

*Coffee & Fresh Squeezed Orange Juice
or Lemonade are Included*

BISTRO
by
HUBBELL & HUDSON

Private Dining

family style brunch additions

*Each serving is priced per person & will be multiplied
by the number of guests in your group*

House Made Buttermilk **PANCAKES**, Whipped Maple Syrup,
Coffee Butter, Powdered Sugar • 3

Seasonal **FRUIT & GREEK YOGURT**, Sweetened House Ricotta Cheese,
In-House Almond Granola • 4

APPLEWOOD SMOKED BACON • 3

CHICKEN APPLE SAUSAGE • 3

House Made **CINNAMON ROLL**, Cream Cheese Frosting,
Pecan Caramel Roll • 6

BISTRO
by
HUBBELL & HUDSON

Private Dining Lunch Menu
\$45 per person

first course
choice of

GREEN SALAD, Wild Mixed Greens, Cherry Tomatoes, English Cucumber, Pecorino, Balsamic & Herbed Local Honey Vinaigrette, Baguette Croutons

FRENCH ONION Soup, Baguette Croutons, Aged Provolone, Baby Swiss

Artisan Baguette Bread Served with Whipped Butter to Share

second course
choice of

SKUNA BAY SALMON, Fingerling Potatoes, Cornichons, Capers, Tomato Concasse, Fines Herbes Beurre Blanc

All Natural Airline Jerk **CHICKEN BREAST**, Yukon Gold Mashed Potato, Haricot Verts, Sundried Tomato Pesto & Goat Cheese

Wild **MUSHROOM LASAGNA**, Shiitake & Portobello Mushrooms, Braised Turnip, Kale, In-House Ricotta, Garlic Pomi Tomato Sauce, Pickled Mustard Seed

third course

PANNA COTTA & SEASONAL FRUIT

BISTRO
by
HUBBELL & HUDSON

Private Dining Dinner Menu
\$55 per person

first course

choice of

Signature **CAESAR**, Romaine Heart, Parmesan Reggiano, Mint Pistou,
Baguette Croutons, Crispy Kale

FRENCH ONION Soup, Baguette Croutons, Aged Provolone, Baby Swiss

Artisan Baguette Bread Served with Whipped Butter to Share

second course

choice of

8 oz. **AKAUSHI FLAT IRON**, Yukon Gold Mashed Potato, Grilled Asparagus

Add Butter Poached Alaskan King Crab +\$20 (must be pre ordered)

SKUNA BAY SALMON, Fingerling Potatoes, Cornichons, Capers,
Tomato Concasse, Fines Herbes Beurre Blanc

All Natural Airline Jerk **CHICKEN BREAST**, Yukon Gold Mashed Potato,
Haricot Verts, Sundried Tomato Pesto & Goat Cheese

Wild **MUSHROOM LASAGNA**, Shiitake & Portobello Mushrooms, Braised Turnip,
Kale, In-House Ricotta, Garlic Pomi Tomato Sauce, Pickled Mustard Seed

third course

CHEF SELECTED DESSERT TRIO

BISTRO
by
HUBBELL & HUDSON

Private Dining Dinner Menu
\$75 per person

first course
to share

AVOCADO FRIES, Harissa Aioli, Mint

Blistered **SHISHITO PEPPERS**, Miso Aioli

second course
choice of

Signature **CAESAR**, Romaine Hearts, Parmesan Reggiano, Mint Pistou,
Baguette Croutons, Crispy Kale

FRENCH ONION Soup, Baguette Croutons, Aged Provolone, Baby Swiss

Artisan Baguette Bread Served with Whipped Butter to Share

third course
choice of

8 oz. **BLACK ANGUS RESERVE FILET**, Yukon Gold Mashed Potato,
Grilled Asparagus

Add Butter Poached Alaskan King Crab +\$20 (must be pre ordered)

SKUNA BAY SALMON, Fingerling Potatoes, Cornichons, Capers,
Tomato Concasse, Fines Herbes Beurre Blanc

All Natural Airline Jerk **CHICKEN BREAST**, Yukon Gold Mashed Potato,
Haricot Verts, Sundried Tomato Pesto & Goat Cheese

CRAB TRUFFLE PASTA, Egg Garganelli Pasta, Aged Parmigiano

Wild **MUSHROOM LASAGNA**, Shiitake & Portobello Mushrooms, Braised Turnip,
Kale, In-House Ricotta, Garlic Pomi Tomato Sauce, Pickled Mustard Seed

fourth course

Crème Brûlée **BREAD PUDDING**, Croissant Batter, White Chocolate Anglaise,
Salted Caramel, Vanilla Buttermilk Ice Cream

BISTRO
by
HUBBELL & HUDSON

Private Dining Dinner Menu
\$95 per person

first course
to share

AVOCADO FRIES, Harissa Aioli, Mint

½ LB. **SHRIMP COCKTAIL**, Thai Chili Cocktail Sauce

Blistered **SHISHITO PEPPERS**, Miso Aioli

second course
choice of

Center Cut **WEDGE**, Applewood Smoked Bacon, Chives, Balsamic Marinated Tomatoes,
Blue Cheese Emulsion, Toasted Pecans

MAINE LOBSTER Bisque, Lobster, Italian Tomato Oil, Fennel Pollen

Artisan Baguette Bread Served with Whipped Butter to Share

third course
choice of

8 oz. **AKAUSHI FILET**, Yukon Gold Mashed Potato, Grilled Asparagus

14 oz. **CHEF'S CUT DRY AGED STEAK**, Peppercorn Demi,
Fingerling Potatoes, Grilled Asparagus

Add Butter Poached Alaskan King Crab +\$20 (must be pre ordered)

All Natural Airline Jerk **CHICKEN BREAST**, Yukon Gold Mashed Potato,
Haricot Verts, Sundried Tomato Pesto & Goat Cheese

CHILEAN SEA BASS, Fingerling Potatoes, Cornichons, Capers,
Tomato Concasse, Fines Herbes Beurre Blanc

CRAB TRUFFLE PASTA, Egg Garganelli Pasta, Aged Parmigiano

Wild **MUSHROOM LASAGNA**, Shiitake & Portobello Mushrooms, Braised Turnip,
Kale, In-House Ricotta, Garlic Pomi Tomato Sauce, Pickled Mustard Seed

fourth course

Crème Brûlée **BREAD PUDDING**, Croissant Batter, White Chocolate Anglaise,
Salted Caramel, Vanilla Buttermilk Ice Cream

BISTRO

by

HUBBELL & HUDSON

Private Dining Dinner Menu

\$125 per person

first course

to share

CHEESE & CHARCUTERIE, Cured Meats, Truffle Honey, Cracker Bread,
House Made Ricotta Cheese, Bellavitano Brie, Blue Cheese

½ LB. **SHRIMP COCKTAIL**, Thai Chili Cocktail Sauce

CRISPY QUAIL, Hong Kong Gastrique, White Cheddar Polenta, Cilantro Emulsion

Red Wine Braised **OCTOPUS**, Shaved Fennel & Artichoke Salad, Prosciutto Chip,
Cabernet & Saffron Reduction

second course

choice of

Center Cut **WEDGE**, Applewood Smoked Bacon, Chives, Balsamic Marinated Tomatoes,
Blue Cheese Emulsion, Toasted Pecans

Signature **CAESAR**, Romaine Hearts, Parmesan Reggiano, Mint Pistou,
Baguette Croutons, Crispy Kale

MAINE LOBSTER Bisque, Lobster, Italian Tomato Oil, Fennel Pollen

FRENCH ONION Soup, Baguette Croutons, Aged Provolone, Baby Swiss

to share

ARTISAN BREAD BOARD, Toasted to Order, Made In-House Daily, Brioche Square,
Cracker Bread, Baguette with Whipped Black Sea Salt Butter, Sundried Tomato Pesto,
Scratch Roasted Garlic Hummus

third course

choice of

8 oz. **AKAUSHI FILET**, Topped with King Crab, Fines Herbes Beurre Blanc,
Yukon Gold Mashed Potato, Grilled Asparagus

14 oz. **CHEF'S CUT DRY AGED STEAK**, Peppercorn Demi, Fingerling Potatoes, Grilled Asparagus

All Natural Airline Jerk **CHICKEN BREAST**, Yukon Gold Mashed Potato, Haricot Verts,
Sundried Tomato Pesto & Goat Cheese

CHILEAN SEA BASS, Fingerling Potatoes, Cornichons, Capers, Tomato Concasse,
Fines Herbes Beurre Blanc

Wild **MUSHROOM LASAGNA**, Shiitake & Portobello Mushrooms, Braised Turnip, Kale,
In-House Ricotta, Garlic Pomi Tomato Sauce, Pickled Mustard Seed

fourth course

Crème Brûlée **BREAD PUDDING**, Croissant Batter, White Chocolate Anglaise,
Salted Caramel, Vanilla Buttermilk Ice Cream

BISTRO
by
HUBBELL & HUDSON

Private Dining

family style appetizers

Priced per each serving. Serves two to four guests.

CRISPY QUAIL, Hong Kong Gastrique, White Cheddar Polenta,
Cilantro Emulsion • 14

PORK BELLY STEAM BUNS, Sriracha Hoisin Sauce,
House Pickles, Mint Cilantro • 9

½ LB. SHRIMP COCKTAIL, Thai Chili Cocktail Sauce • 15

BEEF YAKITORI, H1 & Basil Pesto Marinated Goat Cheese Spread • 15

THREE CHEESE BOARD, Truffle Honey, Marcona Almonds, Cracker Bread • 10

Red Wine Braised **OCTOPUS**, Shaved Fennel & Artichoke Salad,
Prosciutto Chip, Cabernet & Saffron Reduction • 20

vegetarian options

AVOCADO FRIES, Harissa Aioli, Mint • 8

CRISPY BRUSSELS SPROUTS, Caramel White Soy & Chili Glaze,
Aged Parmesan Reggiano • 8

Blistered **SHISHITO PEPPERS**, Miso Aioli • 6

BISTRO
by
HUBBELL & HUDSON

Private Dining

cocktail hour appetizers

Priced per each serving. Served by the dozen.

HAMACHI CONES, Citrus, Avocado, Wasabi Tobiko • 72

HUMBOLDT FOG GOAT CHEESE MOUSSE, Walnut Cranberry Toast • 36

MARINATED STEAK, Goat Cheese Crostini • 72

Classic **SHRIMP COCKTAIL**, Thai Chili Cocktail Sauce • 72

CRISPY TEXAS QUAIL, Hong Kong Gastrique • 60

JERK CHICKEN ROULADE, Two Types of Cheddar, Wild Cress • 48

Wild Mushroom **RISOTTO CAKE**, Pickled Red Onion • 36

Thailand Lump **CRAB CAKES**, Remoulade • 72

Goat Cheese **FIGS & PROSCIUTTO ASPARAGUS**, Balsamic Reduction • 36

Marinated **BEEF YAKITORI**, H1 & Basil Pesto Marinade,
Goat Cheese Spread • 48

BISTRO

by

HUBBELL & HUDSON

private dining wine selections

tier one 40

XPLORADOR CHARDONNAY

Slightly Buttery, Pear & Apple, Mild Acidity

BIBI GRAETZ "CASAMATTA"

VERMENTINO BLEND

Crisp with Hints of Apple & Citrus,
Medium Bodied with Lush Mouthfeel

XPLORADOR CABERNET SAUVIGNON

Fruit Driven, Cassis & Currant with Red Berry

MAAL "BIUTIFUL"

Pure Aromas & Flavors of Crushed Blackberry,
Bitter Chocolate & Violet

tier two 60

ST. GLINGLIN SAUV BLANC

Sancerre Level Sauvignon Blanc, Lofty Tropical
Fruit & Grapefruit, Subtle Earth Tones, High Acid

JOAN SIMO VIATGE AL PRIORAT

Young Tempranillo & Carignan, Mushrooms,
Earth Tones, Candied Red Berry

CARPE DIEM CABERNET

Bountiful Fruit with Bright Aromas of Wild
Strawberries & Soft Tannins

CADUCEUS CELLARS "CHUPACABRA"

Crisp Notes of Ripe Stonefruit, Hints of Fresh
Cut Grass, Melon, Grapefruit & Citrus,
Followed by a Strong Finish

tier three 85

ROMBAUER CHARDONNAY

Vibrant Tropical Fruit Layered with Vanilla.
Grapefruit, Lime, Cantaloupe & Pineapple

ENROUTE PINOT NOIR

Dark Fruit Forward, Slight Tartness
& Bubblegum Like Ripeness

AMAPOLA CREEK ZINFANDEL

Plump Raspberries, Tart Red Currants,
Hints of Blueberry Jam, Rich Tannins
with a Bracing Acidity

bubbles

MOET IMPERIAL BRUT 75

Subtly Vinous Aromas of Citrus, Nut & Bread,
Delicate, Soft & Fruity

CASCINA GILLI SPUMANTE DOLCE (SEMI SWEET) 60

Wild Red Forest Berry,
Unexpected Floral Fragrances

GERARD BERTRAND CREMANT ROSE 65

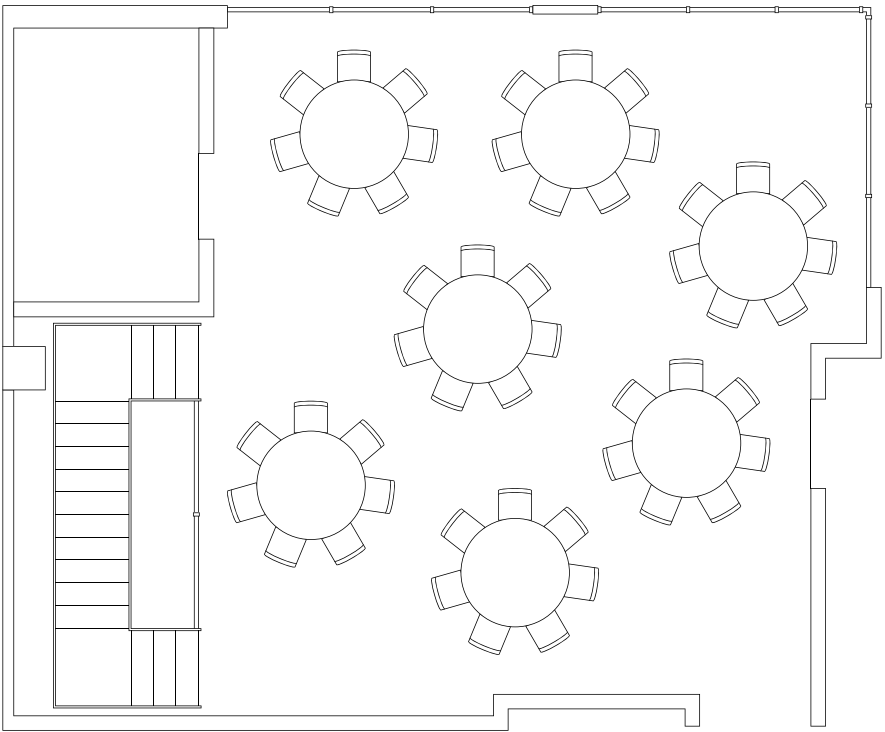
Slightly Creamy Mouth-Feel & Complex
Bouquet with Long-Lasting Aromas of Red Fruit,
Backed with Hints of Toasted Bread

BISTRO
by
HUBBELL & HUDSON

mezzanine

49 guests

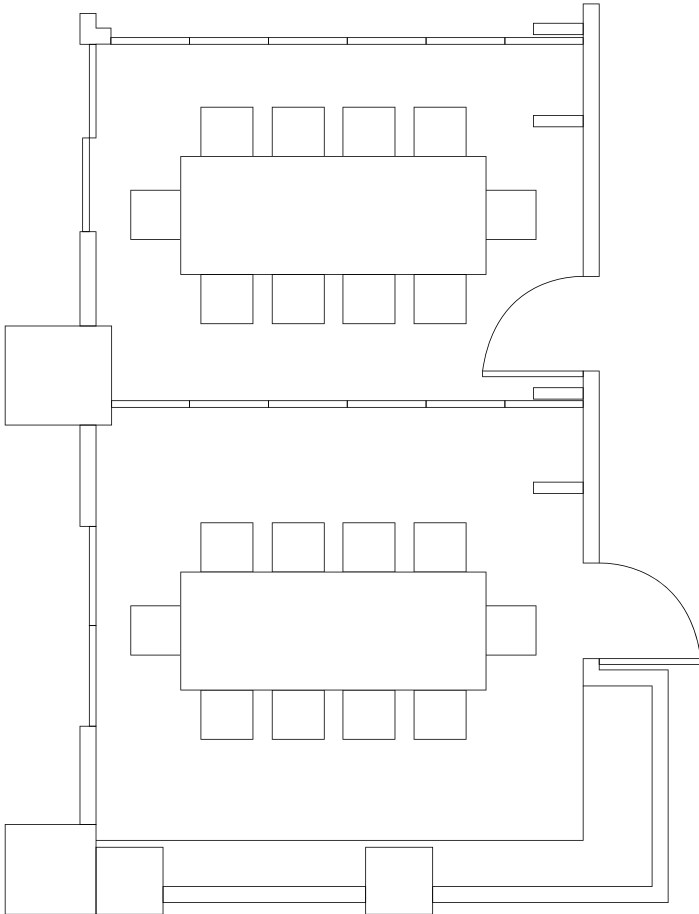
7 tables | 7 seats per table



BISTRO
by
HUBBELL & HUDSON

room a

10 guests | 1 table



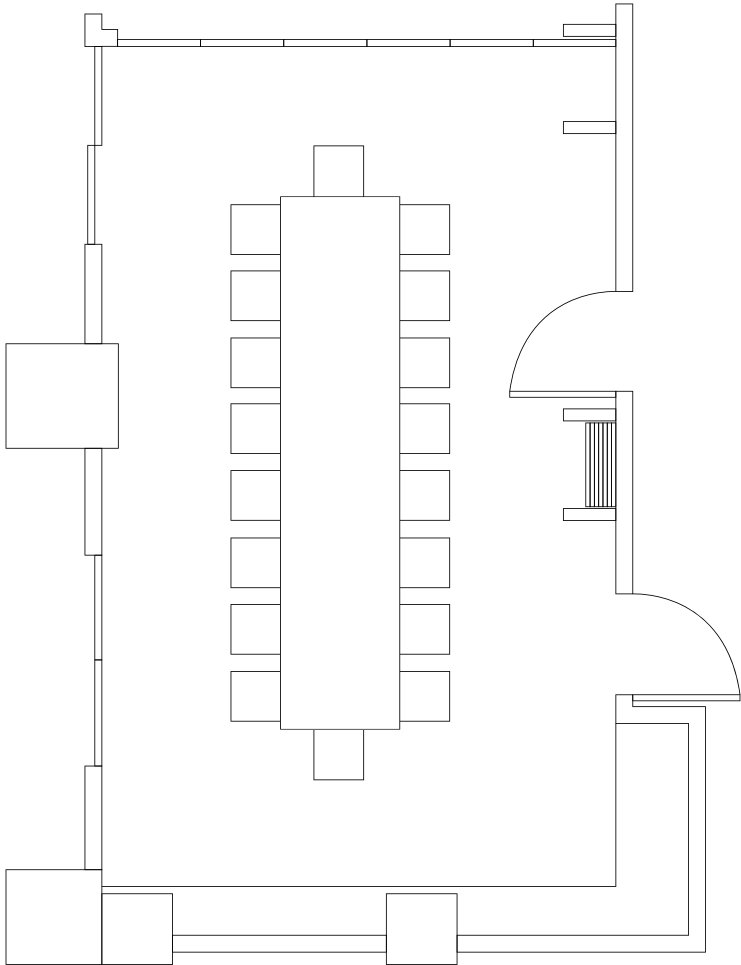
room b

10 guests | 1 table

BISTRO
by
HUBBELL & HUDSON

room a & b

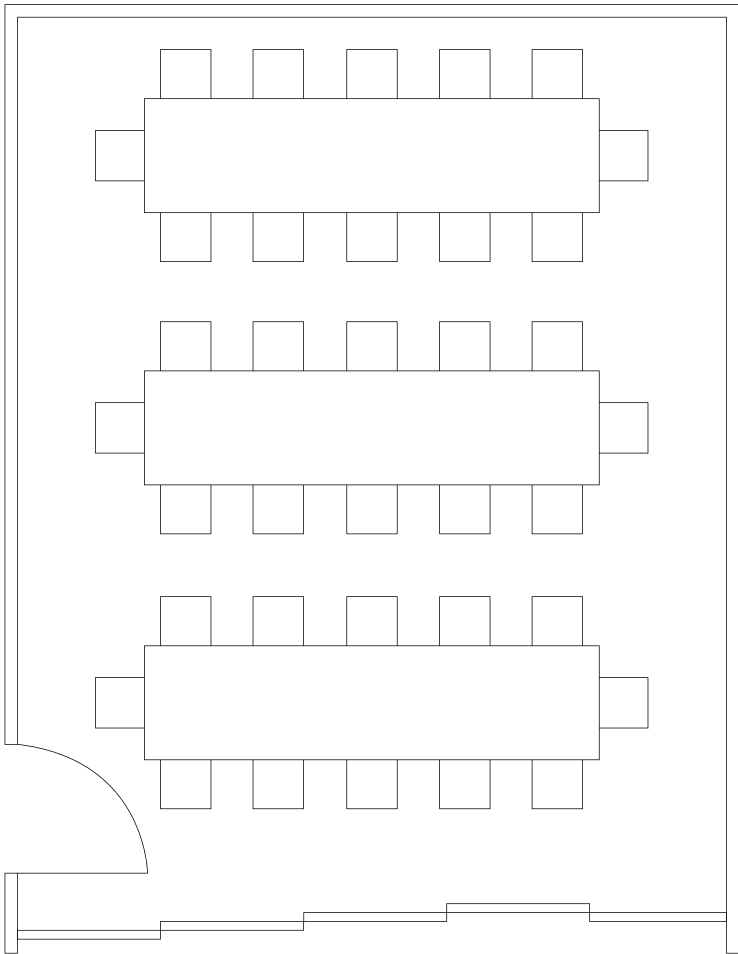
18 guests | 1 table



BISTRO
by
HUBBELL & HUDSON

room c

36 guests
3 tables | 12 seats per table

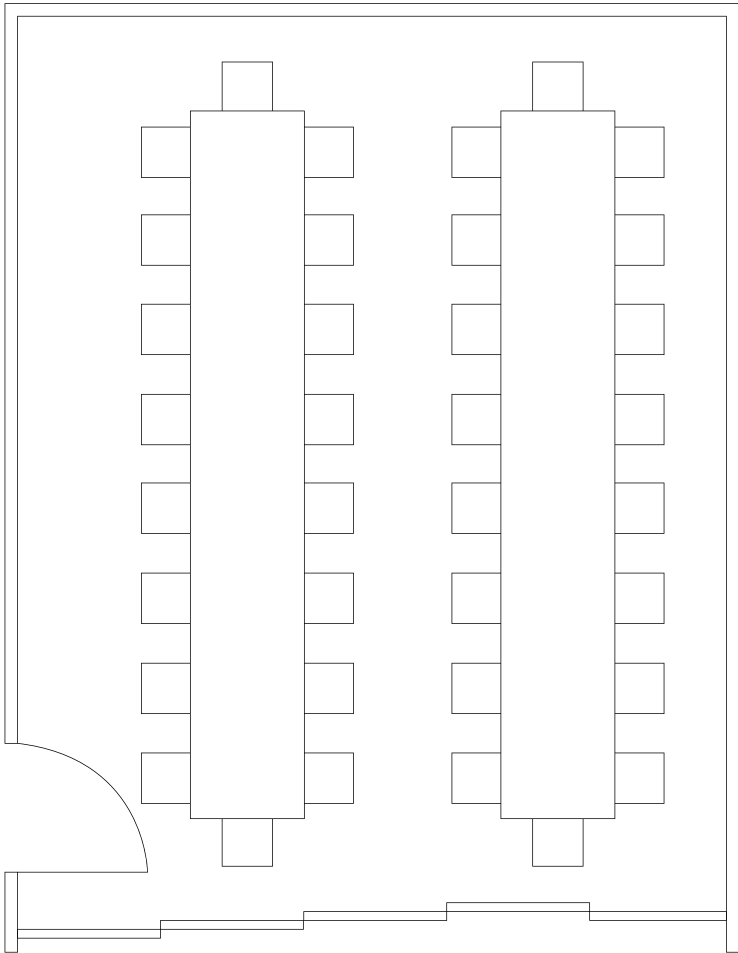


BISTRO
by
HUBBELL & HUDSON

room c

36 guests

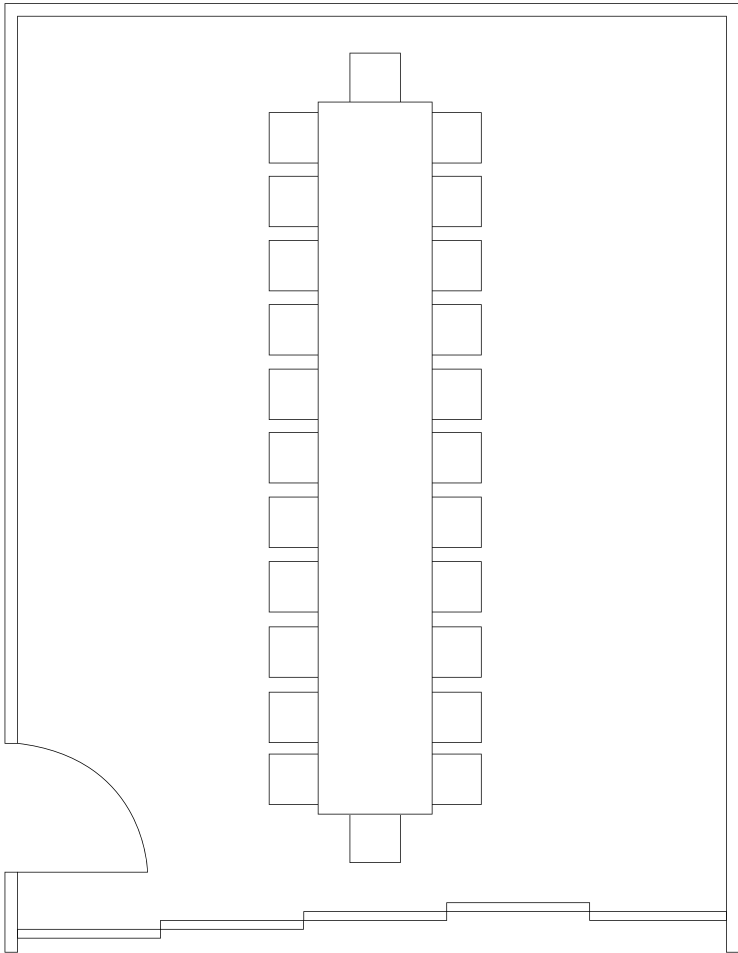
2 tables | 18 seats per table



BISTRO
by
HUBBELL & HUDSON

room c

24 guests | 1 table

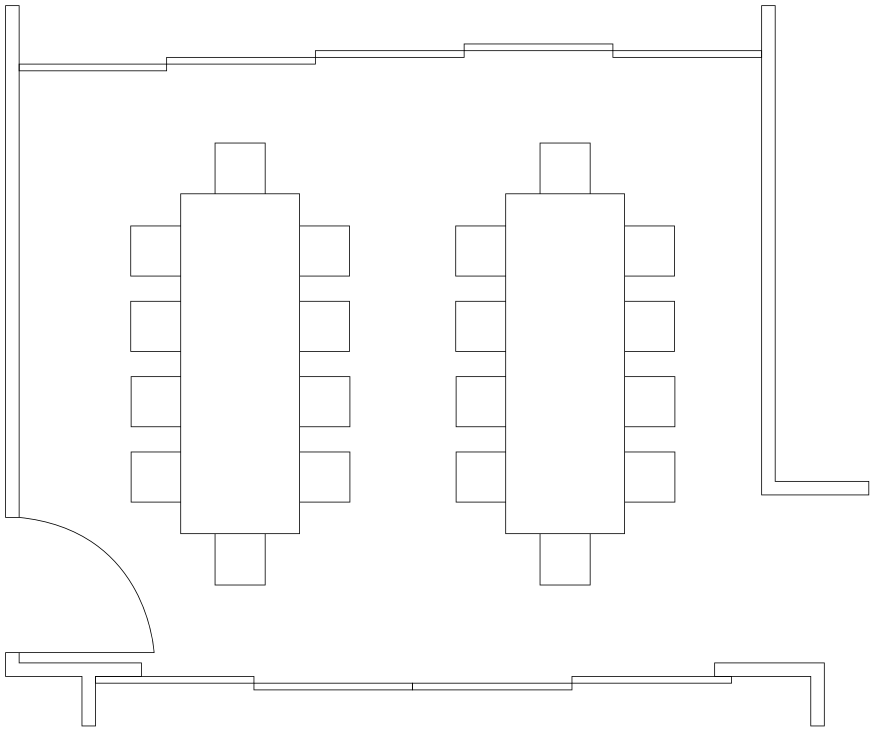


BISTRO
by
HUBBELL & HUDSON

room d

20 guests

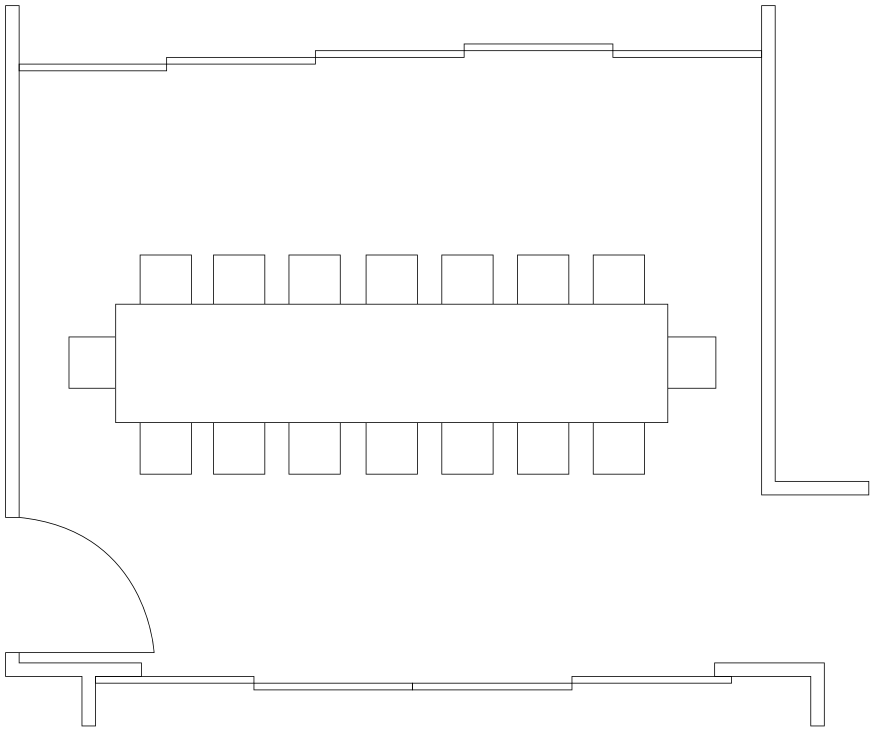
2 tables | 10 seats per table



BISTRO
by
HUBBELL & HUDSON

room d

16 guests | 1 table



room c, d & chef's table

72 guests

6 tables | 12 seats per table

