

*Cureight*  
by  
**HUBBELL & HUDSON**

**Wine Pairings**

*first*

**KING CRAB**, Miso, Coconut, Shiso  
*2012 Caduceus Cellars "Chupacabra", Jerome, Arizona*

*second*

My Version **OYSTER & PEARL**, Caviar  
*2013 Bibi Graetz "Casamatta", Tusccany, Italy*

*third*

**LOBSTER "CHILI"**, Scallion, Brioche  
*2014 August Kessler "R" Riesling, Kabinett, Pfalz, Germany*

*fourth*

**HUDSON VALLEY FOIE**, Tortellini, Hen of the Woods,  
Radish, Edamame, Scallion  
*2014 Kitma Gerivassilou, Malagousia/Assyrtiko, Macedonia*

*fifth*

**ROHAN DUCK**, Flavors of Fennel, Orange, Sherry Duck Jus  
*2010 Bien Nacido, Grenache, Santa Maria Valley*

*sixth*

**72 HOUR SHORT RIB**, Soy Butter, Gremolata, Shaved Celery  
**A5 Japanese Wagyu \$25 Substitution**  
*2012 Heinrich Red, Burgenland, Austria*

*seventh*

**PINEAPPLE SORBET**, Coconut-Lime Pearls

*eighth*

**STRAWBERRY PARFAIT**, Marshmallow,  
Compressed Strawberry, Passion Fruit Bavarian, Basil  
Sommelier's Choice

Austin Simmons  
Executive Chef

Derek Ryan  
Sommelier

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**HUBBELL & HUDSON**

**Exotic Pairings**

*first*

**KING CRAB**, Miso, Coconut, Shiso  
*2012 Caduceus Cellars "Chupacabra", Jerome, Arizona*

*second*

My Version **OYSTER & PEARL**, Caviar  
*2013 Bibi Graetz "Casamatta", Tusccany, Italy*

*third*

**LOBSTER "CHILI"**, Scallion, Brioche  
*2014 August Kessler "R" Riesling, Kabinett, Pfalz, Germany*

*fourth*

**HUDSON VALLEY FOIE**, Tortellini, Hen of the Woods,  
Radish, Edamame, Scallion  
Roses Are White

*fifth*

**ROHAN DUCK**, Flavors of Fennel, Orange, Sherry Duck Jus  
*Petrus Aged Red, Bavik Brewery*

*sixth*

**72 HOUR SHORT RIB**, Soy Butter, Gremolata, Shaved Celery  
**A5 Japanese Wagyu \$25 Substitution**  
*2012 Heinrich Red, Burganland, Austria*

*seventh*

**PINEAPPLE SORBET**, Coconut-Lime Pearls

*eighth*

**STRAWBERRY PARFAIT**, Marshmallow,  
Compressed Strawberry, Passion Fruit Bavarian, Basil  
Sommelier's Choice

Austin Simmons  
Executive Chef

Derek Ryan  
Sommelier

*Cureight*  
by  
**HUBBELL & HUDSON**

**Food Only**

*first*

**KING CRAB**, Miso, Coconut, Shiso

*second*

My Version **OYSTER & PEARL**, Caviar

*third*

**LOBSTER "CHILI"**, Scallion, Brioche

*fourth*

**HUDSON VALLEY FOIE**, Tortellini, Hen of the Woods,  
Radish, Edamame, Scallion

*fifth*

**ROHAN DUCK**, Flavors of Fennel, Orange, Sherry Duck Jus

*sixth*

**72 HOUR SHORT RIB**, Soy Butter, Gremolata, Shaved Celery  
*A5 Japanese Wagyu \$25 Substitution*

*seventh*

**PINEAPPLE SORBET**, Coconut-Lime Pearls

*eighth*

**STRAWBERRY PARFAIT**, Marshmallow,  
Compressed Strawberry, Passion Fruit Bavarian, Basil

Austin Simmons  
Executive Chef

Derek Ryan  
Sommelier