



WINE DINNER

MARCH 1ST | 125 PER PERSON | RESERVATIONS (281) 203-5641

Barely Cooked Japanese **SCALLOPS**, Sea Urchin,
White Soy & Black Garlic Vinaigrette, Braised Turnip, Chervil

2015 DRY RIESLING

Aromas of orange blossom and lime zest, tropical palate with highlights of nectarines, apricots, honeycrisp apples and pears

Jumbo Lump **CRAB & SHRIMP** Bouillabaisse, Sofrito Broth, Roasted Garlic,
Spec Ham & Fine Herb Bread

2015 CHARDONNAY

Aromas of orange blossoms with hints of lemon cream pie, palate is full yet bright, offering a pleasant viscosity and subtle notes of kiwi, clean finish

Red Wine Braised **OCTOPUS**, Braised **PORK**, Piquillo Pepper & Avocado Vinaigrette

2013 MERLOT

Aromas of black cherry, ripe plum and black licorice, well structured and balanced palate offers flavors of chocolate with a hint of fine leather, full and rich mouth-feel with exciting tannins ending with a rich finish

DUCK Breast, Textures of Fennel, Smoked Pepper Chimichurri,
Blood Orange, Toasted Pine Nuts

2013 CABERNET SAUVIGNON

Aromas of fresh blackberry, red currant and dried fruit, palate is round and opens with earthy/herbal tones and finishes with silky flavors of cassis, chocolate and black pepper

PEAR Pillow, Puff Pastry, Caramelized Pear, Crème Fraîche Ice Cream

2013 Late Harvest RIESLING

Aromas of ripe apricots, roses, orange blossom, tangerine and crème brûlée, flavors of fresh peaches, apricots and pineapples

Austin Simmons
Executive Chef

BISTRO
by
HUBBELL & HUDSON

Nick Trevino
Sommelier