

HUBBELL ♥ HUDSON BISTRO

Happy Valentine's Day

♥ ♥ ♥ February 14, 2012 ♥ ♥ ♥

getting to know you

a gift from the chef for those in love

pairing "étoile rose" domaine chandon

yountville, california n.v. 3 oz. for \$6 | 6 oz. for \$11

first base choice of

infatuation

humboldt fog goat & emilia parmigiano reggiano chilled cheese soufflé, marinated tomato, basil oil, toasted multi-grain bread

pairing dr. konstantian frank semi dry riesling

finger lakes, new york 2010 3 oz. for \$5 | 6 oz. for \$9

desire

black angus beef carpaccio, lightly seared, rose peppercorn crust, kalamata olive tapenade, crostini crumble, mustard oil

pairing parcel 41 merlot

napa, california 2009 3 oz. for \$6 | 6 oz. for \$11

fascination

thailand lump crab, gulf shrimp, east coast day boat scallop *ceviche*, crispy plantain, micro cilantro

pairing darcie kent sauvignon blanc

monterey, california 2009 3 oz. for \$4 | 6 oz. for \$7

second base choice of

loving caress

french onion soup, toasted country crouton, gruyere & provolone melt

pairing william hill chardonnay

central coast, california 2009 3 oz. for \$5 | 6 oz. for \$9

endearing embrace

square wedge, warm applewood smoked bacon, spiced pecans, chives, citrus blue cheese dressing, marinated plum tomatoes

pairing bethel heights pinot gris

oregon 2009 3 oz. for \$5 | 6 oz. for \$9

affectionate squeeze

fire touched, crisp romaine heart, hubbell & hudson mango habanero caesar dressing, brioche croutons, parmesan crisp

pairing conundrum chardonnay

rutherford, california 2010 3 oz. for \$7 | 6 oz. for \$13

main event choice of

devoted love

prime beef filet, herb shallot confit, pepperonata & fingerling potato ragout, béarnaise

pairing terra valentine

spring mountain, california 2007 3 oz. for \$9 | 6 oz. for \$17

falling in love

straw & hay house made fettuccine, maine lobster, alaskan scallop, gulf shrimp, toasted garlic, tomato, fresh basil

pairing hubbell & hudson chardonnay

napa, california 2009 3 oz. for \$7 | 6 oz. for \$12

inseparable love

spiced berkshire pork tenderloin, yukon potato, rosemary & brown butter apple puree, texas corn relish, white soy jus

pairing cakebread sauvignon blanc

napa, california 2008 3 oz. for \$8 | 6 oz. for \$15

forever after

katrina's valentines surprise dessert

pairing moscato d'asti

italy 3 oz. for \$10

menu 79*

*price excludes tax, tip & beverages

3 oz. wine flight \$33

6 oz. wine flight \$59