

Dinner Menu Winter 2012

The Tasting Menu

Can't Decide...
Tasting menus offer a chance to experience the range of the chef's repertoire and kitchen skills without having to think too hard. Let Chef Morton create an introduction to Domaine Hudson with a series of small plates that represent our overall cuisine.

Here for a dinner party.....
In addition to an excellent way to experience the food at Domaine Hudson, the tasting menu's small portions and multiple courses offer a group of people time for conversation.

4 courses \$55
or
6 courses \$75

Of course each course can be expertly paired with individual wines by your server.

Beginnings

Carrot and Ginger Soup , chilled lobster salad	\$13
Red Beet Carpaccio , cabbage, duck ham, braised leeks, shaved carrots, dill vinaigrette	\$12
Arugula Salad , crumbled blue cheese, pickled cherries, hazelnut vinaigrette	\$10
Steak and Egg , steak tartare, egg, pickled shallot, celery leaf, Dijon, extra virgin olive oil	\$16

Pasta

Potato Gnocchi Gratin , kale, gruyere fonduta	\$13/25
Cavatelli , basil pesto, pancetta, shaved parmesan	\$12/23
Truffled Farfalle , Bolognese of beef, pork, veal	\$14/27

Graze

Grilled Rib-Eye Cap Steak , bacon braised Brussels sprouts, sweet onion demi	\$14
Seared Sea Scallop , broccoli risotto, parmesan frico	\$15
Clam and Octopus Stew , Provençal style broth, grilled baguette, rouille	\$16
Foie Gras Torchon , pear chutney, candied pecans, sage demi	\$19
Tuna Confit Lettuce Wraps , sweet soy ginger marinade, almonds, scallions, sesame	\$14

Hearty

Grilled Tuna Steak , soubise, braised bok choy, pearl onions, wild mushrooms	\$33
Crispy Skin Duck Breast , squash duo, orange marmalade	\$30
Grilled Dry Aged NY Strip , Vermont cheddar smashed potatoes, herb compound butter	\$39
Braised Pork Belly , celery root mash, Dijon jus, celery root and apple slaw	\$29
Pan Roasted Monkfish , creamy leeks, black garlic smear, green peppercorn sauce	\$28
Whole Fish , local and seasonal accompaniments	market price

Sides

Broccoli Risotto	\$7	Bacon Braised Brussels Sprouts	\$8
Vermont Cheddar Smashed Potatoes	\$8	Braised Bok Choy	\$6

**Spaghetti Squash with Chinese
Five Spice** \$6

**Vegetarian options and other dietary restrictions are always available upon request.*

Artisan Cheeses

Choice of any 3- \$15 Choice of any 5 - \$25

1. Beemster XO- A artisan **cow's** milk Dutch cheese which is a type of Gouda that comes from a single region in **Holland** (Beemster Polder). It is a **firm** cheese that has been aged 26 months. The cows of Beemster Polder graze on pesticide free pastures that contain a rare blue sea clay. It has strong flavors of butterscotch, whiskey and pecans and pairs well with dessert wines, port and sherry.

2. Ibores – A zesty, warm-flavored, salty, earthy, **semi-firm goat's** milk cheese from the Provence of Extremadura, **Spain**. The vibrant rind is a result of rubbing with paprika and olive oil during the 2 month aging process. Ibores pairs well with Reisling but is a versatile cheese that pairs well with many wines including the Red Spanish wines and lighter beers.

3. Gorgonzola - A **cow's** milk **Italian blue** cheese from the Piedmont and Lombardy regions. Gorgonzola pairs well with many red wines such as Cabernet Franc, Bordeaux, Zinfandel, Sauternes and, of course, the Italian Sangiovese.

4. Cherry Glen Farm Monocacy Ash - This is a **local soft-ripened goat** cheese from Boyds, MD. It won the Bronze award at the American Cheese Society Competition beating out Cypress Grove Humboldt Fog. It has a creamy internal consistency that is more tangy, flavorful and complex than Brie. It presents an earthy flavor with a deep depth to it. It pairs well with light white wines like Sauvignon Blanc as well as Pilsner beers.

5. Morbier- Despite being quite aromatic, it is a **semi-soft** mild **cow's** milk cheese from **France**. It has a nutty aftertaste and is defined by the dark vein of vegetable ash streaking through its soft middle. Morbier pairs well with Gewurtztraminer or Pinot Noir.

6. Cabot Clothbound Cheddar - A **firm** Holstein(**cow**) milk cheese from **Vermont**. It is a nutty, supple and grassy, perfectly sharp cheddar. It has been aged 10-14 months using traditional British methods of wrapping the cheese in bandages. It pairs well with Cabernet or a big brown ale.

7. Delice de Bourgogne - A super creamy and buttery **cow's** milk cheese from the Burgundy region of **France**. A triple-cream cheese; it has a very mild, salty earthy flavor that becomes spicy towards the **bloomy** (snowy, fluffy) rind. The rind is fully edible but can get tart and sharp. Pairs well with white wine (white Burgundy or not-very-oaky Chardonnay) but is especially nice with Champagne or sparkling wine.

8. Boucheron- Translated as “lumberjack” or “ logger”. It is a log-shaped, **goat's** milk cheese from the Loire Valley of **France**. It is a mild flavored, two-textured cheese with an ivory-colored pâte surrounded by a **bloomy** white edible rind. As it ages, the texture becomes drier and more sharp. Boucheron pairs well with a robust Bordeaux, Sauvignon Blanc or Loire Valley white such as Sancerre and Pouilly Fumé.

Charcuterie Plate

Salame Toscano, Finocchiona Salame, Cantimpalo Chorizo, house-made pate, cornichons, whole grain mustard, and seasonal compotes.

\$22
