



Hudson's on the Bend Restaurant

Restaurant Week

September 13-16 and September 20-23 only

First Course

Chipotle lobster bisque with a Parmesan puff pastry crouton

or

**Smoked half quail with a honey cilantro ginger glaze
atop fresh spinach with a hot bacon vinaigrette**

or

**Smoked Duck Diablos—duck breast, jicama, jalapeno, figs in balsamic
all wrapped in apple wood bacon with a red chili glaze dipping sauce**

paired with

Fall Creek - Sauvignon Blanc , Texas - 2006

or

August Kessler - Riesling, Germany - 2006

Entrées

**Pecan grilled venison with chipotle beer blanc
served with green chili mashed potatoes
and a medley of summer vegetables**

or

**Shiner Bock marinated rib eye, pecan grilled
and finished with a Madagascar green peppercorn sauce
with green chili mashers**

or
**Snapper in a pecan crust with a lemon herb beurre blanc
served in corn bread pudding and a medley of summer vegetables**

paired with

Martin Códax - Albarino, Spain - 2006

or

El Retiro - Malbec, Argentina - 2007

or

Block 906 - Pinot Noir, California - 2007

Desserts

Chambord chocolate mousse with legs of fudge

or

Warm spring berry flambé atop homemade vanilla bean ice cream

or

**Brownie Sundae with chocolate hazelnut crunch ice cream
and hot fudge sauce**

paired with

Evodia - Old Vine Garnacha, Spain - 2007

or

Tosca - Prosecco, Italy - nv

\$35. \$49.95 with wines

Entertainment card may not be applied.