

447 HUDSON *Clearwater*

DINNER

Sparkling

CHAMPAGNE, CHRISTIAN ETIENNE, FRANCE	\$ 18/72
CHARDONNAY, PASCAL BELLIER, FRANCE	\$ 10/40
PROSECCO, VALDO, VENETO, ITALY	\$ 7/28
LAMBRUSCO, TOCCACIELO, ITALY	\$ 10/40
SPARKLING ROSÉ, J VINEYARDS, CALIFORNIA	\$ 12/48

White Wine

ROSÉ, MAS DE LA DAME, FRANCE '10	\$ 9/36
SAUVIGNON BLANC, DOMAINE DE MONTCY, FRANCE '07	\$ 7/30
CHABLIS, WILLIAM FEVRE, FRANCE '09	\$ 12/48
SOAVE, PIEROPAN, ITALY '09	\$ 10/40
RIESLING, CHARLES SMITH, WASHINGTON '10	\$ 9/36
CHARDONNAY, LANDMARK, CALIFORNIA '08	\$ 14/56
PINOT BLANC, FRANCOIS BAUR, FRANCE '07	\$ 11/44

Red Wine

GRENACHE, MAS DE LA DAME, FRANCE '07	\$ 10/40
SYRAH, ANDREA CALEK, FRANCE '08	\$ 13/52
TEMPRANILLO, BODEGAS BRETON, SPAIN '06	\$ 9/36
MALBEC, ALAMOS, ARGENTINA '08	\$ 12/48
BARBERA D'ALBA, SEGHESSIO, ITALY '09	\$ 8/32
PINOT NOIR, J CHRISTOPHER, OREGON '08	\$ 14/56
CABERNET SAUVIGNON, OBERON, CALIFORNIA '08	\$ 13/52

Dessert Wine

WELSCHRIESLING/CHARD, KRACHER, AUSTRIA '08	\$ 12/42
PORT, GRAHAM'S FINE TAWNY, DOURO, PORTUGAL	\$ 8/-

Beer

1829 YUENGLING LAGER, PENNSYLVANIA	\$ 5
SESSION LAGER, HOOD RIVER, OREGON	\$ 6
LAGUNITAS CENSORED COPPER ALE, CALIFORNIA	\$ 7
SLY FOX PIKELAND PILSNER, PENNSYLVANIA	\$ 7
SMUTTYNOSE "FINEST KIND" IPA, NEW HAMPSHIRE	\$ 7
ALLAGASH CLASSIC WHITE ALE, MAINE	\$ 7
OMMEGANG HENNEPIN BELGIAN SAISON, NEW YORK	\$ 8
DOC'S DRAFT HARD CIDER, NEW YORK	\$ 7

COCKTAILS \$ 12

Revival

GIN, LILLET, ABSINTHE,
ORANGE LIQUEUR, LEMON,
CHERRIES

Hemingway Daiquiri

RUM, CHERRY LIQUEUR,
GRAPEFRUIT, LIME

Sazerac

RYE, PASTIS, BITTERS,
LEMON PEEL

Hudson Mule

BISON GRASS VODKA,
GINGER BEER, LIME,
CANDIED GINGER

Mayatl

MEZCAL, CHARTREUSE, PASTIS,
ROSEMARY, OREGANO, LIME

Antique Kir

PISCO, ELDERFLOWER LIQUEUR,
SPARKLING CHARDONNAY,
BLUEBERRIES, LEMON TWIST

Lolita

GIN, APEROL,
ELDERFLOWER LIQUEUR,
PROSECCO, GRAPEFRUIT,
LEMON PEEL

Salads

ARUGULA, SPICED WALNUTS, ST. ANDRÉ, PEAR RIBBONS, VINAIGRETTE \$ 9

LENTILS, ROASTED CELERY ROOT, KALE, CITRUS, BEET PURÉE \$ 7

WATERCRESS, BASIL, CANDIED LEMON, ROASTED BEETS, CROUTONS, GOAT CHEESE \$ 8

Hot Appetizers

BUTTER CLAMS, GNOCCHI, SAUTÉED GREENS, PARSLEY, LEMON VINAIGRETTE \$ 12

SPRING VEGETABLE POT PIE, BÉCHAMEL, PUFF PASTRY, TORN HERBS \$ 9

BROOK TROUT, RATATOUILLE TARTLET, SPICED WATERCRESS, CHAMPAGNE GASTRIQUE \$ 12

LEMON-CURED DUCK LEG, MAUX CHOUX, PICKLED JALAPEÑO, DANDELION GREENS \$ 13

POTATO-LEEK VICHYSSEOISE, SMOKED PAPRIKA OIL, CHIVE \$ 6

Entrées

CRISPY DUCK BREAST

MARINATED RAINBOW CHARD, TARRAGON ROASTED POTATOES, PEPPERCORN JUS \$ 18

GRILLED HANGER STEAK

THYME, CAULIFLOWER AU GRATIN, KALE, CHIMICHURRI \$ 19

ATLANTIC STRIPED BASS

FINGERLING POTATO CONFIT, HARICOTS VERTS, CORN PURÉE, ALMOND-LIME PESTO \$ 19

SPRING PEA RISOTTO

SAUTÉED ASPARAGUS, BOK CHOY, HALVED GRAPE TOMATOES \$ 16

SPICE-RUBBED PORK TENDERLOIN

ROASTED MUSHROOMS, CANNELLINI BEANS, HOUSE-CURED BACON, WATERCRESS \$ 18

Sides

POTATO-CAULIFLOWER GRATIN, RADISH SALAD \$ 5

KALE & CELERY ROOT STRUDEL, TARRAGON SOUBISE \$ 6

GRAPE TOMATOES, BASIL OIL, WATERCRESS, GOAT CHEESE SABAYON \$ 5

MARINATED ASPARAGUS, HOUSE-MADE FARMER'S CHEESE, CORN PURÉE \$ 8

ROASTED BEETS, ORANGE, WALNUTS \$ 5

Pastries

BOSC PEAR TARTE TATIN, CHAMPAGNE CHANTILLY \$ 8

OLIVE OIL CAKE, RHUBARB-ORANGE COMPOTE \$ 8

DARK CHOCOLATE & CHERRY GANACHE, STREUSEL CRUMBLE, FRESH FRUIT \$ 9

LEMON BAR, GRAHAM CRUST, FIG COMPOTE, LEMON CRÈME FRAÎCHE \$ 6

CHEF WES LONG

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