

SHORT
NORTH
STAGE

PRIX FIXE MENU

HUBBARD
BAR AND GRILLE

SALADS

HUB SALAD **g**

artisanal greens, sweet curried almonds, cranberries, gorgonzola, red onion vinaigrette

SPINACH APPLE SALAD **n v**

baby spinach, sliced apples, shaved manchego, smokey pork croutons, spiced walnuts, sherry vinaigrette

ROASTED BEET SALAD **n**

baby arugula, roasted beets, toasted walnuts, cloverton cheese, balsamic reduction, e.v.o.o.

MAINS

ACORN SQUASH GNOCCHI

housemade acorn squash gnocchi, local squash, sautéed kale, sage brown butter sauce, toasted walnuts, shaved parmesan

PAN ROASTED PORK CHOP* **n**

house cut & brined all natural chop, whipped yukon gold potatoes, sautéed kale, roasted fennel, braised pear & mushroom pan jus

KOREAN BARBEQUED LAMB CHOPS* **n**

basmati rice, sautéed green beans, sesame chili sauce

TENDERLOIN FILET* **n**

yukon gold mashed potatoes, sautéed asparagus, saba drizzle

PAN SEARED SCALLOPS **n**

roasted parsnip risotto, sautéed asparagus, shellfish butter sauce, crispy onion straws

FIVE SPICE DUCK BREAST* **g**

marinated & seared duck breast, housemade dumplings, warm bourbon broth, zucchini threads, orange coriander gastrique

DESSERTS

RED WINE FIG UPSIDE DOWN CAKE

red wine steeped figs, moist cake, local vanilla bean ice cream

BUTTERSCOTCH CHEESECAKE TART

local cloverton cheese, housemade butterscotch, crisp short bread cookie, dried cranberries

nnaturally gluten free **g** gluten free upon request **v**vegetarian upon request

*The FDA warns that consuming raw or undercooked meat or seafood could cause illness