

Valentine Days

PRIX-FIXE MENU

TREAT YOURSELF select 1 Starters, 1 Main, and 1 Dessert 45

DATE NIGHT select 2 Starters, 2 Mains, and 1 Dessert 80

starters

CRISPY BRUSSELS SPROUTS signature sprouts, red wine reduction

JALAPEÑO CORN BREAD baked fresh daily; served with maple honey butter

HUB SALAD **gf** artisan greens, sweet curried almonds, cranberries, gorgonzola, red onion vinaigrette

ROASTED CORN + CRAB CHOWDER

mains

PAN ROASTED BARAMUNDI* scalloped potatoes, charred asparagus, stewed tomato fondue, olive tapenade

ANGUS SIRLOIN* **gf** sautéed french green beans, crispy crab cakes, creole butter sauce

SHRIMP + LOBSTER BUCATINI roasted tomatoes, mushrooms, spinach, shrimp & lobster cream sauce, cloverton cheese

desserts

CHARRED PINEAPPLE + BLUEBERRY UPSIDE DOWN CAKE with local triple vanilla ice cream

CHOCOLATE GANACHE TART rich bittersweet chocolate, oreo cookie crust, cashew praline, fresh whipped cream

feature beverages

CHANDON Brut Classic, California BOTTLE 43

NEWTON CLARET Red Blend, Napa BOTTLE 49

STRAWBERRY FLIRTINI 12
New Amsterdam Vodka, housemade strawberry simple, lemon, splash of Chandon; served up

gf prepared gluten free upon request **v** prepared vegetarian upon request

Please Note While we offer gluten free items, our kitchen is not gluten free.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially with certain medical conditions.

Menu available February 14 through 16