

NEW YEAR'S EVE

Welcome Cocktail • Three Courses • Bubbly & Dessert /// \$75 Per Person

Welcome Cocktail

Cranberry Margarita

Patrón Tequila, Hub Cranberry Sage Liqueur, lime, served on the rocks

Pear French 75

Grey Goose Vodka, Hub Pear Simple, lemon, bubbles, served up

APPETIZER COURSE

SELECT ONE

Short Ribs and Shrimp 🍷 2pcs - pulled beef short rib, sautéed shrimp, white cheddar grits, tomato jus

Tuna Tartare 🍷 3pcs - served on crispy wontons, sushi grade ahi tuna, black garlic, sesame yum yum sauce

Crispy Brussels Sprouts 🍷 the Hubbard classic: crispy sprouts, red wine reduction

Calamari fried calamari, crispy sliced jalapeños and lemon wheels, sweet and sour aioli, sesame seeds

SOUP & SALAD COURSE

SELECT ONE

Tomato Soup 🍷 roasted San Marzano tomatoes, garlic herb croutons

Hub Salad 🍷 mixed greens, blue cheese crumbles, dried cranberries, roasted pecans, red onion vinaigrette

Harvest Salad 🍷 mixed greens, shaved kale, roasted squash, apples, maple roasted walnuts, whipped herbed goat cheese, maple cider vinaigrette

Broccoli Cheddar Soup topped with crispy bacon

ENTRÉE COURSE

SELECT ONE

Goat Cheese Ravioli with Chicken or Shrimp bacon, broccolini, caramelized onion, grated parmesan

Apple Glazed Salmon* 🍷 pan-seared, sautéed greens tossed with quinoa, maple roasted walnuts, cranberries, roasted squash, apple gastrique

Pork Chop 🍷 bone-in 10 oz. chop, house cut & brined, whipped potatoes, roasted cauliflower and brussels, bourbon demi glaze

Chef Select Features

NY Strip Steak* 🍷 +\$15 whipped potatoes, crispy brussels sprouts with red wine reduction, garlic & herb butter

Alaskan Halibut +\$10 pan-seared, creamy saffron risotto, sautéed asparagus

Lamb Chops* 🍷 +\$15 whipped potatoes, crispy brussels sprouts with red wine reduction, garlic & herb butter

BUBBLY & DESSERT

Enjoy a Glass of Bubbly and choice of dessert:

Chocolate Mousse

Caramel Apple Upside Down Cake

🍷: prepared gluten free upon request

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially with certain medical conditions. **Please Note:** While we offer gluten free items, our kitchen is not gluten free. Let your server know of any allergies or dietary restrictions when ordering.

\$75 per person does not include tax or gratuity.