

The Grill

— AT SAGE LODGE —

NEW YEAR'S EVE MENU

\$145 PER PERSON | +\$65 FOR WINE PAIRINGS

appetizer | please select one

OYSTERS ON THE HALF SHELL

smoked orange mignonette, yuzu topico

PAIRED WITH: 2021 Tenuta Campo al Mare **Vermentino** Bolgheri, Tuscany, IT

LOBSTER BISQUE

lobster meat, micro greens

PAIRED WITH: 2020 Fableist 163 **Chardonnay**, Central Coast, CA

TOM YUM MUSHROOMS

wild mushrooms, shallots, burrata, crispy hay

PAIRED WITH: 2020 Richard Bocking **Riesling**, Mosel, GR

intermezzo

SAGE BRUT SPARKLING WINE & GRAPEFRUIT GRANITA

entrées | please select one

NEW YORK STRIP

sour cream & chive mashed potatoes, asparagus, Oscar sauce

PAIRED WITH: 2020 Braai **Cabernet Sauvignon**, Cape Town, SA

FILET MIGNON

grilled broccolini, whipped garlic mashed potatoes, 6oz lobster tail

PAIRED WITH: 2018 Mary Taylor **Bordeaux Rouge**, Bordeaux, FR

SEAFOOD PASTA

lobster meat, scallops, angel hair pasta, lemon thyme cream sauce

PAIRED WITH: 2021 Sokol Blosser **Pinot Grigio**, Willamette Valley, OR

MUSHROOM RISOTTO

roasted mushrooms, parmesan cheese, fresh herbs, shaved truffles

PAIRED WITH: 2020 De Forville **Dolcetto d'Alba**, Piedmont, IT

dessert | please select one

BANANA CREAM PIE

vanilla ice cream, banana foster sauce

PAIRED WITH: Bodegas Delgado Zuleta PX **Sherry**, Andalucia, SP

HUCKLEBERRY CHEESECAKE

mixed berry sauce

PAIRED WITH: 2022 Domaine de Fontaine **Gris de Gris Rosé**, Languedoc, FR

DARK CHOCOLATE LAVA CAKE

whipped vanilla cream, citrus salad

PAIRED WITH: 2019 Fossil Point **Pinot Noir**, Edna Valley, CA