



**FIRESIDE ROOM**  
— AT SAGE LODGE —

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# VALENTINE'S DAY DINNER

\$95 PER PERSON

WINE PAIRINGS AVAILABLE FOR AN  
ADDITIONAL CHARGE

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## SALAD

### BABY GEM SALAD

feta cheese crumbles, radishes, grilled asparagus,  
green goddess dressing

PAIRED WITH: 2022 Barnard Griffin Sauvignon Blanc  
Columbia Valley, WA | 14

## ENTRÉE

### SEARED SCALLOP PASTA

white wine, herbs, brown butter

PAIRED WITH: 2019 Jacob Martin Chardonnay  
Willamette Valley, OR | 16

## DESSERT

### BLOOD ORANGE BUTTERMILK PANNA COTTA

cardamom vanilla orange segments  
toasted pinenuts

PAIRED WITH: 2020 Richard Bocking Riesling  
Mosel, GR | 15

## FEATURED WINES BY THE BOTTLE

NV Veuve Cliquot Yellow Label Brut  
Reims, FR | 204

NV Moët & Chandon Impérial Brut  
Champagne, FR | 156

2019 Hahn SLH Pinot Noir  
Santa Lucia Highlands, CA | 74

Menus and prices are subject to change. A 20% service charge will be added to parties of six or more. No split checks. 100% of the service charge will be distributed to service personnel. Our friends at the Park County Department of Health would like to inform you that consuming raw or undercooked meats and eggs may increase your risk of foodborne illness.