

The Grill

— AT SAGE LODGE —

VALENTINE'S DAY MENU

\$145 PER PERSON | +\$55 FOR WINE PAIRINGS

first course | please select one

OYSTERS ON THE HALF SHELL

smoked orange mignonette, black tobiko

PAIRED WITH: NV Sage **Blanc de Blanc Brut**, Yakima, WA

BEEF TARTARE

confit garlic aioli, finger limes, herb crostini

PAIRED WITH: 2018 Murgo **Brut Rosé Metado Classico**, Sicily, IT

ROASTED BEET SALAD

blood oranges, Cara Cara oranges, toasted hazelnuts, yogurt, fresh herbs, olive oil snow

PAIRED WITH: 2021 Sokol Blosser **Rose of Pinot Noir**, Willamette Valley, OR

intermezzo | please select one

BLOOD ORANGE SORBET

LEMON THYME SORBET

second course | please select one

CLAM PASTA

house-made beet pasta, Manila clams, spicy sausage

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

PRIME NY STRIPLOIN

sour cream & chive pommes purée, red wine demi-glace, candied baby carrots

PAIRED WITH: 2022 Braai **Cabernet Sauvignon**, Cape Town, SA

WOODFIRE LOBSTER

6 oz. lobster tail, smoked cauliflower purée, warm pork belly mushroom salad

PAIRED WITH: 2022 Chevalier **Chardonnay**, Loire Valley, FR

DUCK BREAST

carrot purée, black lentils, roasted duck jus, crispy kale

PAIRED WITH: 2022 Domaine Dupeuble **Beaujolais**, Beaujolais, FR

dessert | please select one

STRAWBERRY NAPOLEON

vanilla bean pastry cream, spiced strawberry coulis, coco nib dust

PAIRED WITH: 2019 Inniskillin Vidal **Icewine**, Niagara, CA

CHOCOLATE SOUFFLÉ

raspberry rum anglaise

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

RED VELVET CAKE

white chocolate mousse, dark chocolate pecan bark

PAIRED WITH: 2021 Pavette **Pinot Noir**, Central Coast, CA