

The Grill

— AT SAGE LODGE —

THANKSGIVING DINNER

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

first course | served family style

ROASTED BUTTERNUT SQUASH SOUP

crispy shallots, chili oil

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

BABY SPINACH SALAD

roasted acorn squash, lardons, poached eggs, smoked blue cheese, spiced orange vinaigrette

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

BISON CARPACCIO

truffle aioli, sweet potato crisps, micro celery

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

second course | please select one

DIVER SCALLOPS

bacon Swiss chard, orange glaze reduction

PAIRED WITH: 2021 L'Ecole **Chenin Blanc** "Old Vines", Yakima Valley, WA

DUCK BREAST

pommes purée, black cherry chutney

PAIRED WITH: 2019 Maysara 3 Degrees **Pinot Noir**, Willamette Valley, OR

MUSHROOM RISOTTO

mushrooms, parmigiana cheese, foie gras

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

third course | please select one

TURKEY DINNER

dressing, cranberry sauce, pommes purée, roasted brussels

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

PRIME FILET

confit fingerling potatoes hash, red wine demi-glace

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

SEARED SEA BASS

spiced butternut squash, Bartlett pear, fresh herbs

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

ROASTED ACORN SQUASH SHAWARMA

Moroccan lentils

PAIRED WITH: 2021 Longoria Two Wolves **Graciano**, Santa Ynez Valley, CA

dessert | please select one

PUMPKIN HAZELNUT CHEESECAKE

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

CHOCOLATE TRUFFLE TORTE

PAIRED WITH: 2020 Tikal Natural **Malbec-Syrah**, Mendoza, AR

APPLE GALETTE

caramel sauce, vanilla ice cream

PAIRED WITH: W & J Graham's 10 Year Tawny **Port**, Douro Valley, PT