

# The Grill

— AT SAGE LODGE —

## CHRISTMAS DINNER

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

### amuse

#### BEET CROSTINI

whipped garlic burrata

### first course | please select one

#### WINTER SALAD

baby gem lettuce, dried cranberries, candied walnuts, smoked goat cheese, blood orange vinaigrette

PAIRED WITH: Denis Jamain Reuilly 'Les Pierres Plates' **Sauvignon Blanc**, Reuilly, Loire, FR

#### LOBSTER BISQUE

butter poached lobster, fresh herbs, sourdough crumble

PAIRED WITH: 2021 Au Bon Climat **Chardonnay**, Santa Barbara, CA

#### BEET HUMMUS

brassicas salad, dukkah

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

### second course | please select one

#### ROASTED CAULIFLOWER

herb yogurt, orange segments, harissa oil

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

#### SEARED SCALLOPS

pommes purée, chive parsley butter, brown butter crumbs

PAIRED WITH: 2020 Inglenook **Blancaneaux Rhone Blend**, Napa, CA

#### BEEF TARTARE

black truffle aioli, chives, pickled mustard seeds

PAIRED WITH: 2020 Chateau Saint-Cyrgues Costieres De Nimes **Grenache Syrah Rosé**, Rhone, FR

### third course | please select one

#### ELK LOIN

Cipollini onion agrodolce, foie gras emulsion

PAIRED WITH: 2022 Lang & Reed **Cabernet Franc**, North Coast, CA

#### OVEN ROASTED MISO EGGPLANT

warm orzo quinoa salad, chimichurri

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

#### PRIME NEW YORK STRIP

rosemary garlic butter, pommes purée, honey demi-glacé

PAIRED WITH: 2022 Ridge Paso Robles **Zinfandel**, Cupertino, CA

#### SHORT RIB RAGU

pappardelle pasta, parmesan cheese, garlic breadcrumbs

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

### dessert | please select one

#### SUGAR PLUM COBBLER

vanilla cinnamon ice cream, gingerbread topping, cranberry compote

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

#### CHOCOLATE TORTE

almond whipped cream, spiced strawberry coulis

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

#### BAKLAVA

pistachio brittle, egg custard ice cream

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

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.