

The Grill

— AT SAGE LODGE —

NEW YEAR'S DAY BRUNCH

\$75 PER PERSON | \$105 PER PERSON WITH BOTTOMLESS MIMOSAS

\$28 PER CHILD 12 & UNDER

ROASTED VEGETABLE FRITTATA WITH GOAT CHEESE

STUFFED FRENCH TOAST WITH LEMON CURD AND MASCARPONE

CHILAQUILES WITH CARNITAS AND SALSA ROJA

CHEF ATTENDED OMELET STATION

BACON, BISON AND PORK SAUSAGE

CRISPY HOME FRIES WITH PEPPERS AND ONIONS

CARVING STATIONS

whole prime rib with horseradish cream and au jus
roasted turkey, turkey jus, cranberry sauce
smoked miso pork rack, bourbon apple chutney

GRILLED CHICKEN CAESAR SALAD

ROASTED BEET AND GOAT CHEESE SALAD

RIGATONI AND BISON BOLOGNESE

WHIPPED MASHED POTATOES

ELK SAUSAGE STUFFING

SMOKED LOCAL MUSHROOMS

lemon, parsley, brown butter

ASSORTED PASTRIES AND ROLLS

SLICED FRUIT AND BERRIES

WHIPPED GREEK YOGURT AND GRANOLA

ASSORTED DESSERTS

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.