

The Grill

— AT SAGE LODGE —

NEW YEAR'S EVE DINNER

\$175 PER PERSON | +\$65 FOR WINE PAIRINGS

appetizer | please select one

OYSTERS ON THE HALF SHELL

cucumber and green tea mignonette

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

LOBSTER BISQUE

lobster meat, micro greens

PAIRED WITH: 2020 Fableist 163 **Chardonnay**, Central Coast, CA

COAL-ROASTED MUSHROOMS

Parmesan cheese, brown butter egg yolk

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

intermezzo

SAGE BRUT SPARKLING WINE & GRAPEFRUIT GRANITA

entrées | please select one

NEW YORK STRIP

sour cream & chive mashed potatoes, asparagus, au poivre

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

OCTOPUS AMATRICIANA

guanciale, San Marzano tomatoes, fusilli

PAIRED WITH: 2022 Maysara Arsheen **Pinot Gris**, Willamette Valley, OR

MUSHROOM RISOTTO

roasted mushrooms, parmesan cheese, fresh herbs, shaved truffles

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

dessert | please select one

BANANA CREAM PIE

vanilla ice cream, banana foster sauce

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

HUCKLEBERRY CHEESECAKE

mixed berry sauce

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

DARK CHOCOLATE LAVA CAKE

whipped vanilla cream, citrus salad

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