

# The Grill

— AT SAGE LODGE —

## DINNER MENU

\$155 PER PERSON

### first course | *please select one*

#### CHAR-GRILLED OCTOPUS

nduja aioli, fennel herbed salad

#### BEEF CARPACCIO

shaved parmesan cheese, crispy shallots, black garlic aioli, shaved cured egg yolk, grilled house sourdough with local beef tallow

#### HAMACHI CRUDO

passion fruit vinaigrette, radish, fresh jalapeno, cilantro oil

### second course | *please select one*

#### SMOKED BURRATA SALAD

confit cherry tomatoes and garlic, basil oil, balsamic glaze, crispy prosciutto

#### CURRY BUTTERNUT SQUASH SOUP

coconut foam, chili crisp

### third course | *please select one*

#### LOBSTER FRA DIAVOLO

slow-cooked spicy tomato sauce, 8 oz. wood-grilled lobster tail, pappardelle pasta, garlic breadcrumbs, chives, parmesan cheese

#### WOOD-FIRED MARINATED RACK OF LAMB

orzo, almonds, golden raisins, fresh herbs, mint chimichurri

#### HERB-SMOKED DUCK BREAST

roasted grapes, duck demi-glace, fondant potatoes

#### ZAATAR-CRUSTED CAULIFLOWER STEAK

harissa spiced hummus, toasted pine nuts, chimichurri

### dessert | *please select one*

#### CHEF'S CHOICE DESSERT

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 may increase your risk of foodborne illness.