

# The Grill

— AT SAGE LODGE —

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## NEW YEAR'S EVE DINNER BUFFET

\$195 PER PERSON

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### CHILLED SEAFOOD DISPLAY

oysters on a half-shelf, king crab legs, poached prawns,  
Hamachi ceviche shooters, citrus cocktail sauce,  
red wine and black pepper mignonette, grilled lemons

### CEDAR PLANK SALMON

herb butter, lemon marmalade

### STUFFED LAMB SADDLE

grape demi-glace

### GRILLED HERB PRIME RIB

au jus, creamy horseradish

### COMPOSED SALADS

arugula, roasted heirloom carrots, red onions, curried cashews,  
creamy champagne vinaigrette

heritage greens, mandarin, feta cheese, pomegranate, red onion, fennel,  
blood orange vinaigrette

### SALAD BAR

heritage greens, baby heirloom tomatoes, cucumber, matchstick carrots,  
feta cheese, Manchego, blue cheese, bacon bits, croutons, selection of dressings

### CHARCUTERIE AND CHEESE STATION

selection of domestic and imported cheeses, cured meats

### SIDES

herb potatoes, roasted root vegetables, black eyed peas, green bean casserole,  
sweet potato gratin

### DESSERT

chef's selection of mini desserts