

Sage

Spring Restaurant Week Menu

Three Courses - \$35

- FIRST COURSE -

(CHOOSE ONE)

Sage House Salad

*Mixed Greens, Sliced Strawberries, Chèvre,
Candied Pecans, Lemon-Champagne Vinaigrette*

Arancini

*Fried Risotto with Fresh Mozzarella, Pancetta
and Served with Pomodoro Sauce and
Pecorino Romano*

Sage Signature Roasted

Mushroom Gnocchi

*Roasted Garlic, Goat Cheese
Roasted Mushrooms, Fines Herbes*

Pork Belly Burnt End Quesadilla

*Smoked Pork Belly, Barbeque Sauce
Pepper Jack Cheese, Flour Tortilla,
Pico De Gallo*

- SECOND COURSE -

(CHOOSE ONE)

Grilled Salmon

*Grilled Scottish Salmon Filet, Served With a
Warm Salad of Quinoa, Kalamata Olives, Cherry
Tomatoes and Feta, Over a Bed of Baby Spinach*

Bucatini All'Amatriciana

*Bucatini Pasta Served with a Traditional Italian
Pasta Sauce of Pancetta, Pecorino Romano
Cheese, and San Marzano Tomatoes*

Flank Steak

*Balsamic Marinated Flank Steak, Grilled and
Served with Roasted Garlic Mashed Potatoes,
Asparagus and Finished With a Black
Peppercorn Broth*

Pork Tenderloin

*Smoked Pork Tenderloin, Served Over a
Brussels Sprouts Hash with a Balsamic BBQ
Sauce*

- THIRD COURSE -

(CHOOSE ONE)

Panna Cotta

*Thickened Coconut Cream Served with A
Raspberry Coulis and Pistachio Dust*

Chocolate Terrine

*A Rich Terrine of Belgian Callebaut Chocolate,
Sliced and Served with Whipped Cream*

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.