

# Sage

## CHEF MCCLAIN'S SIGNATURE MENU \$79 PER PERSON

### FIRST COURSE

#### MARKET OYSTERS

Piquillo Pepper and Tabasco Sorbet/Aged Tequila Mignonette  
Or

#### WAGYU BEEF TARTARE

Crushed Caper Aioli/Slow Poached Egg/Crispy Chocolate  
Or

#### DUCK FAT ROASTED HEIRLOOM BEETS

Jamon Iberico/Crescenza Cheese Foam/Toasted Pecans

(Substitute Foie Gras Brulee \$10)

### SECOND COURSE

#### MAINE LOBSTER CASONCELLI

Glazed Spring Onions/Spinach/Mascarpone  
Or

#### MAINE DAYBOAT SCALLOPS

Braised Oxtail/Wild Mushrooms/Salted Caramel Reduction

### THIRD COURSE

#### IBERICO PORK LOIN

Brussels Sprouts/Crispy Confit Shoulder/Smoked Dates  
Or

#### 48 HOUR BEEF BELLY

Chestnut Puree/Fig Glaze/Celery Hearts

### FOURTH COURSE

#### WARM CARROT CAKE

Roasted Coconut Sauce/Candied Ginger/Cream Cheese Ice Cream  
Or

#### CRUNCHY CHOCOLATE AND PEANUT BUTTER TART

Blackberry Sphere/Toasted Marshmallow Sauce

WINE PAIRING \$40

BEER PAIRING \$40

(please see server)