

Sage

CHRISTMAS 2010

\$75 PER PERSON

FIRST COURSE

CHOICE OF:

ROASTED PUMPKIN SOUP

Chestnut Tortellini/Guanciale/Nutmeg Spiced Foam

Or

TAYLOR GOLD PEARS & SHAVED BRUSSELS SPROUTS

Red Endive/Macadamia Nut Butter/Bacon Mustard Vinaigrette

Or

FOIE GRAS CUSTARD BRÛLÉE

Blood Orange/Cocoa Nibs/Salted Brioche

Or

WAGYU BEEF TARTARE

Crushed Caper Aioli/Slow-Poached Egg/Pickled Mustard Seeds/Crispy Chocolate

Or

VANCOUVER ISLAND KUSSHI OYSTERS

Piquillo Pepper and Tobasco Sorbet/Aged Tequila Mignonette

MAIN COURSE

CHOICE OF:

ROASTED ORGANIC TURKEY

Maitake Mushrooms/Glazed Cipollini Onions/Roasting Juices

Or

DAYBOAT SCALLOPS

Braised Oxtail/Wild Mushrooms/Salted Caramel Reduction

Or

BRAISED VEAL CHEEKS

King Trumpet Mushrooms/Black Garlic/White Polenta

Or

GRILLED AMERICAN KOBE SKIRT STEAK

Toasted Marcona Almonds/Crispy Red Onion/Avocado

THIRD COURSE

CHOICE OF:

DARK CHOCOLATE AND ESPRESSO MOUSSE CAKE

Almond Crust/French Vanilla Ice Cream

Or

ARTISAN CHEESE

House-made Bread/Seasonal Accompaniments

Or

HONEYCRISP APPLE TART

Cinnamon Custard/Sour Cream Gelato