

Sage

EARLY EVENING MENU \$49

1ST COURSE

SHAVED GLOBE ARTICHOKE

PARMESAN /BABY CARROTS/ROASTED GARLIC/CREMINELLI COPPA

BEER: ST. FEULLIEN SAISON, BELGIUM

WINE: SANCERRE, CHATEAU DE SANCERRE, LOIRE VALLEY, FRANCE, 2010

OR

(V) SPRING GREEN GARLIC SOUP

MASCARPONE-HORSERADISH/WHEATBERRIES

BEER: DUVEL SINGLE FERMENTED, BELGIUM

WINE: GRUNER VELTLINER, NIGL, FREIHEIT, KREMSTAL, AUSTRIA, 2010

2ND COURSE

PAN-ROASTED FLUKE

BORDEAUX SPINACH/SUNFLOWER SEEDS/BRAISED ARTICHOKE/BABY LEEKS

BEER: CHIMAY CINQ CENTS, BELGIUM

WINE: CHARDONNAY, DIERBERG, SANTA MARIA VALLEY, 2007

OR

SHELTON'S FARM ORGANIC CHICKEN

FARMHOUSE SAUSAGE/BRAISED LENTILS/ALFALFA HAY SMOKE

BEER: ANCHOR STEAM BRECKLE'S BROWN ALE, CALIFORNIA

WINE: PINOT NOIR, ELK COVE, WILLAMETTE VALLEY, 2008

3RD COURSE

GIANDUJA PAVE

CHOCOLATE CARAMEL/HAZELNUT CRUNCH/TANGERINE

BEER: YOUNG'S DOUBLE CHOCOLATE STOUT, ENGLAND

WINE: TAWNY PORT, TAYLOR 10YR

OR

PASSION FRUIT MOUSSE WITH HUCKLEBERRIES

WHITE CHOCOLATE/ALMOND SPONGE CAKE/NAMELAKA

BEER: LINDEMAN'S LAMBIC, BELGIUM

WINE: ELIO PERRONE, BIGARO, PIEDMONT, ITALY

AVAILABLE 5PM-7PM / NO SUBSTITUTIONS / BEER OR WINE PAIRINGS \$24