

# Sage

## NEW YEAR'S EVE PRE-FIXE

9:00 PM

\$175 PER PERSON

OPTIONAL \$75 WINE PAIRING

### FIRST COURSE

#### PACIFIC YELLOWTAIL CRUDO

Shaved Trumpet Mushrooms/Black Winter Truffle/Toasted Pine Nuts

### SECOND COURSE

#### SONOMA FARMS FOIE GRAS CUSTARD 'BRÛLÉE'

Blood Orange/Cocoa Nibs/Salted Brioche

### THIRD COURSE

#### AUSTRALIAN PRAWN RISOTTO

Butternut Squash/Jamon Iberico Pumpkin Seed

### FOURTH COURSE

#### ROASTED CHILEAN TURBOT

Cauliflower Puree/Capers/Saffron

### FIFTH COURSE

#### BRAISED BEEF BELLY

Roasted Chestnut Puree/Braised Celery Heart/Artichoke

### SIXTH COURSE - INTERMEZZO

#### RASPBERRY SORBET

Agua Perfecta Framboise Float

### SEVENTH COURSE

#### DARK CHOCOLATE AND ESPRESSO MOUSSE CAKE

Almond Crust/Vanilla Ice Cream