



# Happy Valentine's Day

*\$45.00 Per Person (3 Course)*

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## Starter

**\*\* Roasted Red Pepper Soup** topped with Mascarpone

**\*\* Classic Caesar** served with croutons, parmesan and tossed in our homemade signature Caesar dressing (No Croutons - GF)

**\*\* Sages Salad** topped with aged Balsamic and extra virgin olive oil tossed with gorgonzola, cran raisins and candied pecans

## Entrée - Served with Chef Potatoes and Fresh Veggies

**\*\* Chefs Rolled Chicken** - Breast of Chicken rolled with "Smoked" mozzarella, prosciutto and spinach with button mushrooms then finished in white wine and garlic

**\*\* Creamy Lemon Salmon Picatta** - Wild Salmon pan seared and topped with lemon, capers and finished in creamy white wine sauce

**Jumbo Lobster Ravioli** - Pasta pillows stuffed with Lobster and ricotta cheese, finished in a light pink sauce with garlic and basil

**\*\* Veal Medallions** - Sautéed with wild mushrooms, basil, white wine, and finished with cream

**Seafood Linguini** - Wild Salmon, Clams, Prawns and Scallops in a light tomato broth with garlic and basil

*(Jumbo Portabella Mushroom Ravioli may be served upon request as vegetarian option)*

## Dessert

**\*\* Chocolate Decadence** - Rich and smooth in texture, spiked with rum, topped with raspberry puree and fresh berry garnish

**Sages Famous Tiramisu** - Made with ladyfinger cookies and real whipped cream, layered and spiked with coffee liquor

**Banana Pie Ice Cream with Pecans** - Gourmet Ice Cream, made fresh from a local dairy

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**\*\* These items already are or can be prepared Gluten Free. Please tell your waiter if you are GF.**