



Happy Valentine's Day

\$45.00 Per Person (3 Course)

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 walnuts

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

Strawberry Fudge Truffle - Gourmet Ice Cream, made fresh from a local dairy

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