

***Happy Valentine's Day***  
***\$62.00 Per Person (3 Course)***

***Starter***

***\*\* Roasted Red Pepper Soup 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 Chicken - Breast of Chicken stuffed with "Smoked" mozzarella, prosciutto, and spinach with button mushrooms and 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 Coconut OR Pistachio Cherry with Chocolate Espresso Flakes 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're GF.***