

***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.*