

HAPPY NEW YEAR

\$55.00 Per Person

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
- Banana Spice Pecan Ice Cream** - Gourmet Ice Cream, made fresh from a local dairy