



Happy Valentine's Day 2021

\$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 pecans*

Entrees - Served with Chef Potatoes and Fresh Seasonal Veggies

- ** Spicy Double Cut Chop - Large Pork Chop, grilled and topped with chilled basil puree*
- ** Creamy Lemon Salmon Piccata - Wild Salmon pan seared and topped with lemon, capers and finished in creamy White Wine sauce*
- ** Sages Chicken - Breast of chicken stuffed with "smoked" mozzarella, prosciutto and spinach with button mushrooms and finished in white wine and garlic*
- Jumbo Lobster Ravioli - Pasta pillows stuffed with Lobster and ricotta cheese, finished in a light pink sauce with garlic and basil*
- Seafood Linguine - 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*
- Sages Famous Tiramisu - Made with ladyfinger cookies and real whipped cream, layered and spiked with coffee liquor*
- ** Rum Raisin Ice Cream - Gourmet Ice Cream, made fresh from a local dairy*

Due to Covid, reservations are 90 minutes maximum, thank you for understanding.

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