



FIRESIDE ROOM

— AT SAGE LODGE —

FEBRUARY 3-COURSE DINNER | \$55/guest

I. STARTERS

choice of:

SOUP OF THE DAY

SEARED DIVER SCALLOPS smoked parsnip puree, fennel citrus salad

BURRATA prosciutto, marinated apple, pickled mustard seeds, balsamic

BEET SALAD charred carrots, amalthea black pepper chèvre, baby kale, hazelnut vinaigrette (V)

II. MAIN COURSE

choice of:

FIRE-ROASTED HALF CHICKEN parmesan truffle fries, house aioli

MUSHROOM AND SQUASH RISOTTO smoked cream, pecorino (V)

8oz. WAGYU BURGER smoked gouda, arugula, tomato-bacon jam, garlic aioli

8oz. FILET truffle roasted potatoes, grilled asparagus + huckleberry demi glacé +\$15

III. DESSERT

choice of:

RUMCHATA CRÈME BRÛLÉE hibiscus syrup, rum raisins, whipped cream (V)

BELGIAN WAFFLE marinated strawberries, whipped cream (V)

ROOT BEER BRAISED BACON flathead cherry jam, vanilla ice cream

(V) vegetarian

Menus and prices are subject to change. An 18% service charge will be added to parties of six or more. 100% of the service charge will be distributed to service personnel. Our friends at the Park County Department of Health would like to inform you that consuming raw or undercooked meats may increase your risk of food-borne illness.