



**THE GRILL**  
— AT SAGE LODGE —

## **SWEETHEART DINNER**

Thursday, February 14 | 5:00pm to 9:00pm  
\$65 per person | \$90 per person with wine pairing

### **FIRST COURSE**

#### **Grilled Radicchio Salad**

Baby Kale, Buttermilk Blue Cheese, Toasted Hazelnuts, Pomegranate Seeds, Lemon Vinaigrette

*Amavi Cellars Semillon, Walla Walla, WA*

### **SECOND COURSE**

#### **Creamy Barley Risotto**

Butternut Squash, Prosciutto, American Grana Padano Cheese, Chives

*Macrostie Chardonnay, Sonoma Coast, CA*

### **THIRD COURSE**

#### **Montana Ranch NY Steak and Shrimp**

Creamed Spinach, Whipped Yams, Fines Herb Butter Sauce

*Involuntary Commitment Red Blend, WA*

### **FOURTH COURSE**

#### **Flourless Chocolate Torte**

Raspberries, Passionfruit Purée, Toasted Almonds

*Whidbey's Washington Port, WA*

**Food and Beverage Director and Executive Chef | Brian Sullivan, CEC**