



# SAGE BISTRO



**Wednesday October 18<sup>th</sup> 2017 @ 7:30 pm**  
**\$85.00 Tasting Menu with Wine Pairing**

## **1st Course**

Wild Mushroom Bisque with Grilled Truffle Pecorino Sandwich

Paired with: Olivier & Lafont Cotes du Rhone Blanc 2016

## **2nd Course**

Five Spice Caramelized Scallop over Pumpkin Risotto

Paired with: Olivier & Lafont Chateauneuf du Pape Blanc 2016

## **3<sup>rd</sup> Course**

Duck & Foie Gras Jumbo Ravioli with Maple Bacon Au Jus

Paired with: Olivier & Lafont Vacqueyras 2014

## **4<sup>th</sup> Course**

Seared Ostrich Strip Loin, Medium Rare, with Red Cabbage,  
Sage Black Berry Sauce

Paired with: Olivier & Lafont Chateauneuf du Pape Rouge 2014

## **5<sup>th</sup> Course**

Cinnamon Crepe Layer Cake with Pumpkin Mousse

Paired with: Olivier & Lafont - Vigne de Fer 2015