



# SAGE BISTRO



## **Lobster Wine Pairing**

**Wednesday June 14<sup>th</sup> 2017 @ 7:30 pm**

**\$78.00 Tasting Menu Featuring Wines from Tupungato, Mendoza**

### **1st Course**

**Chilled Lobster Salad, Vegetable Tabbouleh Tower,  
Dill Yogurt, Raspberry Vinaigrette**

**Paired with: Domaine Bousquet Sparkling Rose Brut**

### **2nd Course**

**Local Sweet Corn Bisque - Garnished with a Grilled Lobster,  
Bell Pepper, Mango Relish**

**Paired with: Domaine Bousquet Chardonnay 2016**

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

**Cannelloni Stuffed with Lobster, Andouille, Leeks, and Mushrooms  
Over Sherry Wine Velouté**

**Paired with: Domaine Bousquet 2015 Reserve Malbec**

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

**6oz Filet Mignon, Double Baked Lobster Stuffed Potato,  
Chimichurri Dipping Sauce**

**Paired with: Gaia Red Blend 2013 (Malbec, Syrah)**

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

**Sweet Lobster Beignets with Avocado Ice Cream**

**Paired with: Domaine Bousquet Fortified Malbec Dulce**