

# SAGE Bistro AND WINE LOUNGE

Casual, Contemporary, Canadian  
**Group Menus 2015/16**

Prices do not include 5% GST and 18% Gratuity. These menus are a starting point for your menu selection. Please feel free to mix and match different menu items to your liking. Once you have decided on your menu items a price can be quoted.

## **3 Course Juniper Menu \$39**

### **House Greens**

Balsamic Vinaigrette / Roma Tomato /  
Peppers / Cucumber

### **Roasted Alberta Pork Loin**

Maple-Dijon Jus / Roasted Root Vegetables

OR

### **Alberta Beef Stroganoff**

Button Mushrooms / Cornichon / Onions /  
Veal Demi Sauce / Sour Cream / Pappardelle Noodles

### **Callebaut Chocolate Mousse**

Macerated Seasonal Fruit / Vanilla Whip

## **3 Course Moraine Menu \$44**

### **Soupe du Jour**

OR

### **House Greens**

Balsamic Vinaigrette / Roma Tomato / Peppers / Cucumber

### **Atlantic Salmon Fillet**

Maple Whiskey Butter / Wild Rice Pilaf / Seasonal Vegetables

OR

### **Free-Run Chicken Breast Supreme**

Mushroom-Dijon-Tarragon Cream / Fingerling Potatoes / Seasonal Vegetables

OR

**6oz. Grilled Alberta Sirloin Steak (MR or MW)**  
Shallot-Chive Butter / Butter Yukon Gold Mash / Seasonal Vegetables

**Callebaut Chocolate Mousse**  
Macerated Seasonal Fruit / Vanilla Whip

### **3 Course Lady MacDonald Menu \$48**

**Soupe du Jour**

OR

**House Greens**

Balsamic Vinaigrette / Roma Tomato / Peppers /Cucumber

**Steelhead Trout Fillet**

Lemon-Caper Buerre Blanc, Roasted Fingerling Potatoes, Seasonal Vegetables

OR

**Free-Run Chicken Breast Supreme**

Mushroom-Dijon-Tarragon Cream / Fingerling Potatoes / Seasonal Vegetables

OR

**Roasted & Carved Alberta Beef Tenderloin**

Butter Yukon Gold Mash / Béarnaise Sauce / Seasonal Vegetables

**Warm Fruit Crepes**

Blueberry compote / Lemon curd / Vanilla Whip

### **3 Course Spray Lakes Menu \$53**

**House Caesar Salad**

Garlic-Parsley Croutons / Parmesan / Crispy Prosciutto / Grilled Lemon

OR

**Panko Crumbed Arancini Risotto Balls**

Basil / Tomato / Pine nuts / Parmesan / Simple Tomato Sauce

**Almond Crusted Sole Fillet**

Saffron-Truffle Aioli / Roasted Fingerling Potatoes / Seasonal Vegetables

OR

**Roasted & Carved Alberta Beef Tenderloin**

Butter Yukon Gold Mash / Béarnaise Sauce / Seasonal Vegetables

OR

**Free-Run Chicken Breast Supreme**

Mushroom-Dijon-Tarragon Cream, Fingerling Potatoes, Seasonal Vegetables

**Maple Syrup Crème Brule**

## **4 Course Assiniboine Menu \$66**

### **Crab & Seafood Croquettes**

Curry Remoulade / Balsamic Reduction / Cucumber Carpaccio / Pepper Confetti

OR

### **Moroccan Lamb Meatballs**

Cucumber Tzatziki Sauce / Spinach

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### **House Caesar Salad**

Garlic-Parsley Croutons / Parmesan / Crispy Prosciutto / Grilled Lemon

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### **Seafood Bouillabaisse**

Seasonal seafood & shellfish / saffron-tomato broth / fennel / Pernod  
fingerling potatoes / saffron aioli baguette

OR

### **Roasted & Carved Alberta Beef Tenderloin**

Butter Yukon Gold Mash / Béarnaise Sauce / Seasonal Vegetables

### **Flourless Chocolate Fudge Cake**

Kahlua Ganache / Vanilla Whip / Macerated Fruit