

Sage Grill

San Diego Restaurant Week!

Starter

choice of:

Roasted Garlic & Tomato Soup

Ahi Stack

seared ahi ~ avocado salsa ~ lemon-chive beurre blanc

Organic Baby Green Salad

asiago ~ baby tomatoes ~ champagne vinaigrette

** (to be paired with Babich Sauvignon Blanc)

Entrée

choice of:

Grilled Salmon

yogurt-cucumber-dill sauce ~ rice pilaf ~ seasonal vegetables

Chicken Roulade

spinach ~ portobello ~ goat cheese ~ apricot coulis ~ wild rice

Santa Ynez Grilled Tri Tip

dry-rubbed ~ roasted new potatoes

** (to be paired with Incognito Rouge)

Dessert

choice of:

Triple Layer Chocolate Mousse

White Chocolate Bread Pudding

Brownie Sundae

** (to be paired with Taylor Fladgate LBV Ruby Port)

\$30 menu **or\$50 menu with wine pairings ~ tax and gratuity not included

Not valid with any other discounts or offers.