

SPRING

Salads

Served with bread rolls and butter

FAVA BEAN & ASPARAGUS

pistachios, mint, tarragon, shaved zucchini,
parmesan, preserved lemon
and shallot vinaigrette

gf

STRAWBERRY & WATERCRESS

snow peas, pickled rhubarb, green onions,
poppyseed vinaigrette

gf/df

ARTICHOKE & CHICKPEA

cucumber, romaine, radishes, avocado,
creamy dill ranch dressing

gf/df

KALE & SHAVED CAULIFLOWER CAESAR

focaccia breadcrumbs, parmesan

SAGE'S MIXED GREENS SALAD

cucumbers, cherry tomato, pickled carrots,
sun flower seeds

SPRING FARRO SALAD

lemon, feta, broccolini, pistachios

Entrees

MISO BUTTERED WILD SALMON OR PACIFIC COD

white wine butter poached, panko, sriracha

SPATCHCOCKED WHOLE ROASTED CHICKEN WITH PERUVIAN TANG SAUCE

with creamy jalapeno, cilantro & garlic sauce
gf/df

SMOKED TRI-TIP WITH CHIMICHURRI dry rubbed seasoning, fredy herby oil sauce

gf/df

SWEET POTATO BOATS WITH CRISPY TEMPEH

lemon, tahini, dukkah, herbed oil

gf/df/Vegan

WHITE BEANS & ASPARAGUS WITH CHARRED LEMON

coconut milk, thai basil

gf/df/Vegan

Sides

ROASTED LEMONY DILL POTATOES

df/gf/Vegan

ROASTED CARROTS WITH MINT

gf/df/Vegan

SAUTEED HARICOT VERTS WITH SHALLOTS AND LEMON

gf/df/Vegan

ROASTED CAULIFLOWER WITH FRESH PESTO

gf/df/Vegan

Dessert

CHEF'S CHOICE MINI ASSORTED DESSERT STATION