LONG TABLE DINNER

FIRST COURSE — Paired with 2025 Frontenac Gris

House Focaccia, EVOO Balsamic & Oregano

Beet & Kale Salad – Orange Vinaigrette, Apple, Cranberries, Feta

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SECOND COURSE — Paired with 2025 Gamay Noir

Brussel Sprouts with Butterbean Aioli, Pangrattato

Sunchoke & Gorgonzola Gnocchi

Heirloom Carrots, Pomegranate, Toasted Almonds & Capers

THIRD COURSE — Paired with 2023 Living Land Cabernet Franc

Porchetta Roast – Brined for 48 hours, herb stuffed & roasted

Harissa Cauliflower with Preserved Lemon Chermoula, & Yogurt Tahini

Braised Beef with Red Wine Jus

DESSERT — Paired with Haskap wine

Chocolate Mini Cakes, Rosemary Buttercream & Cherry Compote

SAGE & PLATE
PRIVATE DINING AND CATERING

WINE MENU

	Bottle
White wine	
Hands Up White	21.99
Frontenac Gris	24.99
Riesling	23.99
Ancient Waters Riesling	29.99
Chardonnay	26.99
La Crescent	23.99
Grüner Veltliner	26.99
Rosé	
Ancient Waters Rosé	29.99
Rosé	24.99
Red wine	
Hands Up Red	23.99
Foch	26.99
Cabernet Merlot	28.99
Cabernet Franc	28.99
Gamay Noir	29.99
Ancient Waters Pinot Noir	39.99
Sparkling	
Sparkling White	24.99
Sparkling Rosé	24.99
Fruit Wine	
Blueberry	21.99
Haskap (2oz)	29.99

6oz glass $12