



The Lucky Seven II at Sage American Bistro

Menu for Wednesday, March 11th 2009

First Course

Tuna Tartar with strawberries, avocado mousse & rice paper

Marquis de la Tour, Crémant, Loire Valley, France, NV

Second Course

Trio of shrimp:

Poached, with orange confit & chives

Grilled, with pickled cucumber and vanilla-scented sweet chili sauce

Fried, with spicy tomato jam & crispy shitake mushrooms

Four-Vines' "Naked", Chardonnay, Napa, California 2007

Third Course

Carrot soup with ginger Chantilly & chives

Geode, Chardonnay, Santa Barbara, CA, 2006

Fourth Course

Arugula, pine nuts, grilled pear, Saga blue cheese, honey-lemon vinaigrette

Willamette Valley Vineyards, Riesling, Oregon, 2007

Fifth Course

Seared lamb loin, black truffle-cauliflower puree, crispy shitake mushrooms with peas & carrots

Next: Pinot Noir, Oregon, 2006

Sixth Course

Grilled 'filet' of ribeye, shitake mushroom & goat cheese crepe, bell pepper confit & crispy leeks

Three Thieves' "Wingnut" Zinfandel, Amador County, CA, 2006

Seventh Course

Chocolate tower with chocolate-walnut crunch

"A good night kiss" cocktail