

JEWEL BOX SANDWICHES

Open faced on baguette

Prosciutto & brie melt| fig jam| green onion| **8**

Smoked salmon| capers| shallots| lemon Chive cream cheese| **8**

Chicken liver & foie gras mousse| quince spread| cornichon| cape goose berry| truffle oil| **7**

Pulled chicken| roasted garlic + pesto mayo| Apple| pine nuts| red pepper| **8**

SWEETS

Marscapone + white chocolate **cheesecake**| Honeycomb| caramel| lemon wafer

10

Velvet Callebaut chocolate Kahlua cake (flourless) whip cream| raspberry velvet sauce

10

Cinnamon **poached pear**, lavender-honey Blueberry coulis| Vanilla bean ice cream

10

Add vanilla ice cream \$2.5

Please be aware that your selections will be delivered to you as they are ready and will not necessarily arrive all at once. Thank You!

*Alberta health services requires us to inform you that consumption of raw or "slightly" cook food may increase your risk of food-borne illness. But it taste great!

Free wine tomorrow...

SAGE

Bistro

AND

WINE LOUNGE

LOUNGE

MENU

COLD SMALL PLATES

Classic Beef Tartare*

Fresh Pura Vida Farms raw beef sirloin minced with caper, onion, cornichon, parsley & cognac
Served with potato Gaufrettes

14 (3oz)| 24(6oz)

Assorted imported Sicilian **olives**

Lemon zested olive oil

7

25yr **aged balsamico** w/ Extra Virgin Olive Oil and baguette

8

Tuna salad Niçoise| French green beans| premium flaked white tuna| steamed fingerling potatoes| roma tomato| hard boiled quail egg| kalamata olives

14

Bruschetta| fresh basil| Spanish onion| Aged balsamico| roasted garlic rubbed baguette| grana padano parm

11

Add an extra crostini \$4

Add prosciutto \$3

Roasted **beetroot and avocado salad**| Butter lettuce| lemongrass dressing| toasted cashews and cilantro

11

HOT SMALL PLATES

Soup of the moment| daily selection

4.5/8

Five spice braised 4" **beef short rib**|
scallions| toasted W&B sesame seeds

14.5

Lobster & Gruyere hot pot| cave aged
Gruyere| roasted red pepper| parsley|
hazelnut + raisins flatbread|
Fresh baguette

15

Seared **Steelhead trout fillet** (3oz)
Ponzu honey syrup| sweet + sour
cucumbers| crunchy noodles

9

Roasted **vegetable phyllo pocket**
Wild rice| carrot| corn| cauliflower|
Sweet curry-tamarind-coconut sauce

11

Angel hair pasta

Fine dice tomato| garlic| basil| truffle oil|
grana padano parm

8

Chicken? Add \$3

Sautéed French **green beans**

Roasted garlic butter| toasted almonds|
maldon sea salt| grana padano parm|
balsamic reduction

7

Arancini risotto balls| butternut squash|
sage| goat's cheese| pine nut aioli

9

Corn and black bean vegan **chili**|
Rainbow corn tortilla chips

13

P.E.I. Mussels

Roasted garlic| shallots| cream|
Parsley| white wine

OR

Tomato| chorizo sausage|
chilies| bell peppers

14

Seared B.C. **spot prawns (3)**
Curry-tamarind sauce|

Crispy noodle bed| scallions

12

CHARCUTERIE

Served with mustard selection|
Cornichon| pearl onions| baguette

Prosciutto di Parma

Coppa| cured pork shoulder

Artisan ham| natural ham

Sarment courbe auvergne| French Salami

Bundnerfleisch| air-dried beef

Game landjager| Semi-dried venison
and bison sausage

Smoked air-dried **bison**

Wild boar **pate**

Lobster & asparagus **mousse**

1 for \$7 | 3 for \$18

CHEESE?

**PLEASE ASK TO SEE OUR EVER
EVOLVING CHEESE SELECTION**

SOCIAL CLUB

Don't eat with enemies...share!

Seafood Antipasto

Candied salmon| in-house cold smoked
steelhead trout| Lobster + asparagus
mousse| tuna salad Niçoise| pickled
cucumbers

26

"The Sage" Antipasto

Roasted Valbella sausage| assorted
charcuterie selection| smoked salmon|
chicken liver + foie gras pate| masala
hummus| artisan cheese| olives| pickled
vegetables| pur crackers

29

Trio of dips roasted red pepper + corn dip|
Masala hummus| Liptauer cheese spread
served with pita and tortilla chips

17 (Individual dip \$7)

Riesling braised **duck rillettes**| baguette|
cornichon| lingonberry compote|
maldon sea salt

17

