



WINE MAKER'S FARM TO TABLE DINNER WITH BEAUMONT CELLARS

5-COURSE MEAL
LIVE MUSIC WITH COYOTE KINGS

\$175 per Adult

Saturday, 8th October from 7pm



FIRST COURSE PAIRED WITH 20 CHARDONNAY
ENDIVE SALAD

Endive cup with frisee, beechers reserve, grilled cosmic apple, candied walnut with a light vinaigrette

SECOND COURSE PAIRED WITH
20 RESERVE CHARDONNAY

BUTTERNUT SQUASH SOUP

Butternut squash with a spiced maple drizzle, toasted pumpkin seeds, creme fraiche and a fried sage leaf

THIRD COURSE PAIRED WITH 16 TEMPRANILLO
PORK BELLY GRITS

Smoke gouda grits, crispy pork belly, sautéed shrimp and Cajun brown butter sauce

FOURTH COURSE PAIRED WITH
15 RESERVE CABERNET SAUVIGNON

ZABUTON STEAK

Fire grilled zabuton steak, roasted carrots, parsnips, and rutabagas with a beet puree

FIFTH COURSE PAIRED WITH 18 DESSERT ZINFANDEL
BLACK FORREST TARTLET

Chocolate cookie crust with a dark chocolate custard, cherry chutney, fresh whipping cream,
chocolate shaving and luxardo cherries



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