

# Sage On 47th

Cape Coral

4-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE

*beverage, gratuity, and tax not included*

## FIRST COURSE

### Bruschetta

*Rustic baguette topped with Italian white sardine, burrata cheese, pistachio pesto, confit garlic, ugly tomatoes*

### Local Mushrooms

*Sauteed gourmet mushrooms stuffed in a savory sage scented crepe with whipped goat cheese*

### Duck Fat Fries

*Confit tender duck meat tossed with salty cheese, fresh herbs, served with lingonberry ketchup*

## SECOND COURSE

### Caesar Salad

*Romaine tossed in our caesar dressing with Calabrian chile brittle, garnished with focaccia croutons*

### House Salad

*Live local greens tossed in our extra virgin olive oil, fresh lemon, garlic vinaigrette, garnished with reggiano cheese*

### Spinach Salad

*Baby spinach, toasted quinoa, dried cranberry, apples, goat cheese, topped with warm dijon-pancetta dressing*

## THIRD COURSE

### Gemelli Pasta

*Duck ragu with sauteed mushrooms, tomato fileto, pecorino cheese & fresh herbs*

### Togarashi Seared Bluefin Tuna

*Served over griddle seared jasmine rice cake scented with coconut, grilled asparagus spears, passion fruit butter sauce & our 21 day kimchi*

### Braised Berkshire Pork Cheeks

*Served over creamy polenta and our savory red wine veal gravy*

## FOURTH COURSE

### Homemade Key Lime Pie

### Homemade Peanut Butter Chocolate Pie



BENEFITING:  
SOUTHWEST FLORIDA CHAPTER  
**BLESSINGS IN A  
BACKPACK**  
#DINewithPURPOSE



SEPTEMBER 3 - 30, 2025

THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.