



# desert sage

## Pre Fixe Menu

**Early Bird 4-6 pm \$29.95**

includes a glass of house wine

**6:00pm and later \$38.95 (wine not included)**

We are proud to feature **Fortun's Finishing Touch Sauces** on our pre fixe menu available for purchase at our hostess desk or ask your server

**Wild Mushroom Soup**

or

**Garden Salad**

baby greens, tomato, cucumber

### Entrées

**King Salmon**

wood fired salmon, roasted vegetable, white bean ragout, **santa fe verde**, roasted red peppers

**Beef Osso Bucco**

braised beef shank, egg fettuccine, brandied mushrooms, glazed pearl onions, **stroganoff sauce**

**Center Cut Pork Chop**

thick bone-in pork loin, creamy three cheese polenta, root vegetable, sautéed spinach, **four peppercorn sauce**

**Dessert**

seasonal fruit cobbler

### Appetizers

 **Dungeness Crab Cakes**

fresh dungeness crab, rock shrimp cakes, roasted red bell pepper sauce, baby mazuna, green apple salad 15

**Wood Fired Artichoke**

grilled artichoke, garlic, lemon, parsley, olive oil, sea salt, herb aioli 14

**Alaskan King Crab Cocktail**

chilled select red king crabmeat, lemon, cocktail sauce 17

**Pastrami Salmon**

coriander, fennel, mustard seed, vodka cured king salmon, crispy potato galette, crème fraîche, citrus, baby mazuna salad 12

 **Oysters Rockefeller**

poached oysters, pernod spinach, roasted red peppers  
citrus hollandaise 18

 **Ocean Rose Abalone**

fresh california abalone, lightly breaded in waverly wafer crackers, garnished with assorted whole leaf baby greens, shaved fennel, meyer lemon, extra virgin olive oil, flaked sea salt, herb aioli 28

### Soups, Salads

**Wild Mushroom Soup 7**

**Caprese Salad**

vine ripened tomato, burrate mozzarella cheese, fresh basil with a balsamic glaze and toasted fennel vinaigrette 14

**Caesar Salad**

crisp hearts of romaine with herbed croutons, shaved parmesan, anchovy, garlic, mustard dressing 9

 **Bentley Salad**

live organic butter leaf lettuce with imported roquefort cheese, spiced walnuts, herbed croutons, crispy onions 13

**Roasted Beet Salad**

roasted red and yellow beets, mazuna greens, crusted goat cheese, citrus, apple cider, red wine vinaigrette 11



## Entrées

### Chilean Sea Bass

pan seared sea bass, with crispy garlic potatoes, asparagus, capers, fava beans, dill butter nage 38

### Day Boat Scallops

pan seared scallops, crispy potato leek hash, wilted spinach, oyster mushrooms, veal jus, chive oil 32

### Ahi Tuna

sesame seed crusted rare tuna, wasabe potatoes, shitake mushrooms, roasted garlic, cilantro, sake, soy ginger sauce 30

### Rosemary Lemon Chicken

oven roasted free range chicken breast, garlic, preserved lemon, bread crumbs, rosemary, butter, garlic mashed potatoes, natural pan juices 26

### Boneless Short Ribs

red wine braised beef short ribs, garlic mashed potatoes, spinach, glazed root vegetable, creamed horseradish 29

### Pepper Steak

cast iron seared flat iron steak, white cheddar, mascarpone, truffle potatoes, asparagus sautéed spinach, red wine, mustard, green peppercorn sauce 30

### California Pure Lamb

grilled lamb chops, creamy vegetable barley risotto, asparagus, red wine, rosemary, roasted garlic sauce 40

### Farmer's Market Risotto

arborio rice, grilled asparagus, heirloom tomatoes, spinach, wild mushrooms, fava beans, pecorino romano cheese 26

## PRIME STEAKS

*Our Chef uses only the highest quality Prime Grade Eastern Corn Fed Beef available. Using our special seasonings we charbroil the steaks over mesquite charcoal.*

*All steaks garnished with brandied mushroom, au gratin potato, seasonal vegetable*

**Prime New York Steak, 10oz. 45**

*The King of Steaks*

**Prime Rib Eye, 10oz. 38**

*The Most Flavorful*

**Prime Porterhouse Steak, 22oz. 55**

*The Ultimate Steak*

**Prime Petite Filet Mignon, 6oz. 32**

*The Most Tender of Steaks*

*The Chef prepares steaks to the following temperatures:*

*Rare= red, cool center Medium Rare= red, warm center Medium= pink, warm center Medium Well= slightly pink, warm center*

## SIDES

*The Chef suggests some of his signature sauces and sides to accompany any meal*

*Fresh Asparagus 7*

*Brandied Mushrooms 8*

*Potatoes au Gratin 8*

*French Fries 7*

*Sauteed Spinach 5*

*Glazed Carrots 7*

*Cheesy Polenta 8*

*Garlic Mashed Potatoes 6*

*Bordelaise Sauce 6*

*Peppercorn Sauce 6*

*Bearnaise 6*

### To Go Catering

*We now offer catering for large and small parties. Please ask your server or the hostess for more information.*

*Fortun Finishing Touch Sauces are now available in our cooler near the hostess desk. Your server will gladly help with your selection.*

*Thank you for joining us tonight.*

*Sam Fugate*

*General Manager*

*Kerwin D. Fortun*

*Owner*

*Keith Otter*

*Executive Chef*

*Gift Certificates available for all occasions!*

 Desert Sage Signature Items