



# Purple Sage

**An American Western Bistro**

**Prospector Menu 65\$ per person**

**Tonight's Menu:**

**To Start**

**Warm House Made Potato Chips**

With pepper jack and blue cheese, topped with green onions

**Salads**

**Purple Sage Salad**

Mixed field greens, spicy pecans, marinated red onions with balsamic vinaigrette

or

**Iceberg Wedge**

Crispy apple wood smoked bacon, grated blue cheese, and chili ranch dressing on iceberg lettuce

**Entrees**

**Grilled Veal Meatloaf**

Tender veal meatloaf with hints of poblano peppers and pine nuts, topped with sweet mild tomato chili sauce, and served with whipped potatoes and roasted Brussels sprouts

or

**Lime Grilled Black Tiger Shrimp**

Served on griddled golden polenta cakes with a chipotle creamed leek sauce

or

**Chicken Fried Chicken**

Battered and fried boneless chicken breast topped with a chorizo country gravy, served with Dutch oven potatoes and green beans

or

**Butternut Squash Ravioli**

House made ravioli filled with butternut squash and mascarpone cheese, tossed with Granny Smith apples, red onions, pumpkin seeds and sage brown butter

**Dessert**

**Butterscotch pudding with whipped cream**

or

**Ancho Chile Brownie**

Sweet and spicy brownie topped with vanilla bean ice cream, caramel sauce and candied pecans



# Purple Sage

**An American Western Bistro**

**Uinta Menu 75\$ per person**

**Tonight's Menu:**

**To Start**

**Chicken Tamale Pancakes**

Pulled chicken in cider BBQ sauce on a tamale pancakes, with avocado salsa and cilantro crème

**Salads**

**Purple Sage Salad**

Mixed field greens, spicy pecans, marinated red onions with balsamic vinaigrette

or

**Iceberg Wedge**

Crispy apple wood smoked bacon, grated blue cheese, and chili ranch dressing on iceberg lettuce

**Entrees**

**Sugar and Chili Cured Duck**

Seared, roasted Mapleleaf Farms duck breast and confit leg served on green chili mac'n'cheese and sugar snap peas

or

**Corn Battered Utah Trout**

Fried Rainbow trout served with white bean chili, asparagus, and smoked pablano crème

or

**Purple Sage Flat Iron Steak**

8oz Flat Iron Steak topped with chimichurri whipped goat cheese and served with herbed fries

or

**Butternut Squash Ravioli**

Housemade ravioli filled with butternut squash, tossed with Granny Smith apples, red onions, pumpkin seeds and sage brown butter and Gold Creek parmesan cheese

**Dessert**

**Butterscotch pudding with whipped cream**

or

**Bread Pudding**

Café Terigo's famous bread pudding with dried cranberries and pine nuts, topped with cinnamon ice cream and hot butter rum sauce