



SAGE GRILLE INSIDER

260 Green Bay Road | Highwood, IL 60040 | 847.433.7005

July 08, 2008

Summer Flavors

There is a lot to look forward to this month at Sage Grille. Chef Darrah is changing his cuisine to Summer flavors & Bar Manager Jessi Brickner is switching the cocktail list to refreshing choices for a hot day. A few menu changes include fresh Rainbow Trout, Corn & Crawfish Chowder, and the popular veteran Heirloom Tomatoes topped off with Watermelon Sorbet.



Beer Tasting

You are invited to join us for our first beer dinner. It is a Beer Tasting from Micro Breweries from around the Midwest featuring a five course meal and seven different beers. Some of the Chef's favorites from his hometown brewery, Great Lakes Brewery will be featured, as well as O'Fallon Brewery in Missouri, and New Holland Brewing Co. in Michigan. House Made Soft Pretzels, Crispy Smoked Bacon and Vidalia Onion Flatbread, Crispy Lake Perch and Roasted Pig are just a few of the foods that will be at the dinner. This dinner will be held on July 10 at 7:00 pm and will be \$55 per person. Please RSVP to Jessi at 847-433-7005 or JessiBrickner@sagegrille.com.

Special Events July 28

Yet another event is coming to mark on your calendar. Sunday, July 28 at 2:00-4:00 pm, North Shore Locals, Derek & Sonja Kassebaum, from North Shore Distillery and Tim Keller from Oro Azul Tequila will be at Sage Grille for a tasting. You have the opportunity to taste their different products and also learn how to make cocktails with the certain products. The cost will be \$15 per person, and needless to say will be a lot of fun!



Staff Favorite

Something new and exciting quickly became a staff favorite on the wine list for summertime. Jose Maria de Fonseca 2007 "Twin Vines" Vinho Verde! The term vinho verde means "green wine", referring not to this wine's color, but to its fresh, fruity, youthfulness. It has citrus aromas of lemons and limes, fresh and crisp on the palate with a lovely touch of carbonation. It's relatively low alcohol content qualifies it as the perfect summer wine. It's available for \$12/ bottle retail or \$130/case. Contact Jessi or Cindy for your retail purchases.