

Sauvignon

Appetizers

- ▶ Kitchen soup. \$9
- ▶ Mixed salad of boston, arugula, endive, jicama, dried cranberry, tarragon vinaigrette. \$13
- ▶ Grilled calamari, almond, couscous, red pesto. \$14
- ▶ Hazelnut crust goat cheese, beet and arugula, sherry vinaigrette. \$15
- ▶ Crab & corn croquettes, mango chutney, watercress. \$14
- ▶ Mushroom and pine nut pate, pickled slaw, and crostini. \$13
- ▶ Ricotta and beef meat balls with a tomato/basil sauce. \$15
- ▶ Mussels tossed with tomato/basil and fennel steamed in kronenbourg 1664. \$15

Sauvignon Classics

Appetizers

- ▶ Caesar salad a la Sauvignon. \$14
- ▶ Spicy grilled shrimps, black bean and avocado salad, citrus papaya dressing. \$15

Mains

- ▶ Orecchiette tossed in a spicy chorizo and tomato cream sauce. \$21
- ▶ Grilled sterling silver black angus striploin smeared with pommery mustard, smothered onions, russet potato frites. \$35

Mains

- ▶ Vegetarian aubergine and chickpea curry, dried fruit quinoa, onion bhaji, toasted cashew.* \$23
- ▶ Panko chicken schnitzel, herbed smashed potatoes, green beans, mushroom cream sauce. \$28
- ▶ Savoury muscovy duck confit, mixed roasted root vegetables, kale, port gastrique and demi glace. \$27
- ▶ Braised beef ribs, brown butter parsnip mash, sautéed haricot vert, boufe demi-glace. \$29
- ▶ Seared Poissons du jour, ragout of white bean, pancetta and herbs. \$30
- ▶ Seared sea scallops, crispy potato/scallion cake, green beans, sauce vierge. \$31
- ▶ Roasted New Zealand rack of lamb, butternut squash risotto, baby spinach, salsa verde. \$36

Sides

- ▶ Russet potato frites and aioli. \$6
- ▶ Sautéed garlic greens. \$5
- ▶ Kid's pasta tossed in a tomato or cream and cheese or butter sauce. \$8

- * Gluten free corn pasta available, add \$2.
- * Please alert server to any food allergies.