

# Dinner Menu

## Appetizers (Split plate fee +\$3)

- Beef and cheddar empanada served with Mexican-style chopped salad and chipotle salsa. (Special) \$18
- Korean BBQ Angus beef meatballs with spicy aioli. \$17
- Kitchen Soup. \$10
- Foie Gras Torchon with toasted brioche, orange marmalade, arugula, and balsamic reduction. \$19
- Caesar Salad à la Sauvignon. \$17
- Spicy Grilled Shrimps, black bean, and avocado salad, citrus papaya dressing. \$16
- Whipped Goat Cheese, roasted red peppers, spinach, basil pesto on Panko-crusted eggplant. \$18
- Marinated Grilled Calamari with Greek salad and tzatziki. \$17
- Iceberg wedge salad with cucumber, cherry tomato, roasted peppers, feta, and bacon in a red wine vinaigrette. (New) \$18
- Mussels Steamed in White Wine with shallots, garlic, and herbs finished with butter. (Not available for takeout) \$18

## Mains (Split plate fee +\$4)

- Sweet and spicy Korean BBQ baby back ribs with rice and mango slaw. (Special) \$32
- Pan-Seared Halibut with celery root purée, green beans & salsa verde. \$35
- Chicken Schnitzel with herb-roasted potatoes, Brussels sprouts, and mushroom gravy. \$28
- Orecchiette tossed in a spicy chorizo and tomato cream sauce. \$27
- 8 oz Grilled Canadian Black Angus stiploin smeared with Pommery mustard, smothered onions, and Russet potato frites. \$41
- Duck Confit with butternut squash risotto and diced green beans. \$34
- Vegetarian Butternut Squash, Eggplant and Carrot Curry, dried fruit, quinoa, toasted cashew, pickle yogurt, pappadom.\* \$25
- Roasted Half Rack of Lamb with parsnip champ, green beans, and a shallot-balsamic red wine reduction. \$38

## Sides

- Russet Potato Frites and aioli. \$9
- Sautéed Garlic Greens. \$9
- Kid's Pasta tossed in a tomato or cream & cheese or butter sauce. \$9-\$11

## Desserts

- Carrot cake with rum-raisin ice cream. (Special) \$12
- Lemon meringue tart with strawberry coulis. \$12
- Chocolate Marquise with cherry compote and chantilly cream. \$14
- Banana-strawberry cheesecake with graham cracker crust and strawberry coulis. \$13
- Madagascar Vanilla Liqueur Crème Brûlée with candied orange peel and ginger cookie crumb. (Not available for takeout) \$11
- Trio of Sorbets. \$10

\* Check out our Drinks List.

\* Please alert us to any food allergies.

\* Availability of takeout items is subject to change without prior notice.

# Sauvignon

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Sauvignon is equipped with Three portable Air Purification Systems.

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Open 5 nights a week, Tuesday - Saturday at 5:00 pm, closed on Sunday & Monday.

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Last update: Thursday, April 24<sup>th</sup>, 2025.