

# Sauvignon

## Appetizers

- ▶ Kitchen soup. \$9
- ▶ Mixed salad of boston, arugula, endive, jicama, dried cranberry, tarragon vinaigrette. \$13
- ▶ Grilled calamari, almond, couscous, red pesto. \$14
- ▶ Iceberg wedge salad, cucumber, roasted red pepper, double smoked bacon, Bulgarian feta dressing. \$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 herbs, garlic and cherry tomatoes, 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, mushroom, double smoked bacon, potatoes, green peas, in a creamed leek ragout. \$28
- ▶ Savoury muscovy duck confit, roasted fingerling potatoes, endive salad, orange gastrique. \$27
- ▶ Braised lamb shank, roasted pepper and herb polenta, sautéed kale, demi glace, mint gremolata. \$29
- ▶ Seared Poissons du jour, crispy potato cake, haricot vert, and a sauce vierge. \$30
- ▶ Seared sea scallops, eggplant caponata, Israeli couscous. \$31
- ▶ Roasted New Zealand rack of lamb, with green pea, asparagus, lemon mushroom risotto and 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.