

Sauvignon

Appetizers

- ▶ Kitchen soup. \$8
- ▶ Mixed green salad of Boston lettuce, baby kale, radicchio, shaved fennel, nicoise olives, toasted pistachios, pomegranate vinaigrette.* \$12
- ▶ Grilled calamari, tabbouleh salad and harissa. \$13
- ▶ Panko crusted aubergine, herbed whipped goat cheese, roasted red pepper, arugula pesto, balsamic reduction. \$15
- ▶ Manchego cheese virginia ham croquettes, arugula salad, smoked paprika aioli. \$14
- ▶ Mushroom and pine nut pate, pickled slaw, and crostini. \$13
- ▶ Italian meatballs, fennel seed tomato sauce. \$14
- ▶ Mussels steamed in kronenbourg 1664, cream, garlic and caramelized leeks. \$15

Sauvignon Classics

Appetizers

- ▶ Caesar salad a la Sauvignon. \$13
- ▶ Spicy grilled shrimps, black bean and avocado salad, citrus papaya dressing. \$15

Mains

- ▶ Orecchiette tossed in a spicy chorizo and tomato cream sauce. \$20
- ▶ 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.* \$22
- ▶ Roasted chicken breast supreme, brown butter rutabaga mash, sautéed kale, chicken gravy. \$26
- ▶ Savoury muscovy duck confit, farmhouse white bean stew. \$27
- ▶ Braised lamb shank on a mushroom, baby spinach, lemon, green pea risotto, lamb jus. \$28
- ▶ Seared Poissons du jour, Israeli couscous tossed in eggplant, red pepper, green olives caponata. \$30
- ▶ Seared sea scallops on a green bean, red pepper, spinach succotash, double smoked bacon. \$30
- ▶ Provimi veal strip loin, root vegetable pave sautéed green beans, pomegranate demi glace. \$33

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.