

Sauvignon

Appetizers

- ▶ Kitchen soup. \$9
- ▶ Mixed salad of boston, arugula, endive, jicama, dried cranberry, tarragon vinaigrette. \$13
- ▶ Grilled calamari, cucumber and mango salad, Thai basil, mint, sweet chili dressing. \$14
- ▶ Iceberg wedge salad, pecans, dried figs, double smoked bacon, stilton blue cheese. \$15
- ▶ Fontina cheese and spinach croquettes, red pepper rouille. \$14
- ▶ Mushroom and pine nut pate, pickled slaw, and crostini. \$13
- ▶ Beef meatballs with a mushroom and leek cream 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, herb smashed potatoes, green beans, chicken gravy. \$28
- ▶ Savoury muscovy duck confit, roasted fingerling potatoes, endive salad, orange gastrique. \$27
- ▶ Seared veal scallopini, pappardelle noodle, baby spinach, pine-nut arugula basil pesto, lemon gremolata. \$33
- ▶ Seared Poissons du jour, braised fennel, ratatouille and fingerling potatoes. \$31
- ▶ Seared sea scallops, roasted butternut squash risotto with brown butter sauce. \$32
- ▶ Roasted New Zealand rack of lamb, gnocchi in roasted tomatoes, nicoise olives, spinach, rosemary demi. \$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.