

Sauvignon

Appetizers

- ▶ Kitchen soup. \$9
- ▶ Boston lettuce salad, grape tomatoes, pumpkin seeds, radicchio arugula tossed in balsamic honey vinaigrette. \$13
- ▶ Grilled calamari, shredded jicama, daikon and cucumber salad, soy ginger dressing. \$14
- ▶ Panko crusted aubergine, herbed whipped goat cheese, roasted red pepper, arugula pesto, balsamic reduction. \$15
- ▶ Aged cheddar, double smoked bacon croquettes, arugula salad, honey dijon aioli. \$14
- ▶ Mushroom and pine nut pate, pickled slaw, and crostini. \$13
- ▶ Hungarian style meatballs, smoky tomato sauce, dill sour cream. \$14
- ▶ Mussels steamed in kronenbourg 1664, coconut curry sauce. \$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, braised cabbage, herbed smashed potatoes with lemon caper aioli. \$28
- ▶ Savoury muscovy duck confit, potato dauphinoise, sautéed kale, cherry demi glace. \$27
- ▶ Braised beef ribs, brown butter parsnip mash, sautéed haricot vert, boufe demi-glace. \$29
- ▶ Seared Poissons du jour, mushroom, leeks, peas, gnocchi with a shrimp bisque. \$30
- ▶ Seared sea scallops on a bucatini pasta tossed with spinach, grape tomatoes, garlic olive oil sauce. \$31
- ▶ Roasted New Zealand rack of lamb, asparagus, mushroom spaetzle, demi glace sauce. \$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.