

# Sauvignon

~ Specials ~

## Friday & Saturday

### > Appetizer (\$14)

Buffalo Mozzarella, Balsamic Reduction, Olive oil, Arugula, Heirloom Tomatoes, Radicchio and Almonds.

### > Main #1 (\$42)

Seared Venison Strip Loin, Sauteed Gnocchi and Brussel Sprouts in Sage and Rosemary Butter, Finished with Demi Glace.

### > Main #2 (\$26)

Pork Chop, Caraway Spaetzle, Sauteed Kale and Apple Cider Gastrique.

### > Dessert (\$9)

Dark Chocolate and White Chocolate Mousse with Macerated Strawberries with a Chocolate Cookie.

## Monday & Tuesday

### > Plat du jour (\$15)

For more details, please call: 416.686.1998. (Last update: Friday, February 16, 2018)