

# Dinner Menu Sauvignon

## Appetizers (Split items \$3)

- Herb and citrus crab cakes with mixed green salad and chili aioli. **(Special)** \$18
- Caramelised onion, bacon and white cheddar croquettes with arugula salad and garlic aioli. \$18
- Kitchen Soup. \$10
- Foie Gras Torchon with toasted brioche, orange marmalade, arugula, and balsamic reduction. \$19
- Caesar Salad à la Sauvignon. \$18
- Spicy Grilled Shrimps, black bean, and avocado salad, citrus papaya dressing. \$17
- Whipped Goat Cheese, roasted red peppers, arugula, basil pesto on Panko-crusted eggplant. \$18
- Marinated Grilled Calamari with Greek salad and tzatziki. \$17
- Mixed green salad with shaved apple, dried cranberries, toasted walnuts and gorgonzola in an apple cider vinaigrette. \* \$18
- Mussels Steamed in White Wine with shallots, garlic, and herbs, finished with butter. **(Not available for takeout)** \$18

## Mains (Split items \$4)

- Coq au vin with roasted garlic mashed potatoes and green beans. **(Special)** \$31
- Pan-seared Chinook salmon with roasted cauliflower, green beans, and coconut curry sauce. \$32
- Roasted half rack of lamb with parsnip champ, green beans & mushroom demi-glace. \$39
- Chicken schnitzel with linguine arrabbiata topped with Parmesan cheese. \$29
- Orecchiette tossed in a spicy chorizo and tomato cream sauce, topped with Parmesan cheese. \$28
- 8 oz Grilled Canadian Black Angus striploin smeared with Pommery mustard, smothered onions, and Russet potato frites. \$42
- Duck confit with celery root purée, asparagus, and a blueberry-balsamic reduction. \$35
- Vegetarian Butternut Squash, Eggplant and Carrot Curry, dried fruit, quinoa, toasted cashew, pickle yogurt, pappadom.\* \$25

## Sides

- Russet Potato Frites and aioli. \$9
- Sautéed Garlic Greens. \$9
- Kid's Pasta tossed in a tomato or cream & cheese or butter sauce. \$9-\$11

## Desserts

- Chocolate caramel and pecan tart with whipped cream. **(Special)** \$13
- Espresso semifreddo with caramel, shaved chocolate, and shortbread cookie crumble. \$12
- Chocolate Marquise with cherry compote and chantilly cream. \$14
- Apple pecan cheesecake with maple-caramel sauce. \$13
- Madagascar Vanilla Liqueur Crème Brûlée with candied orange peel and ginger cookie crumb. **(Not available for takeout)** \$11
- Trio of Sorbets. \$10

\* Please alert us to any food allergies

★ Sauvignon gift cards, made simple: <https://sauvignonbistro.com/giftcards.html>

Open 5 nights a week, Tuesday - Saturday at 5:00 pm, closed on Sunday & Monday. Last update: Thursday, February 05<sup>th</sup>, 2026.