



EST. 2020

SAUVAGE
CUISINE SOIGNÉE

OUR WINTER EXPERIENCES

5 COURSE TASTING MENU
\$105

5 COURSE SPECIAL ADDITION(S)
\$159

Eating is a primal instinct.

At Sauvage we turn that instinct into an experience.

Our food will be prepared with style and sophistication rivaled by none. Our ingredients will be the best to ensure every component adds to your dining experience.

Our menus will change with the seasons or our hearts content.

Lastly our kitchen staff will welcome you into our restaurant as one of us, looking to fulfill a primal instinct.

Welcome to Sauvage.

ADDITIONAL EXPERIENCES

Gyukatsu* (fried wagyu beef)	\$30
Fish fumet "carbonara**"	\$15
Fresh truffle	\$15
Lemon foie gras posset	\$15
Intermezzo & pre-dessert	\$20
Seared Foie Gras*	\$25

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Attention customers with food allergies. Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat. While we take steps to minimize risk and safely handle the foods that contain potential allergens, please be advised that cross contamination may occur, as factors beyond our reasonable control may alter the formulations of the food we serve, or manufacturers may change their formulations without our knowledge.



add wine pairing
for \$105

MENU D'HIVER VERSION 2023

WINE PAIRING:
LA SOUFRANDIERE
'LA COMBE DESROCHES'
SAINT-VERAN, FRANCE
2017

FIRST COURSE

SOUP DU JOUR

Broccoli & cheese,
super light full of flavor



broccoli and potato flatbread



gyukatsu* is extra if you choose to savor

SECOND COURSE

STURGEON*

Not farmed and harder to acquire,
chicken skin with 2 winter friends



toasted algae milk roll



fish fumet "carbonara**"

WINE PAIRING:
CAMILLE GIROUD
'VOLNAY'
BOURGOGNE, FRANCE
2017

THIRD COURSE

PORK TENDERLOIN*

All but the oink, appleroot &
artichoke



pretzel croissant, apple butter



fresh truffle

FOURTH COURSE

MOULLARD*

The best kinda duck, winter
squash, pistachio nut fluffy stuff



duck piroshki with cabbage
marmalade



preserved lemon foie gras posset

INTERMEZZO: fresh pow
PRE-DESSERT: brûléed
white sweet potato and blood orange

WINE PAIRING:
TOKAJI ASZU
5 PUTTONYOS

FIFTH COURSE

APPLE

Hidden apple and forbidden fruit