



EST. 2020

SAUVAGE

WHERE THE WILD MEETS PERFECTION

EATING IS A PRIMAL
INSTINCT.

At Sauvage, we turn that
instinct into an experience.

We do it à la française.

Our ingredients will be
the best to ensure every
component adds to your
dining experience. Our menus
will change with the seasons
or to our hearts content.
Lastly, our staff will welcome
you into our restaurant as one
of our own, looking to fulfill
a primal instinct.

Welcome to Sauvage,
a gourmet scratch kitchen

EXPERIENCES

3	6
COURSE	COURSE
\$79	\$119

ADDITIONAL EXPERIENCES

Sauvage Bread Service \$15
Seared Foie Gras* \$25
Fresh Truffle MKT

3 COURSE MENU

6 COURSE TASTING MENU

FIRST IMPRESSIONS

CORN SOUP
cool cuz it's hot,
Olathe corn and
a tiny tamale sitting on top

SUMMER MELON*
shrimp with no name,
melon that's burnt

A «SALAD»
sorry Biebs, our peaches
aren't from Georgia,
prosciutto, anise j-e-llo,
zucchini, creamy cheese

MAIN EVENT

CHICKEN
bloomin' risotto,
untraditional velouté,
chanterelles

COLORADO BEEF*
it's finished with corn
from Colorado, chanterelles,
huitlacoche jus, corn puddin'

**WILD
SALMON***
it's the real dill,
ugly pasta that tastes great,
little squash from a long
ways away

LAST BUT NOT LEAST

CHOCOLATE
is it a hazelnut or is it a fig?
jam, salted caramel

SOUFFLÉ
big classic & crème anglaise
PLEASE ALLOW 25 MIN FOR PREPARATION

NOT CHOCOLATE
lemon tart, graham,
black pepper meringue,
honey sorbet, warm berries,
tarragon gel

SAUVAGE BIRTHDAY CAKE
childhood flavors, vanilla milkshake

BREADS WE MAKE HERE

OPAH*

Sliced thin, served raw, rhubarb tea and sour things

LOBSTER CHOWDA

Lobster of land & the sea, corn from Colorado

FOIEBERRY

Itty bitty doughnuts, strawberries of different stages

RISOTTO

Aged rice, summer first flowers, truffle

BEEF*

Chanterelles, candied little capers, chickweed

GET READY FOR DESSERT

SEASONAL

Wouldn't you like to know...

*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.