



EST. 2020

**SAUVAGE**

CUISINE SOIGNÉE

# OUR WINTER A LA CARTE MENU

Eating is a primal instinct. At Savage 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 Savage.

## STARTERS

### BROCCOLI & CHEESE SOUP

Broccoli preparations, crème fraîche

\$18

### LAMB & RICOTTA ANGELOTTI

Kale and parmesan breadcrumb, citrus, squash monté

\$24

### FOIE GRAS TORCHON\*

Seabuckthorn, winter squash, walnut and cranberry panettone

\$35

## ENTRÉES

### BRAISED COLORADO BEEF

Foie gras jus, cauliflower

\$39

### DOVER SOLE\*

Potato cream, lemon, bottarga, chervil

\$32

### 9 OZ LOBSTER TAIL\*

Truffle roe and chive champagne beurre blanc, fried potato

\$79

### SQUASH RAVIOLI

Kale and parmesan breadcrumb, squash monté, crispy winter squash

\$32

### PORK CUTLET\*

Berkshire pork, roasted shallot, celery root "gravy"

\$34

## DESSERTS

### APPLE

Caramelized puff, apples layered, brown butter & burnt honey

\$16

### SAUVAGE SOUFFLÉ

Big classic and crème anglaise

\$18

### CHOCOLATE

Foraged berries, Valrhona chocolate

\$23

## ADDITIONAL EXPERIENCES

Our daily selection of breads	\$15
American Caviar* 10g	\$30
Seared Foie Gras*	\$25
Fresh Truffle	\$15

## SIDES

Roasted mushrooms	\$20
Winter squash mash	\$14
Seasonal risotto	\$18
Arugula & kale salad	\$16

\*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.