

# Savour

## APPETIZERS

---

### OYSTERS

*½ Dozen 22 | Dozen 44*

### BRUSCHETTA CON BURRATA

• Burrata Cheese, Balsamic Marinated Vine-Ripened Tomatoes, Arugula, Olive Oil Grilled Ciabatta •

14

### CHARCUTERIE BOARD

• Soppressata Salami, Coppa Salami, Genoa Salami, Fresh Fruit, Dried Fruit, Nuts, Assorted Cheeses, Crackers •

44

### PANCETTA SHRIMP

• Jumbo Shrimp wrapped with Italian Bacon, Yuzu Chive Compound Butter •

30

### \*ARROWCREEK SASHIMI

• Hamachi, Sake, Maguro, Daikon Radish, Kazami Wasabi, House-Made Pickled Ginger •

54

### CRAB CAKES

• Lump Crab Meat, Sweet Summer Corn and Peppers, Corn Saffron Sauce, Fried Leeks, Crispy Bacon •

28

## SALADS & SOUP

---

### SOUP DU JOUR

• Please inquire with your server as to today's special •

7

### CLASSIC TABLESIDE CAESAR

• Romaine Heart, Roasted Herb Croutons, Brie Cheese, Parmesan •

*12 per person*

### AUTUMN APPLE AND GOAT CHEESE SALAD

• Apple, Arugula, Spinach, Toasted Sliced Almond, Goat Cheese, Avocado, Pomegranate Vinaigrette •

14

### TUSCAN KALE SALAD

• Garlic Parmesan Vinaigrette, Shaved Asiago Cheese, Marinated Chick Peas, Grape Tomatoes •

14

### SEASONAL FARMER'S MARKET PLATTER

• Tomatoes, Cucumber, Fresh Corn, Avocado, Sweet Peppers, Seasonal Baby Greens, Mozzarella, Cracked Black Pepper, Lemon Vinaigrette •

15

### ROASTED BEET SALAD

• Roasted Beets tossed in Lemon Juice, Honey Crisp Apples, Dried Cranberries, Arugula, Candied Walnuts, Goat Cheese, Balsamic Vinaigrette •

14

### SHAVED BRUSSEL SPROUT SALAD

• Toasted Pine Nuts, Dried Cranberries, Shaved Pecorino Cheese, Strawberries, Raspberry Ranch Dressing •

14

### HOUSE SALAD

• Mixed Greens, Cherry Tomatoes, Cucumber, Onion, Bell Peppers, Carrots, Balsamic Vinaigrette •

10

**Add to your salad: Chicken + 8, Shrimp + 10, Salmon + 10**

# ENTRÉES

---

## CHICKEN ALFREDO

- Chicken Breast, Fettucine Pasta, Garlic Alfredo Cream Sauce •

18

## \*CRISPY SKIN SALMON

- Crispy Salmon Skin Salmon, Summer Corn Cous Cous, Blistered Tomatoes, Basil Oil •

28

## PORK CHOP

- Pan-Braised, Onion, Mushroom, Sundried Tomatoes, Mashed Potato •

26

## \*CHILEAN SEABASS

- Asparagus, Spinach, Carrots, Tomatoes, Lemon Caper Butter Sauce •

32

## \*FILET MIGNON

- Center Cut Filet topped with Himalayan Sea Salt White Truffle Compound Butter, Roasted Baby Potatoes, Grilled Asparagus •

54

## \*BISTECCA

- Wet-Aged Strip Loin, Mashed Potatoes, Asparagus, Braised Cipollini Onion, Red Wine Demi •

45

## \*GOURMET BURGER

- Angus Patty, Smoked Gouda, Blue Cheese, Artichoke, Lettuce, Tomato, Crispy Onion Ring •

16

## STIR FRY RAMEN

- Shrimp, Chicken, Vegetables, Chef Leon's Special Village Sauce •

18

## PERUVIAN CHICKEN

- Roasted Half Chicken, Summer Corn, Feta, Heirloom Tomato, Red Onion, Micro Cilantro Salad with Lime •

38

## GOAT CHEESE RAVIOLI

- Sundried Tomatoes, Garlic, Toasted Pine Nuts, Basil Oil, Parmesan Cheese •

24

\*Food allergens?

Please consult your server as our culinary team is happy to make accommodation.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs

may increase your chance of a foodborne illness.