



Welcome to Saveur Dine In Style at Home Menu!

We are offering a unique approach to in-home dining, delivery and take-out for the foodies out there – bon appetite!

Sauces for your Fridge (8oz)

Korean BBQ Sauce \$5.00 (GF/V)

Try it with grilled chicken, beef, or fish. Also delicious to dress your roasted vegetables

Charred Jalapeño Hot Sauce \$5.00 (GF/V)

Chargrilled-fermented jalapeno hot sauce. Spicy but flavourful - great on your eggs or quesadillas... on anything really...

Miso Dressing \$5.00 (GF/V)

Try this on noodles, or, as a salad dressing. Also makes a delicious marinade for chicken or fish

Sésame Dressing \$5.00 (GF/V)

Nutty toasted sesame seeds with real umami flavour. Amazing on chicken, fish, beef, mushrooms – or as a dressing for a healthy chopped salad

Demi-Glace \$18.00 (GF)

That sticky delicious sauce that you wish you could make at home, flavour with whatever you want of just leave it as it! Delicious on all meats or jazz up your cream sauce for your pasta with a tablespoon of this. A little bit goes a long way.

Stocks and Broths (16oz)

All of our stocks and broths are super healthy and nourishing for the body and soul

Vancouver Island Raised Chicken Stock \$12.00 (GF)

Bone Broth \$14.00 (GF)

Turmeric-Herb Bone Broth \$14.00 (GF)

Black Garlic Bone Broth \$14.00 (GF)

Mushroom Broth \$12.00 (GF/V)

Lavender White Chocolate Scones \$12.00

6 pack of our signature brunch scones!

Create your meal! Choose how many portions, and don't forget to pick your favorite sauce! (And we didn't leave out the kid's)

All of our sides and mains come cold but fully-cooked, ready for you to warm at home and enjoy. Items will come with simple and easy warming instructions. Stock up and savour Saveur at home all week!

Sides (single serving)

Confit Fingerling Potatoes \$5.00 (GF/V)

Slow-cooked with fresh herbs and lemon

Soba Noodles with Miso Dressing \$5.00 (V)

Scallion, cilantro, radish, sesame, peanut – serve chilled

Wild Nettle Soup \$8.00 (GF)

Forged nettles, a great super green to stay healthy!

Gnocchi \$12.00 (GF/V)

Brown butter, sage, parmesan, toasted pumpkin seeds

Chilled Grilled Sun Wing Farm Bean Salad \$10.00 (GF/V)

Sesame dressing, cured egg yolk, toasted peanuts – keep up your immune system with local produce!

Braised Michell's Farm Leeks \$8.00 (GF/V)

Braised in mushroom broth and herbs, delicious and nurturing

Grilled Maitake Mushrooms \$10.00 (GF/V)

Basted with herb and butter – healthy and delicious replacement for a steak

Braised Michell's Farm Cabbage Shoots \$8.00 (GF/V)

Pickled fennel vinegar, shallot and garlic

Mains

Miso Glazed Ling Cod \$22.00 (GF)

Local, sustainably caught, with black beluga lentils

Beef Tenderloin Steak \$30.00 (GF)

AAA Beef tenderloin with sautéed mushrooms – sous-vide to perfection for a restaurant-quality steak at home, simply grill or bake to reheat

Vancouver Island Harissa-Spiced Chicken \$22.00

Harrisa and yogurt marinated chicken, cous cous with toasted almond

Orange Roasted Michell's Farm Beets \$18.00 (GF/V)

Quinoa, smoked beet, goat cheese, hazelnut granola

Kids Pasta \$8.00 (V) add chicken \$4.00

Butter noodles or parmesan cream – Served with a side of fresh veggies and comes with a little treat

Dessert

Steamed Lemon Pudding \$14.00 (V)

Coconut crème anglaise, lemon gel, yogurt whip cream and earl grey milk bubbles

GF- Gluten Free

V- Vegetarian *Please indicate vegan requests and we will modify to accommodate