

OPENINGS

Sauvage, From the Maison Premiere Team, Debuts in Greenpoint

By Sierra Tishgart [Follow @SierraTishgart](#)



Plymouth Rock pot-au-feu with chicken-skin schmalz toast. Photo: Melissa Hom



Ricotta dumplings with spring onion and barley consommé. Photo: Melissa Hom



Pastis cobbler with ArGala Pastis, cherry, quina, and chamomile. Photo: Melissa Hom

Fresh off their **James Beard Foundation** win for Outstanding Bar Program, **Maison Premiere's** Joshua Boissy, Krystof Zizka, and chef Lisa Giffen have opened their **much-anticipated** second project — a full-blown restaurant in Greenpoint, named **Sauvage**.

While it's only open for dinner at the moment, Sauvage will soon become an all-day restaurant, with breakfast and lunch service, as well as a takeout window for coffee and pastries. For now, Giffen's menu leans a bit French: a leek terrine with clams and pink peppercorn, pot-au-feu (beef stew) with chicken skin and schmalz toast, and stuffed arctic char, for two, with absinthe mignonette and beef-fat potatoes.

Though this is less of a bar than Maison, booze is still a focal point, and bar director Will Elliott's menu includes more than 200 "under-the-radar and small-batch" spirits. Impressively, he's using six different forms of hand-chiseled ice in the cocktails. Natural, biodynamic wines are prominent, too.

Boissy is meticulous about design, and with **Urban Aesthetics**, the idea of wild, natural surroundings informed the space. Look closely to see vintage embossed chairs, hand-blown-glass chandeliers, and a French walnut bar.



Pike with mountain vegetables and sour-beer sabayon. Photo: Melissa Hom



Sloe Moon's Rose with Reisetbauer Sloe, framboise, lime, Edinburgh gin, and bitters. Photo: Melissa Hom



Carrot carpaccio with buckwheat and carrot top gremolata. Photo: Melissa Hom



The space seats 68. Photo: Melissa Hom



Chef Giffen. Photo: Melissa Hom



Spring peas with sweet onion and favas. Photo: Melissa Hom



McCarren Park is super close. Photo: Melissa Hom