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The Feed: A New Restaurant Goes Wild

Sauvage opens in Greenpoint, plus brunch the whole week long



Sauvage's Krystof Zizka, Lisa Giffen and Joshua Boissy. PHOTO: KATIE BURTON

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0 COMMENTS

The Maison Premiere Team Opens Sauvage

The team behind one of the most acclaimed New York bars to open in recent years is branching out with a second concept.

Joshua Boissy, Krystof Zizka and Lisa Giffen, who run Williamsburg's James Beard Award-winning Maison Premiere, are opening the 68-seat Sauvage in nearby Greenpoint today. The team says the restaurant's name (French for "wild") serves as guide to the menu, which emphasizes fresh, natural ingredients in creative preparations. Look for items like mountain pike with a sour-beer sauce or carrot "carpaccio."

As is the case at the five-year-old Maison Premiere, which has a seafood-centric food menu and extensive raw bar, oysters will take center stage at Sauvage. But rather than having Maison Premiere's extensive selection of more than 30 oysters, Sauvage will offer a curated approach, featuring oysters from a rotation of farms, one at a time.

The drinks menu will emphasize low-alcohol cocktails and a selection of more than 200 hard-to-find spirits from lesser-known distilleries. "When you walk in and look at the bar, you won't recognize any of the labels," said Mr. Boissy.

When the weather permits, Sauvage will offer additional seating outdoors. Plus, the restaurant will have a takeout window and hopes to draw patrons who would like to enjoy their fare in nearby McCarren Park.

Sauvage, 905 Lorimer St.; sauvageny.com

—Charles Passy