



artisans

Cuisine & Savoir-faire

Easter Brunch

Sunday April 21st 2019

\$65 Plus Tax & Gratuity

Credit Card Required for all Reservations

We will only be offering this Five Course Menu from 11am to 3pm

We will be Closed for Dinner

Le Menu

L'Amuse Bouche

*Pepper Seared Tuna
Ginger Sabayon*

Le Potage

*Crème de Champignons des Bois
Cream of Wild Mushroom, Goat Cheese Ravioli, Crispy Potatoes*

La Crêpe

*Crêpe Farcie Thermidor Sauce Armoricaïne
Crêpe Stuffed with Lobster Thermidor
Armoricaïne Sauce*

Choices of Entrée

Sea-Bass Sauce Safranée

*Sea-Bass with Saffron Sauce, Crab Beignet
Vermouth Wine Risotto, Fava Beans, Carrot Purée, Saffron Velouté
or*

Petit Filet de Boeuf Perigourdine

*Pan-Seared Tenderloin
Crispy Brussel Sprouts, Mashed Confit Purple Potatoes, Sauce Foie Gras
or*

Suprêmes de Poulet Farcis au Ricotta et Tomates Séchées

*Sundried Tomato/Ricotta Cheese Stuffed Chicken Breast
Fresh Spinach Pasta, Asparagus, Truffle Sauce Suprême*

Le Dessert

Un Vacherin Meringue Glacé Fraise/Vanille

Artisans Meringue Vacherin, Strawberry/Vanilla Ice Cream, Grand Marnier Sabayon, Chantilly

713-529-9111 | 3201 Louisiana Street, Houston, Texas 77006 | artisansrestaurant.com