



*artisans*

*Cuisine & Savoir-faire*

**Artisans Restaurant & Bonneté BCI Present**

*One night featuring Five of the World most Awarded Distilleries  
Represented in Houston by their Master Distillers and Representatives*

*Each Dish Will Be Served with a Crafted Cocktail  
Diner Ending with a Spectacular Flight of XO & Vintages Elixirs*

**Monday September 9th – 6:30 pm**

\$89.00 plus Tax and Gratuity  
Credit Card Reservation Required

## LE DÎNER

### Les Hors D'Oeuvres

*Artisans Smoked Salmon Sur Brioche*

*Duck Rillettes Maison sur Baguette*

*Foie Gras Grilled Smoked Gouda Cheese Sandwich*

**Didier Noel, Gray's Company New Grove Rum from Mauritius Island**

## LE MENU

### Crème de Maïs, Foie Gras au Torchon Sauce au Miel

*Roasted Corn Chowder, Honey Glazed Foie Gras Terrine*

**Daniel Baudin, Master Distiller of Trois Rivières Rhums Agricoles from Martinique Island**

### Noix de St Jacques au Curry et sa Saucisse Fumée

*Smoked Sausages, Curried Scallops, Roasted Red Carrots*

**Pierre Martin Neuhaus, Proprietor & Master Distiller, Coquerel Calvados from Normandy**

### Canon de Chevreuille à la Béarnaise au Homard

*Venison Loin Roti, Lobster Béarnaise*

*Yellow Root, Pumpkin, Shitake Mushrooms, Wheat Gnocchi*

**Jean-Francois Bonneté, Representative of Bache-Gabrielsen Cognac**

### Les Soeurs Tatin à l'Ananas Caramélisé et Gateau au Chocolat Moelleux

*Caramelized Pineapples, Mini Tatin, Chocolate Lava Cake, Vanilla Ice Cream*

**Eric Durand, Master Distiller of Marquis de Montesquiou Armagnac from Gascony**

### End of the Dinner XO-& Vintage Flight:

*New Grove Rum 8 years, Coquerel Calvados XO, Bache-Gabrielsen Cognac XO, Marquis de Montesquiou  
Armagnac Extra XO & Trois Rivières Rhum Agricole 1999 vintage*