



artisans

Cuisine & Savoir-faire

LE BRUNCH

Les Petits Plats

Le Tartare de Bœuf.....\$24

Diced Beef Tenderloin, French Tartare Dressing,
Poached Egg Yolk, Gaufrette, Caviar

Le Saumon Fumé au Caviar.....\$29

House Made Smoked Salmon, Caviar, Shallot
Caperberries, Asparagus, Crispy Potatoes
Hard-Boiled Quail Egg

La Salade aux Asperges Vertes.....\$15

Green Asparagus Salad, Egg Mimosa
Parmesan Cheese, Mousseline Sauce

ADD-ON PROTEIN TO ANY SALAD:

Chicken \$10 | Salmon \$12 | Gulf Shrimp \$14 | Steak \$16

La Salade d'Épinard aux Poires.....\$14

Baby Spinach, Balsamic Vinaigrette, Goat Cheese
Crostinis, Toasted Walnuts, Fresh Pears

ADD-ON PROTEIN TO ANY SALAD:

Chicken \$10 | Salmon \$12 | Gulf Shrimp \$14 | Steak \$16

Le Potage au Courge.....\$13

Creamy Roasted Butternut Squash
Toasted Pepitas Seed, Chantilly

Le Bisque de Homard Classique.....\$29

Lobster Bisque, Lobster Tail, Tomato Confit

Le Plat Principal

Le Gâteau d'Écrevisses et ses Œuf Pochés...\$22

Crawfish Cake, Poached Eggs, Asparagus Salad,
Mousseline Sauce

Le Faux-Filet de Porc Ibérique.....\$49

Pan Seared Iberico Pork Ribeye, Honey Hazelnut
Demi-Glaze, Sautéed Spinach, Creamy Grits

**Le Filet de Flétan Roti,
Crevettes du Golfe, Risotto à l'Ail Noir**.....\$44

Oven Roasted Halibut, Gulf Shrimps, Black Garlic
Risotto, Baby Round Carrots, Tarragon Chantilly

**Le Croissant Croque-Monsieur
à la Sauce Béchamel**.....\$23

Jambon de Paris, Gruyère Cheese, House Made
Croissant, Creamy Dijon-Béchamel, Egg any Style
Potato Sarladaise

Le Filet de Bœuf et ses Œufs.....\$52

Seared Tenderloin Steak, Maître' D Butter
Potato Sarladaise, Eggs any Style

Le Saumon Atlantique de Tasmanie.....\$45

Roasted Tasmania Salmon, Lemongrass Cream Sauce,
Seasonal Vegetables, Smoked Trout Caviar

Le Homard Rossini.....\$49

Lobster Potato Rosti, Crème Fraiche, Bowfin Caviar
Poached Eggs, Béarnaise Sauce

Les Desserts

Le Fraisier.....\$16

Vanilla Genoise Sponge Cake, Mousseline Cream
Fresh Strawberry, Kirsch Syrup, White Chocolate
Whip Ganache

La Crêpe Suzette.....\$16

Rum Glazed Orange, Hazelnut Cream
Seasonal Ice Cream

Les Beignets Artisans.....\$15

House Made Beignets, Espresso Anglaise
Chocolate Sauce, Vanilla Ice Cream



Twenty Percent Service Charge will be Added to Parties of Five or More
Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Egg may increase
the Risk for Foodborne Illness, especially if you have certain Medical Conditions

Artisans Restaurant is a Non-Smoking Property