



artisans

Cuisine & Savoir-faire

LE DÎNER

Les Petits Plats les Salades et Potages

- Le Tartare de Bœuf**\$26
Diced Beef Tenderloin, French Tartare Dressing
Poached Egg Yolk, Gaufrette
- Le Saumon Fumé au Caviar**\$29
House-Made Smoked Salmon, Caviar, Shallot, Caperberries,
Asparagus, Crispy Potatoes, Hard-Boiled Quail Egg
- Le Foie Gras au Torchon Maison**.....\$29
Cherry Gastric, Pickled Red Grapes, Hazelnut Crumble
Microgreen Salad
- Le Caviar Osetra et ses Accoutrements**.....\$175
White Sturgeon Caviar, Bowfin Caviar, Smoked Trout Roe
Blinis, Sour Cream, Egg Truffle Salad
- Le Thon Croûte au Sésame**\$26
Sesame-Crusted Tuna, Pickled Daikon & Cucumber
Pea Shoots, Carrot-Ginger Dressing
- La Salade Artisans**\$14
Mixed Greens, Lemon Vinaigrette, Parmesan, Crostini
Baby Heirloom Tomato, House Made Candied Bacon
- La Salade César de Chef Jacques**.....\$13
Romaine Salad, Strawberries, Roasted Corn
Parmesan Fried Tortilla, Fresh Avocado
- La Salade de Betterave aux Figs Caméralisés**.....\$15
Baby Spinach, Balsamic Vinaigrette
Goat Cheese, Toasted Walnuts, Pear
- Les Noix de Saint Jacques**.....\$29
Pan-Seared Scallops, Blue Crab Wonton
Lobster Cappuccino, Beurre Blanc
- Les Escargots Bourguignon à la Crème d'Ail**...\$28
Baked Escargot, Almond Garlic Parsley Butter, Toasted Brioche
- La Poêlée de Foie Gras**.....\$32
Pan-Seared Foie Gras, Wild Berry Rum Demi-Glaze, Brioche,
Baklava, Black Mission Fig Brûlé
- La Soupe à l'Onion**\$14
French Onion Soup, Baked Provolone, Toasted Crostini
- Le Potage au Courge**\$13
Creamy Roasted Butternut Squash
Toasted Pepitas Seeds, Chantilly
- Le Bisque de Homard Classique**.....\$29
Lobster Bisque, Lobster Tail, Tomato Confit

Les Plats Classiques

- Le Loup de Mer du Chili**.....\$49
Pistachio Crusted Chilean Seabass, Pesto Risotto
White Asparagus, Fennel Saffron Velouté
- Le Homard et La Volaille**.....\$48
French Roasted Chicken Breast, Lobster Tail
Parmesan Risotto, Asparagus, Armorican Sauce
- Le Filet de Bœuf au Poivre**\$52
Black Pepper Crusted Beef Tenderloin
French Mashed Potato Rôti, Haricot Vert
Green Peppercorn Sauce
- La Bouillabaisse de Marseillaise**.....\$39
Saffron Tomato Fennel Broth, Prawn, Sea Scallop
Catch of the Day, Garlic Rouille Croutons
- La Longe d' Agneau Poêlée**.....\$55
Seared Lamb Loin, Marble Potato, Haricot Vert
Spinach and Corn Galette, Lamb-Demi

Les Eclectiques

- La Côte de Veau**\$69
Pan-Seared Veal Chop, Wild Mushroom Risotto
Roasted Brussel Sprout, Raisin Demi-Glaze
- L'Entrecôte de Bœuf Poêlée**.....\$62
Mustard Rubbed & Caramelized Ribeye, Crispy Duck Fat
Potato, Glazed Carrots, Garlic Confit, Foie Gras Aioli
- Le Jarret d' Agneau Braisé**\$59
Red Wine Braised Lamb Shank, Creamy Polenta
Roasted Brussel Sprout
- Le Canard Confit Sauce à l'Orange Pimentée**.....\$45
Duck Confit, Chili Orange Sauce
Sarladaise Potato, Oven Roasted Ratatouille

L'Alternance des Saisons

- Le Filet de Turbot Roti, Crevettes des Caraïbes, Risotto à l'Ail Noir**.....\$72
Oven Roasted Turbot, Carabineros Shrimp,
Black Garlic Risotto, Baby Root Vegetables
Tarragon Chantilly
- Le Vivaneau du Golfe**\$49
Fresh Texas Gulf Snapper, Corn Risotto, Sautéed Spinach,
Confit Cherry Tomato, Crawfish Matelote Sauce
- L' Assiette Végétarienne**\$32
Roasted Pumpkin Raviolino, Seasonal Vegetable
Cipollini Onion



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