



*artisans*

*Cuisine & Savoir-faire*

## LE MENU DE NOTRE BAR-SALON

*Menu Served only at the Bar from 3 pm to 6 pm*

### *Les Petites Bouchées du Chef*

- Le Croque-Monsieur de Fromage et Foie Gras** ..... \$14  
Buttery Brioche Toast, Melted Artisanal Cheese, Balsamic Gastric, Micro Greens
- Le Thon Crudo** ..... \$16  
Yellow Fin Tuna, Citrus Vinaigrette, Toasted Sesame, Caviar
- Les Croquettes de Bœuf** ..... \$15  
Three Hours Braised Tenderloin, Black Truffle Aioli, Micro Chervil Salad
- Les Tacos au Crabe Bleu du Golfe du Mexique** ..... \$16  
Blue Corn Masa Crab Cake, Cilantro Aioli, Fresh Avocado, Purple Cabbage Salad
- Les Crevettes du Golfe à la Façon Dijonnaise** ..... \$15  
White Bread Crusted Dijon Shrimps, Brioche Crostini
- Le Ceviche Saisonnier** ..... \$16  
House Made Ceviche, Seasonal Pico de Gallo, Fresh Avocado  
Seasonal MKT Fish / Seafood



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