



artisans

Cuisine & Savoir-faire

LA CARTE DES DESSERTS

Les Gourmandises du Pâtissier

Le Millefeuille à la Pistache	\$16
Caramelized Puff Pastry, Pistachio Cream, Raspberry Cream, Dark Chocolate Ice Cream	
La Tarte de Citron Meringuée	\$17
Coconut Almond Tart, Lemon Curd, Toasted Meringue, Candied Almond Blackberry Coulis, Seasonal Ice Cream	
Le Gâteau Opéra	\$16
Joconde Cake, French Buttercream, White Chocolate Whipped Ganache	
La Tarte des Sœurs Tatin	\$16
Apple Tart Tatin, Upside-Down Butter-Caramelized Apple, Vanilla Bean Ice Cream, Apple Cider Gastrique	
La Crème Brûlée Artisans	\$16
Artisans Vanilla Crème Brûlée	
Le Gâteau Mousse au Chocolat	\$16
Chocolate Mousse, Macaroon, Red Velvet Sponge Cake, Macerated Berries	
Le Tiramisu au Mascarpone	\$15
Madagascar Vanilla Mascarpone Cream, Grand Marnier Soaked Lady Fingers, Candied-Orange Peels	
L'Eclair aux Fruits de la Passion	\$15
Lime Zest Craquelin Eclair, Passion Fruit Crèmeux, Mango Compote, Coconut Tuile	
L'Assiette de Fromage	\$26
Chef Sélections of Cheese and Cured Meat, Baklava, Apple Jam Toasted Bread, Crispy Lavash	



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