



artisans

Cuisine & Savoir-faire

LA TABLE DU CHEF

SIX COURSE MENU \$125

Add Wine Pairing \$75

Amuse-Bouche du Jour

Une Poêlée de Foie Gras

Pan-Seared Foie Gras, Brioche
Wild Berry Rum Demi-Glaze
Baklava, Black Mission Fig Jam

La Noix de Saint Jacques

Pan-Seared Scallops, Wonton Ravioli
Beurre Blanc, Lobster Cappuccino

Le Loup de Mer du Chili

Pistachio Crusted Chilean Seabass
White Asparagus, Saffron Velouté
Creamy Pesto Risotto

Le Trio de Sorbet Intermezzo

Le Filet de Bœuf au Poivre

Black Pepper Crusted Beef Tenderloin
French Mashed Potato Rôti
Haricots Verts, Green Peppercorn Sauce

Le Gâteau Mousse au Chocolat

Chocolate Mousse, Mascarpone
Chocolate Sponge Cake Croutons

SEVEN COURSE MENU \$139

Add Wine Pairing \$85

Amuse-Bouche du Jour

Une Poêlée de Foie Gras

Pan-Seared Foie Gras, Brioche
Wild Berry Rum Demi-Glaze
Baklava, Black Mission Fig Jam

Le Bisque de Homard Classique

Lobster Bisque, Lobster Tail
Tomato Confit

Le Saumon de Tasmanie

Roasted Tasmania Salmon
Lemongrass Cream Sauce
Baby Carrots, Smoked Trout Caviar

Le Trio de Sorbet Intermezzo

Le Canon d'Agneau Rôti

Roasted Lamb Loin, Corn Galette
French Mashed Potato Rôti
Haricots Verts, Au Jus

Le Brie Vol-Au-Vent

Baked Brie Vol-au-Vent
Apple Compote, Microgreen

Le Gâteau Opéra

Jocondo Cake, Silky Ganache
French Buttercream



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