



artisans

Cuisine & Savoir-faire

LE PRIX FIXE

Monday - Friday 11am to 3pm

Monday \$49

APPETIZER (Choose one of the options)

Artisans Salad

Mixed Greens, Lemon Vinaigrette, Parmesan, Crostini, Baby Heirloom Tomato House Made Candied Bacon

Le Saumon Fumé au Caviar

House-Made Smoked Salmon, Caviar, Shallot, Capers, Asparagus, Crispy Potatoes, Quail Egg

ENTREE (Choose one of the options)

Une Aile de Poulet Cordon Bleu

Swiss Cheese Filled Chicken, Mortadella, Mushroom Risotto, Sautéed Asparagus, Brie Bechamel

Le Loup de Mer du Chili

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

DESSERT DU JOUR

Tuesday \$49

APPETIZER (Choose one of the options)

La Salade César de Chef Jacques

Romaine Salad, Strawberries, Roasted Corn, Parmesan Fried Tortilla, Fresh Avocado

Le Tartare de Bœuf

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

ENTREE (Choose one of the options)

Le Filet de Bœuf au Poivre

Black Pepper Crusted Beef Tenderloin, French Mashed Potato, Haricot Vert, Green Peppercorn Sauce

Le Saumon de l'Atlantique

Atlantic Salmon, Sun-Dried Tomato Squid Ink Pasta Poblano Velouté

DESSERT DU JOUR

Wednesday \$49

APPETIZER (Choose one of the options)

La Salade Epinard au Chèvre Chaud

Baby Spinach, Balsamic Vinaigrette, Goat Cheese Crostini, Toasted Walnuts, Pear

Les Escargots Bourguignon à la Crème d'Ail

Baked Escargot, Almond Garlic Parsley Butter, Toasted Brioche

ENTREE (Choose one of the options)

Le Bœuf Bourguignon

Red Wine Braised Beef Tenderloin, House-Made Fettucine, Mushrooms, Crispy Onions, Bacon

Une Aile de Poulet Cordon Bleu

Swiss Cheese Filled Chicken, Mortadella, Mushroom Risotto, Sautéed Asparagus, Brie Bechamel

DESSERT DU JOUR

Thursday \$49

APPETIZER (Choose one of the options)

La Soupe à l'Onion

French Onion Soup, Baked Provolone, Toasted Crostini

Le Thon Croûte au Sésame

Sesame-Crusted Tuna, Pickled Daikon & Cucumber, Pea Shoots, Carrot-Ginger Dressing

ENTREE (Choose one of the options)

Un Hamburger de Bœuf au Foie Gras

Beef Tenderloin Patty, Foie Gras Aioli, Petite Greens, Tomato, White Cheddar Cheese, Seared Foie Gras

Le Loup de Mer du Chili

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

DESSERT DU JOUR

Friday \$49

APPETIZER (Choose one of the options)

Le Potage au Courge

Creamy Roasted Butternut Squash, Toasted Pepitas Seeds, Chantilly

La Poêlée de Foie Gras

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

ENTREE (Choose one of the options)

L'Entrecôte de Bœuf Poêlée

Mustard Rubbed & Caramelized Ribeye, Crispy Duck Fat Potato, Glazed Carrots, Garlic Confit, Foie Gras Aioli

Le Saumon de l'Atlantique

Atlantic Salmon, Sun-Dried Tomato Squid Ink Pasta Poblano Velouté

DESSERT DU JOUR



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