



artisans

Cuisine & Savoir-faire

SOCIAL HOUR

Monday - Friday 3pm to 5pm

Les Petits Bouchées du Chef

Le Croque-Monsieur \$14

Buttery Brioche Toast, Foie Gras
Melted Artisanal Cheese
Balsamic Gastric, Micro Greens

Le Thon Crudo \$16

Yellow Fin Tuna, Citrus Vinaigrette
Toasted Sesame, Caviar

Les Croquettes au Bœuf \$15

Three Hours Braised Tenderloin
Black Truffle Aioli, Micro Chervil Salad

Les Crevettes du Golfe \$15

White Bread Crusted Dijon Shrimp
Brioche Crostini

L'Assiette de Fromage \$26

Chef Sélection of Cheese and Cured Meat,
Baklava, Apple Jam
Toasted Bread, Crispy Lavash

Cocktails

Old Fashion \$11

Four Roses Bourbon, Angostura Bitters, Syrup

Margarita \$11

El Destilador Blanco Tequila
Pierre Ferrand Curacao, Lime, Syrup

Kir Royale \$11

Gabriel Boudier Crème de Cassis
Topped with Sparkling Wine

Wine

RED

Liberation de Paris \$10

Côtes du Rhone, France 2018

Cline Seven Ranchlands Cabernet \$10

North Coast, California 2021

WHITE

Liberation de Paris Chardonnay \$10

France 2021

Whitehaven Sauvignon Blanc \$10

Marlborough New Zealand 2021

ROSÉ

Hampton Water Rose \$10

Languedoc, France 2022

SPARKLING

Jam Cellars Toast NV Brut \$10

California



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