



artisans

Cuisine & Savoir-faire

THREE COURSE DINNER FOR 2 - \$125

Monday - Thursday Only

L' Entrée

La Soupe à l'Onion

French Onion Soup, Baked Provolone, Toasted Crostini

Or

La Salade César de Chef Jacques

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

Le Plat Principal

Le Faux-Filet d'Argentine

8 oz Argentinian New York strip, French Mashed Potatoes, Brussels Sprouts, Sauce Chimichurri

Le Dessert du Jour

Chef's Daily Feature

Ajoutez une Bouteille de Vin

Add a Bottle of Wine \$59

Serial Cabernet Sauvignon 2020, Paso Robles, California

Weather Pinot Noir 2021, Sonoma Coast, California

Les Rochettes Cave des Sancerre 2022, Loire, France

J Brut NV, Sparkling Rose, Russian River, 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