



# artisans

Cuisine & Savoir-faire

## LE DÎNER

### Les Petits Plats les Salades et Potages

**\*Le Bœuf Tartare à la Moelle**.....\$27  
Bone Marrow Beef Tartare, Black Truffle, Bone Marrow Tartar Dressing, Quail Egg, Gaufrette

**\*Le Saumon Fumé au Caviar**.....\$25  
House-Made Smoked Salmon, Caviar, Shallot, Caperberries, Asparagus, Crispy Potatoes, Hard-Boiled Quail Egg

**\*Le Caviar Osetra et ses Accoutrements**... \$145  
White Sturgeon Caviar, Bowfin Caviar, Smoked Trout Roe, Blinis, Sour Cream, Egg Truffle Salad

**\*Les Huitres Saisonnières du Chef**  
Chef Seasonal Oyster Feature  
1/2 Dozen .....\$26  
Dozen.....\$49

**La Salade Artisans**.....\$13  
Mixed Greens, Lemon Vinaigrette, Parmesan, Crostini, Baby Heirloom Tomato, House Made Candied Bacon

**La Salade César de Chef Jacques**.....\$14  
Romaine Salad, Strawberries, Roasted Corn, Parmesan Fried Tortilla, Fresh Avocado

**La Salade de Betteraves aux Figs Caméralisées**.....\$15  
Beetroots, Burrata Cheese, Candied Pistachio, Arugula, Figs Brûlées, Basil Aioli

**Les Noix de Saint Jacques**.....\$29  
Pan-Seared Scallops, Blue Crab Wonton, Lobster Cappuccino, Beurre Blanc

**Les Escargots Bourguignon à la Crème d'Ail**.....\$22  
Baked Escargot, Almond Garlic Parsley Butter, Toasted Brioche

**\*Le Foie Gras en Duo**.....\$32  
Foie Gras Torchon, Cherry Gastric, Seared Foie Gras Wild Berry Rum Demi-Glaze

**La Soupe à l'Onion**.....\$15  
French Onion Soup, Baked Provolone, Toasted Crostini

**Le Potage Du Jour**.....\$14  
Seasonal Chef's Feature

**Le Bisque de Homard Classique**.....\$24  
Lobster Bisque, Half Lobster Tail, Tomato Confit

### Les Plats Classiques

**Le Loup de Mer du Chili**.....\$44  
Pistachio Crusted Chilean Seabass, Pesto Risotto White Asparagus, Fennel Saffron Velouté

**La Volaille du Chef**.....\$29  
French Roasted Chicken Breast, Parmesan Risotto Asparagus, Armoricain Sauce

**\*Le Filet de Bœuf au Poivre**.....\$57  
Black Pepper Crusted Beef Tenderloin, French Mashed Potato, Prosciutto Wrapped Haricot Vert Green Pepper Corn Sauce

**La Bouillabaisse Marseillaise**.....\$39  
Saffron Tomato Fennel Broth, Prawn, Sea Scallop Catch of the Day, Garlic Rouille Croutons

**\*La Longe d'Agneau Poêlée**.....\$55  
Seared Colorado Lamb Loin, Pave Potato, Haricot Vert, Spinach and Corn Galette, Lamb-Demi

**\*Le Faux Filet et son Homard**.....\$62  
WorldClass New-York Strip, Lobster Tail, Truffle Au Gratin, Asparagus, Lobster Hollandaise

### Les Eclectiques

**\*La Côte de Veau**.....\$69  
Pan-Seared Veal Chop, Wild Mushroom Risotto Bone Marrow Roasted Brussel Sprout, Raisin Demi-Glaze

**\*Entrecôte de Bœuf Poêlée**.....\$55  
Mustard Rubbed & Caramelized Ribeye, Crispy Duck Fat Potato, Glazed Carrots, Garlic Confit, Foie Gras Aioli

**Le Jarret d'Agneau Braisé**.....\$48  
Red Wine Braised Lamb Shank, Creamy Polenta Roasted Brussel Sprout

**Le Canard Confit Sauce à l'Orange Pimentée**.....\$39  
Duck Confit, Chili Orange Sauce Sarladaise Potato, Oven Roasted Root Vegetable

### L'Alternance des Saisons

**Le Poisson du Jour, Crevettes des Caraïbes, Risotto à l'Ail Noir**.....\$49  
Catch of the Day, Jumbo Tiger Shrimps, Black Garlic Risotto, Baby Spring Vegetables, Tarragon Chantilly

**Le Vivaneau du Golfe**.....\$42  
Fresh Texas Gulf Snapper, Sweet Corn Risotto, Sautéed Broccolini, Confit Cherry Tomato, Crawfish Matelote Sauce

**L'Assiette Végétarienne**.....\$29  
Roasted Pumpkin Ravioli, Pave Potatoes Seasonal Vegetable, Cipollini Onion



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