



artisans

Cuisine & Savoir-faire

LA TABLE DU CHEF

SIX COURSE MENU \$122

Add Wine Pairing \$70

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, Macaroon
Red Velvet Sponge Cake

SEVEN COURSE MENU \$135

Add Wine Pairing \$80

Amuse-Bouche du Jour

***Le Foie Gras en Duo**

Pan-Seared Foie Gras
Wild Berry Rum Demi-Glaze
Foie Gras Torchon, Cherry Gastric

Le Bisque de Homard Classique

Lobster Bisque, Lobster Tail
Tomato Confit

***Le Saumon**

Roasted King Salmon
Dijon Mustard Velouté
Baby Carrots, Smoked Trout Caviar,
Creamy White Wine Risotto

Le Trio de Sorbet Intermezzo

***Le Canon d'Agneau Rôti**

Roasted Lamb Loin, Corn Galette
Pave Potatoes, 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