



artisans

Cuisine & Savoir-faire

BUSINESS LUNCH // \$35

Appetizer

(Choose one of the options)

La Salade Artisans

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

Or

La Salade César de Chef Jacques

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

Or

La Soupe à l'Oignon

French Onion Soup, Baked Provolone, Toasted Crostini

Or

Le Potage du Jour

Chef Daily Soup Feature

Or

Le Saumon Fumé au Caviar

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

Or

Smoked Oysters (3)

Smoked Butter Oven Roasted Oysters

Main Course

(Choose one of the options)

Le Saumon de l'Atlantique

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

Or

Le Loup de Mer du Chili

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

Or

Une Aile de Poulet Cordon Bleu

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

Or

Artisans Burger

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

Or

Le Bœuf Bourguignon

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

Or

Le Faux Filet Frites

World Class New York Steak, Maître' D Butter,
French Fries, Choron Sauce



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