



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-Smoked Salmon, Caviar, Shallot, Caperberry Asparagus, Crispy Potato, Quail Egg
- *Le Caviar Osetra et ses Accoutrements**....\$155
White Sturgeon Caviar, Bowfin Caviar, Smoked Trout Roe, Blini, Sour Cream, Egg Truffle Salad
- La Salade Artisans**.....\$14
Mixed Greens, Lemon Vinaigrette, Baby Heirloom Tomato House Made Candied Bacon, Parmesan, Crostini
- La Salade César de Chef Jacques**.....\$15
Romaine, Strawberry, Roasted Corn, Avocado Parmesan, Fried Tortilla
- La Salade de Betteraves aux Figs Caméralisées**.....\$16
Beetroot, Burrata Cheese, Arugula, Brûlée Fig, Basil Aioli
- Les Noix de Saint Jacques**.....\$29
Pan-Seared Scallops, Blue Crab Ravioli, Beurre Blanc Lobster Cappuccino
- Les Escargots Bourguignon à la Crème d'Ail**.....\$24
Baked Escargot, Almond Garlic Parsley Butter, Toasted Brioche
- *Le Foie Gras en Duo**.....\$32
Pan-Seared Foie Gras, Wild Berry Rum Demi-Glaze Foie Gras Torchon, Cherry Gastric
- La Soupe à l'Onion**.....\$15
French Onion Soup, Baked Provolone, Toasted Crostini
- Le Potage Du Jour**.....\$15
Daily Chef Feature
- Le Bisque de Homard Classique**.....\$27
Lobster Bisque, Half Lobster Tail, Tomato Confit

Les Plats Classiques

- Le Loup de Mer du Chili**.....\$49
Pistachio Crusted Chilean Seabass, White Asparagus Fennel Saffron Velouté, Pesto Risotto
- La Volaille et son Homard**.....\$49
French Roasted Chicken Breast, Butter Poached Lobster Tail Parmesan Risotto, Asparagus, Armoricaine Sauce
- *Le Filet de Bœuf au Poivre**.....\$59
Black Pepper Crusted Beef Tenderloin, French Mashed Potato Rôti, Prosciutto Wrapped Haricot Vert Green Peppercorn Sauce
- La Bouillabaisse Marseillaise**.....\$45
Saffron Tomato Fennel Broth, Prawn, Scallop Catch of the Day, Garlic Rouille Crouton
- *La Longe d'Agneau Poêlée**.....\$58
Colorado Lamb Loin, Pave Potato, Haricot Vert, Spinach and Corn Galette, Lamb-Demi
- *Le Faux Filet et son Homard**.....\$62
New York Strip, Butter Poached Lobster Tail Black Truffle Au Gratin, Asparagus, Lobster Hollandaise

Les Eclectiques

- *La Côte de Veau**.....\$69
Seared Veal Chop, Wild Mushroom Risotto Bone Marrow Brussel Sprout, Raisin Demi-Glaze
- *Le Entrecôte de Bœuf Poêlée**.....\$59
Mustard Rubbed & Caramelized Ribeye, Crispy Duck Fat Potato, Glazed Carrots, Garlic Confit, Foie Gras Aioli
- Le Jarret d'Agneau Braisé**.....\$52
Red Wine Braised Lamb Shank, Creamy Polenta Roasted Brussel Sprout
- Le Canard Confit Sauce à l'Orange Pimentée**.....\$43
Duck Confit, Chili Orange Sauce, Sarladaise Potato Roasted Root Vegetable

L'Alternance des Saisons

- Le Poisson du Jour, Crevettes des Caraïbes, Risotto à l'Ail Noir**.....MKT
Catch of the Day, Jumbo Tiger Shrimp, Black Garlic Risotto Baby Spring Vegetable, Tarragon Chantilly
- Le Vivaneau du Golfe**.....\$42
Texas Gulf Snapper, Sweet Corn Risotto, Broccolini Confit Cherry Tomato, Crawfish Matelote Sauce
- *Une Côtelette de Porc au Curry**.....\$35
Pork Chop, Moroccan Couscous, Broccolini, Curry Velouté
- L'Assiette Végétarienne**.....\$29
Roasted Pumpkin Ravioli, Pave Potato, 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