



artisans

Cuisine & Savoir-faire

LA TABLE DU CHEF

SIX COURSE MENU \$129

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 \$139

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 Flétan

Roasted Halibut
Black Garlic Beurre Blanc
Baby Carrots,
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

L'Assiette de Fromage

Chef's Daily Cheese Features
Honey Comb, Lavash, Microgreens

Le Gâteau Opéra

Joconde 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