



*artisans*

*Cuisine & Savoir-faire*

**BUSINESS LUNCH // \$25**

## *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

### **Le Potage du Jour**

Chef Daily Soup Feature

Or

### **Le Bisque de Homard Classique**

Lobster Bisque, Half Lobster Tail, Tomato Confit  
**(+\$15)**

## *Main Course*

*(Choose one of the options)*

### **Le Saumon de l'Atlantique**

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

Or

### **Une Aile de Poulet Cordon Bleu**

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

Or

### **Le Bœuf Bourguignon**

Red Wine Braised Beef Tenderloin  
Marble Potatoes, Mushrooms  
Crispy Onions, Bacon

Or

### **Le Faux Filet Frites**

World Class New York Steak, Maître' D Butter  
French Fries, Choron Sauce  
**(+\$15)**

Or

### **Une Côtelette de Porc au Curry**

Pork Chop, Moroccan Couscous, Broccolini  
Curry Velouté



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