



artisans
Cuisine & Savoir-faire

ROMBAUER WINE DINNER

Thursday, January 30th 2025

Erik Cruz Executive Chef @ Artisans Restaurant
Representative of Rombauer

\$179.00 plus Tax and Gratuity
Dinner Promptly at 7pm

LES HORS D'ŒUVRES

Oyster shooter, Crispy Scallops, Lamb Loin Chimichurri

ROMBAUER 2023 SAUVIGNON BLANC

LE DÎNER

L'AMUSE-BOUCHE

Octopus Terrine, Chantilly Dijonnaise

ROMBAUER 2023 SAUVIGNON BLANC

UNE PETITE MARMITE DE HOMARD

Butter Poached Lobster, Fava Beans Purée, Glazed Carrots, Sauce Marmite

SIDE BY SIDE : ROMBAUER 2023 / ROMBAUER PROPRIETOR 2022 CHARDONNAY

LE FILET DE SANGLIER AU COGNAC

Wild Boar Tenderloin, Creamy Black Wild Rice, Crispy Brussels Sprouts

Cognac Wild Mushrooms Creamy Sauce

ROMBAUER PINOT NOIR 2022

LE CANON DE CHEVREUIL GRAND VENEUR

Herb Roasted, Espresso Venison Loin, Duchesse Sweet Potatoes

Parisian Vegetables, Velvet Demi-Glace

ROMBAUER PROPRIETOR 2018

LE GÂTEAU FÔRET NOIRE DU PÂTISSIER

Johnny's Black Forest Cake

ROMBAUER 2022 ZINFANDEL

