



# 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**.....\$15  
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**.....\$28  
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 Plat-Côtes de Bœuf Braisées**.....\$58  
Red Wine Braised Short Ribs, Saffron Risotto Tri-Color Roasted Cauliflower
- Le Canard Confit Sauce à L'Orange Pimentée**.....\$46  
Duck Confit, Chili Orange Sauce, Sarladaise Potato Roasted Root Vegetable

### L'Alternance des Saisons

- Le Poisson du Jour et Crevettes Tigrées**.....MKT  
Catch of the Day, Jumbo Tiger Shrimp, Black Garlic Risotto Baby Spring Vegetable, Tarragon Chantilly
- Le Vivaneau du Golfe**.....\$44  
Texas Gulf Snapper, Sweet Corn Risotto, Broccolini Confit Cherry Tomato, Crawfish Matelote Sauce
- \*Une Côtelette de Porc au Curry**.....\$38  
\*8oz 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