



artisans

Cuisine & Savoir-faire

DE CINQ À SEPT AU BAR
COCKTAIL LOUNGE ET LA TERRACE

Tuesday - Friday 5pm to 7pm

Les Petites Bouchées du Chef

La Bisque de Homard Artisans \$10
Cappuccino Lobster Bisque

L'Escargot au Beurre D'Ail..... \$10
Escargot, Garlic Butter

***Le Foie Gras Poêlé** \$10
Pan Seared Duck Foie Gras

***La Noix de Saint Jacques** \$10
Pan-Seared Scallop, Crab Wonton, Beurre Blanc

***Le Faux Filet Sauce au Poivre** \$10
New York Strip, Mashed Potato, Peppercorn Sauce

***Le Saumon Beurre aux Capres**..... \$10
Salmon, Risotto, Lemon Caper Butter

Le Tapas Végétarien \$10
Roasted Pumpkin Ravioli, Safran Sauce

Les Mignardises du Jour \$10
Bite-Sized Dessert

Le Tasting Tower \$49
Choose Six of the Above Items

L'Assiette de Charcuterie et de Fromage.... \$16
Chef Selection of Cheese and Cured Meat

Les Cocktails

Le Old Fashion Social \$10
Redemption Bourbon, Angostura Bitter, Syrup

Le Margarita Epicé \$10
Aguasol Reposado Tequila, Grand Marnier
Ancho Reyes Verde, Agave Nectar

L'Impératrice 75..... \$10
Nolet's Gin, Lemon Juice, Simple Syrup, Sparkling Wine

Le Café Espresso Martini \$10
Cantera Negra Coffee Liqueur, Espresso
Cantera Negra Tequila

Les Vins

BTG / BTB

SPARKLING

LaMarca Prosecco \$9 / \$33

Bouvet Brut Rosé, Crémant de Loire..... \$9 / \$33

RED

AG Matta, Cabernet Sauvignon \$9 / \$33

Banshee, Pinot Noir \$9 / \$33

WHITE

Barone Fini, Pinot Grigio \$9 / \$33

Justin, Sauvignon Blanc \$9 / \$33

ROSÉ

Daou..... \$9 / \$33



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