



artisans

Cuisine & Savoir-faire

LA TABLE DU CHEF
Le Menu du Chef de Cinq À Sept

Tuesday, Wednesday, Sunday
5 PM - 7 PM

\$65.00 / Person

Sommelier Wine Feature \$30.00 / Bottle

Le Premier Plat

Tartare de Bœuf à la Moelle Osseuse

Beef Tartare Paired with House-Made Waffle Fries
Served with Bone Marrow for an Indulgent Touch

Or

Saint-Jacques Poêlées, Cappuccino de Homard et Won Ton au Crabe

Pan-Seared Scallops Accompanied by a Luxurious Lobster Cappuccino
Delicate Crab Wontons

Le Plat Principal

Filet de Bœuf Poivré, Purée de Pommes de Terre à la Française

Peppercorn-Crusted Beef Tenderloin, French Mashed Potatoes
Prosciutto-Wrapped Haricot Verts, Green Peppercorn Sauce

Or

Confit de Canard, Pommes de Terre Sarladaises et Ratatouille

Slow-Cooked Duck Confit, Sarladaise Potatoes, Ratatouille
Sweet and Sour chili Demi-Glace

Or

Poisson Rouge Noirci, Risotto à l'Ail Noir et Broccolini

Blackened Redfish, Black Garlic Risotto, Broccolini, Sage Beurre Blanc

Le Dessert

Soufflé Glacé à la Pistache, Sauce au Chocolat Chaud

Pistachio Frozen Soufflé Served with a Rich Warm Chocolate Sauce

Or

Parfait à la Mangue, Granola Maison et Coulis de Mangue

Mango Parfait, House-Made Granola, Fresh Mango Coulis



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