



artisans
Cuisine & Savoir-faire

LA TABLE DU CHEF

Tuesday, Wednesday, Thursday, & Sunday

\$65.00 / Person

Sommelier Wine Feature \$33.00 / Bottle

Choice of Sparkling, White, Still Rosé, Red Wine

Le Premier Plat

Le Tartare de Bœuf à la Moelle Osseuse

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

Or

La Saint-Jacques Poêlée Artisans

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

Le Plat Principal

Le Faux-Filet, Purée de Pommes de Terre à la Française, Sauce Hollandaise

New York Strip, French Mashed Potatoes, Haricots Verts, Hollandaise Sauce

Or

Le Confit de Canard, Pommes de Terre Sarladaises et Epinard

Slow-Cooked Duck Confit, Sarladaises Potatoes, Sautéed Spinach
Sweet and Sour Majuscule Chili Demi-Glace

Or

Le Poisson Rouge Noirci, Risotto et Broccolini

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

Le Dessert

Le Soufflé Glacé à la Pistache, Sauce au Chocolat Chaud

Pistachio Frozen Soufflé Served with a Rich Warm Chocolate Sauce

Or

Le 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