



artisans

Cuisine & Savoir-faire

DUVAL-LEROY CHAMPAGNE DÎNER

Erik Cruz Executive Chef @ Artisans Restaurant
A Representative of Duval-Leroy Will Be Present

Thursday, March 13th, 2025

Cocktail 6:30pm // Dinner 7:00pm | Please Call 713-529-9111
\$189.00 plus Tax and Gratuity

LES HORS D'ŒUVRES

Foie Gras Mousse, Cherry Tomato Goat Cheese, Lamb Loin Chimichurri

DUVAL-LEROY BRUT RESERVE

LE DÎNER

L'AMUSE-BOUCHE

Erik's Tuna Poke

DUVAL-LEROY ROSÉ PRESTIGE 1ER CRU

LE HOMARD POCHÉ AU BEURRE, MOUSSE AU CHAMPAGNE

Butter Poached Lobster, Saffron Fennel Risotto, Sweet Pea, Champagne Foam

DUVAL-LEROY BRUT BLANC DE BLANCS GRAND CRU

LE MAGRET DE CANARD SAUCE MATHURINI

Duck Breast, Okinawa Sweet Potato, Crispy Broccolini, White Raisins Demi Glaze

DUVAL-LEROY GRAND BRUT NV

DES JOUES DE VEAU BRAISÉES

Slow Braised Veal Cheeks, Parsnip Purée, King Trumpet Mushrooms, Braisage Reduction

DUVAL-LEROY 'FEMME DE CHAMPAGNE' 2002

LA CRÈME RENVERSÉE AU CARMEL

Crème Caramel, Popcorn Ice Cream, 24k Gold Flakes, Chantilly Sabayon

DUVAL-LEROY 'FEMME DE CHAMPAGNE' BRUT GRAND CRU

