



artisans

Cuisine & Savoir-faire

PEJU WINE DÎNER

Erik Cruz Executive Chef @ Artisans Restaurant

Lisa Peju, Owner of Peju Wines

Thursday, April 24th, 2025

Cocktail 6:30pm // Dinner 7:00pm | Limited Seating | Please Call 713-529-9111

\$179.00 plus Tax and Gratuity

LES HORS D'ŒUVRES

Smoked Salmon, Baby Sweet Scallops, Savory Macaroons

PEJU BRUT ROSE SPARKLING WINE NV

LE DÎNER

L'AMUSE-BOUCHE

Lobster Tempura, Sauce Rémoulade

PEJU 2022 CHARDONNAY

LA PLEUROTE ROYAL DE NOS FORÊT

Roasted King Mushroom, Truffle Edible Sand, Savory Tuile

PEJU 2021 MERLOT

LA CAILLE AUX TRUFFES

Truffle Mousse Stuffed Quail, Pomme Dauphine, Crispy Broccolini, Red Currant Glaze

PEJU 2021 CABERNET FRANC

LA CANON DE CHEVREUIL AUX CÈPES SÉCHÉS

Porcini Crusted Venison, Carrot Purée, Roasted Romanesco, Foie Gras Demi-Glace

PEJU 2021 CABERNET SAUVIGNON

LE FROMAGE GORGONZOLA

Gorgonzola Truffle Shaped Truffle, Candied Striped Beets, Apple Gastric

PEJU LATE HARVEST ORANGE MUSCAT

