



artisans

Cuisine & Savoir-faire

STOUT FAMILY WINE DÎNER

Erik Cruz Executive Chef @ Artisans Restaurant

Master Sommelier Guy Stout, Owner of Stout FamilyWines

Thursday, March 27th, 2025

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

\$179.00 plus Tax and Gratuity

LES HORS D'ŒUVRES

Pumpkin Green Apple Shooter, Tomato Tart, Lamb Loin Tartare

STOUT FAMILY WINES 2023 SAUVIGNON BLANC

LE DÎNER

L'AMUSE-BOUCHE

Mango Snapper Crudo

STOUT FAMILY WINES 2023 CHARDONNAY

LE FLÉTAN POCHÉ AU BEURRE, HOLLANDAISE AU PORTO

Butter Poached Halibut, Parsnip Purée, Spring Vegetable, Port Wine Hollandaise

STOUT FAMILY WINES 2021 RED BLEND

LE RAVILI DE JARRET D'AGNEAU BRAISÉ

Braised Lamb Shank Ravioli, Moroccan Couscous, Carrots Ribbons, Foie Gras Mushroom Cream Sauce

STOUT FAMILY WINES 2022 PINOT NOIR

LE CONTRE-FILET RÔTI, DEMI-GLACE AU FOIE GRAS

New York Strip, Duck Fat Potatoes, Crispy Broccolini, Truffle Foie Gras Demi-Glaze

STOUT FAMILY WINES 2018 CABERNET FRANC

LA POIRE POCHÉE AU VIN ROUGE

Red Wine Poached Pear, Candied Bacon, Raspberry Sauce, Dark Chocolate Ice Cream

STOUT FAMILY WINES 2018 CABERNET SAUVIGNON

