



artisans

Cuisine & Savoir-faire

BUSINESS LUNCH // \$35

Les Salades et le Potage

La Salade de César Classique

Fresh Romaine, House Made César Dressing, Parmesan Cheese and Artisans Croutons

Or

La Salade Artisans

Mixed Greens, Lemon Vinaigrette, Parmesan Cheese, Crostini, Baby Heirloom Tomato House-Made Candied Bacon

Or

Le Potage du Jour

Chef' Seasonal Création

Les Plats Principaux

***Petit Filet de Bœuf au Poivre**

Petit Beef Tenderloin, Black Peppercorn Crusted, French Mashed Potato, Haricot Vert

Or

Le Poisson du Pacifique

Pistachio Crusted Chilean Seabass, Creamy Risotto, Broccolini, Saffron Velouté

Or

Le Homard Poché au Beurre

Butter Poached Lobster, Truffle and Parmesan Risotto, Asparagus Sauce Armoricaine

Add any Dessert à la Carte:
\$10 with Complementary of Hot Beverage
(Tea, Coffee)



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