



artisans

Cuisine & Savoir-faire

THE RISE OF SAIGON & ITS FRENCH CONNECTION

Erik Cruz Executive Chef @ Artisans Restaurant

Executive Chef Nikki Tran

Wednesday April 30th, 2025

Cocktail 6:30pm, Dinner 7:00pm, \$159.00 plus Tax & Gratuity

LES HORS D'ŒUVRES

Scallop Tartar Kalamansi Fish Sauce

Fried Mini Crab Cake on Rice Cracker with Green Chili Sauce

Mini Wellington

PARIS-SAIGON COCKTAIL

LE DÎNER

L'AMUSE-BOUCHE

Smoked Duck Spring Roll with Foie Gras and Fermented Anchovy Sauce

J VINEYARD – SPARKLING WINE

LA MOUSSE DE FOIE DE CANARD AU PORTO

Duck Liver Mousse, Port Wine Mirror Glaze, Dijon Mustard, Micro Green Salad

DOMAINE SPECHT – RIESLING GRAND CRU

LE SANDWICH BAN MI

King Crab Ban Mi Viejun with Pho Broth Chaser

ROBERT MONDAVI – SAUVIGNON BLANC

LA CAILLE FARCIE AUX TRUFFES

Truffle Chicken Stuffed Quail, French Lentil, Braised Bok Choy

THE CALLING WINES – PINOT NOIR

LE BOURGUIGNON VIETNAMIEN

Red Wine Bò Kho (Beef Stew)

CAHORS - MALBEC

LE GÂTEAU NOIX DE COCO FROMAGE BLANC

Coconut Cheese Cake, Mango Inserts, Chocolate Sand

HAUT CHARMES - SAUTERNE