



artisans

Cuisine & Savoir-faire

TAITTINGER CHAMPAGNE DÎNER

Erik Cruz- Executive Chef at Artisans Restaurant

Benjamin - Representative of Taittinger

Thursday, May 22nd 2025

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

\$199.00 Plus Tax and Gratuity

LES HORS D'ŒUVRES

Caviar, Smoked Salmon

Scallop Ceviche

Oyster, Lemon Basil Gel, Champagne Foam

TAITTINGER PRESTIGE ROSÉ, CHAMPAGNE



CHAMPAGNE

TAITTINGER

Reims

LE DÎNER

L'AMUSE-BOUCHE

Yellow Fin Tuna Tiradito

TAITTINGER NOCTURNE ROSÉ, CHAMPAGNE

UN TEMPURA DE QUEUE DE HOMARD

Tempura Lobster Tail, Champagne Saffron Velouté

TAITTINGER BRUT RESERVE, CHAMPAGNE

LA CAILLE AUX TRUFFES

Truffle Mousse Stuffed Quail, Pomme Dauphine, Crispy Broccolini, Truffle Albufera Sauce

TAITTINGER MILLÉSIME 2016, CHAMPAGNE

RÔTI DE FAUX-FILET DE VEAU

Veal loin, purple Mashed Potatoes, Glazed Carrots, Morel and Vin Jaune Sauce

TAITTINGER PRÉLUDE GRAND CRU, CHAMPAGNE

LE DESSERT

GÂTEAU VANILLE, LA GLACE FROMAGE MASCARPONE, CHAMPAGNE ZABAGLIONE

Deconstructed Strawberry Shortcake Mascarpone Ice Cream, Champagne Sabayon

TAITTINGER NOCTURNE, DEMI SEC, CHAMPAGNE