



artisans

Cuisine & Savoir-faire

J LOHR WINE DINNER

Erik Cruz Executive Chef @ Artisans Restaurant
Cynthia Lohr Co-Owner / Chief Brand Officer J. Lohr Estate

Thursday, June 5th, 2025

Cocktail 6:30pm // Dinner 7:00pm | Limited Seating | Please Call 713-529-9111
\$179.00 plus Tax and Gratuity

LES HORS D'OEUVRES

*Short Ribs Bites Bell Pepper Aioli
Tuna Poke, Sweet Scallop Ceviche*

J. LOHR 'FLUME CROSSING' 2023, SAUVIGNON BLANC

LE DÎNER

L'AMUSE-BOUCHE

LA GAMBAS TIGRÉE

*Charred Tiger Shrimp, Goat Cheese
Watermelon, Caviar*

J. LOHR 'OCTOBER NIGHT' 2023, CHARDONNAY

LE POISSON À TACHE NOIRE DU GOLFE

*Blackened Texas Red Fish, Crawfish Risotto
Garlicky Spinach, Sauce Provençale*

J. LOHR 'HILLTOP' 2021, CABERNET SAUVIGNON

LES JOUES DE VEAU BRAISÉES

Braised Veal Cheeks, Roasted Wild Mushrooms, Puff Pastry

WINE SIDE BY SIDE

J. LOHR 'PURE PASO' 2021, PROPRIETARY RED

J. LOHR 'CUVÉE ST. E' 2021, RED BLEND

LA VENAISON RÔTI GRAND VENEUR

*Herb Roasted Venison, Celeriac Purée, Roasted Heirloom Carrots
Blackberry Grand Veneur Sauce*

J. LOHR 'CAROLS VINEYARD' 2021, CABERNET SAUVIGNON

LE DESSERT CHOCOLAT BLANC

*White Chocolate Mousse, Raspberry Mirrors Glaze
Vanilla Sponge Cake*

J. LOHR 2023 LATE HARVEST WHITE RIESLING

