

Artisans

3201 Louisiana St 77006-6644 · +17135299111 · Updated: Jan 14, 2026

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PACKAGE ONE 6

Artisans Salad Vinaigrette or Chef Jacques Caesar Salad

Beef Tenderloin Bourguignon or Meat Loaf

Fettuccine Pasta or Mashed Potatoes

Green Beans or Brussels Sprout or Broccolini

French Bread / Butter

Apple Cobbler or Bread Pudding Bourbon Sauce

PACKAGE TWO 8

Artisans Salad Vinaigrette or Chef Jacques Caesar Salad

Bouillabaisse

add Lobster Tail \$15

Crusted Pistachio Sea Bass

add Lobster Tail \$15

Steak au Poivre

add Lobster Tail \$15

Fingerling Potatoes or Mashed Potatoes or au Gratin Potatoes

Asparagus or Green Beans or Brussels Sprout or Baby Bok Choy

French Bread / Butter

Bread Pudding Bourbon Sauce or Opéra Cake

PACKAGE THREE 1

Chef Russell's Weekly Dine Out Special

\$40.00

LE MENU DINE OUT BY ITEMS 14

Soup du Jour

AVAILABLE OPTIONS

- Pint: \$10.00
- Quart: \$18.00
- Add Lobster Tail: \$15.00

Carrots Soup

AVAILABLE OPTIONS

- Pint: \$11.00
- Quart: \$20.00
- Add Lobster Tail: \$15.00

Gumbo

AVAILABLE OPTIONS

- Pint: \$12.00
- Quart: \$24.00
- Add Lobster Tail: \$15.00

Lobster Bisque

AVAILABLE OPTIONS

- Pint: \$25.00
- Quart: \$50.00
- Add Lobster Tail: \$15.00

Bouillabaisse

AVAILABLE OPTIONS

- Pint: \$35.00
- Quart: \$65.00
- Add Lobster Tail: \$15.00

Beef Bourguignon

AVAILABLE OPTIONS

- Pint: \$28.00
- Quart: \$54.00

Asparagus

AVAILABLE OPTIONS

- Pint: \$11.00
- Quart: \$18.00

Green Beans

AVAILABLE OPTIONS

- Pint: \$10.00
- Quart: \$16.00

Brussel Sprouts

AVAILABLE OPTIONS

- Pint: \$12.00
- Quart: \$19.00

Baby Bok Choy

AVAILABLE OPTIONS

- Pint: \$12.00
- Quart: \$19.00

Fingerling Potatoes

AVAILABLE OPTIONS

- Pint: \$12.00
- Quart: \$22.00

Mashed Potatoes

AVAILABLE OPTIONS

- Pint: \$12.00
- Quart: \$22.00

Au Gratin Potatoes \$20.00

Quiche Lorraine \$15.00

LES DESSERTS 9

Millefeuille au Chocolat \$12.00

Dark Chocolate, Hazelnut Mousse, Chocolate, Ice Cream, Cappuccino Foam

Crème Brûlée aux Trois Parfums \$12.00

Cappuccino, Vanilla, Crème Brûlée du Jour

Tarte des Soeurs Tatin \$11.00

Apple Tart Tatin, Upside-Down Butter-Caramelized Apples, Vanilla Bean Ice Cream

Omelette Norvégienne aux Trois Glaces \$11.00

Chocolate, Strawberry, Vanilla Ice Cream, Chocolate Sponge Cake, Baked Meringue

Biscuit Brownies au Chocolat \$12.00

Brownies, Ganache Caramel, Diced Poached Pear, Pear Sorbet

Le Fromage Artisanal \$19.00

Four Chef Selections, Baklava, Apple Jam, Toasted Bread & Crispy Lavash

Gateau Artisans au Fromage Blanc \$12.00

Chef Inspired Cheesecake of the Day

Entremet aux Mûres, Miel et Safran \$12.00

Honey Sponge Cake, Blackberry Jam, Saffron Crème Brûlée, Honey Mousse, White Chocolate Glaze

Tiramisu des Tropiques \$11.00

Tropical Tiramisu, Raspberry Sorbet, White Chocolate Coconut Crunch, Pistachio Joconde, Passion Fruit Mousse

LES COCKTAIL 5

Banana Banshee \$12.00

Plantation Rum, Banana Liqueur, Cream

Noisette \$13.00

Frangelico, Kahlua, Bailey's, Coffee

Chocolate Martini \$14.00

Godiva Dark Chocolate Liqueur, Vodka Crème de Cacao

Carajillo \$12.00

Licor 43, Espresso, Served on the Rocks

Espresso Martini \$12.00

Vodka, Kahlua, Espresso

CHAMPAGNE & SPARKLING 4

G.H. Mumm Cordon Rouge, Brut Champagne, FR

AVAILABLE OPTIONS

BTG: \$19.00

Bottle: \$79.00

Tribaut Schloesser, Brut Rose Champagne, FR

AVAILABLE OPTIONS

BTG: \$20.00

Bottle: \$79.00

Marquis de la Tour, Sparkling, FR

AVAILABLE OPTIONS

BTG: \$10.00

Bottle: \$39.00

Adami, Prosecco, Veneto, IT

AVAILABLE OPTIONS

BTG: \$12.00

Bottle: \$45.00

WHITE 8

Jovly Vouvray, Chenin Blanc, Loire Valley, FR

AVAILABLE OPTIONS

BTG: \$13.00

Bottle: \$48.00

Alta Luna, Pinot Grigio, Veneto, IT

AVAILABLE OPTIONS

BTG: \$14.00

Bottle: \$54.00

Liberation de Paris, Chardonnay, FR

AVAILABLE OPTIONS

BTG: \$12.00

Bottle: \$45.00

Cave Des Vignerons, Chablis, Chardonnay, Burgundy, FR

AVAILABLE OPTIONS

BTG: \$15.00

Bottle: \$56.00

Patient Cottat, Guilbaud, Sancerre, Loire Valley, FR

AVAILABLE OPTIONS

BTG: \$15.00

Bottle: \$56.00

ZD Cellars, Chardonnay, Napa Valley, CA

AVAILABLE OPTIONS

BTG: \$19.00

Bottle: \$70.00

Domaine Specht, Riesling, Alsace, FR

AVAILABLE OPTIONS

BTG: \$15.00

Bottle: \$56.00

Crestissimo, Moscato, SP

AVAILABLE OPTIONS

BTG: \$9.00

Bottle: \$32.00

ROSE 1

Domaine Castell-Reynoard, Bandol, Provence, FR

AVAILABLE OPTIONS

BTG: \$12.00

Bottle: \$44.00

RED 8

Yamhill Valley Vineyards Estate, Willamette, Pinot Noir, OR

AVAILABLE OPTIONS

BTG: \$14.00

Bottle: \$54.00

Vinerons des Monts, Bourgogne, Pinot Noir, Burgundy, FR

AVAILABLE OPTIONS

BTG: \$15.00

Bottle: \$56.00

Martin Firro Malbec, San Juan, ARG

AVAILABLE OPTIONS

BTG: \$13.00

Bottle: \$48.00

Oberon, Cabernet Sauvignon, Napa Valley, CA

AVAILABLE OPTIONS

BTG: \$15.00

Bottle: \$56.00

Château Bechreau, Saint-Emilion, FR

AVAILABLE OPTIONS

BTG: \$15.00

Bottle: \$56.00

Liberation de Paris, Cotes du Rhone, FR

AVAILABLE OPTIONS

BTG: \$13.00

Bottle: \$48.00

Schild Estate, Shiraz, Barossa Valley, AU

AVAILABLE OPTIONS

BTG: \$17.00

Bottle: \$63.00

The Prisoner, Napa Valley, CA

AVAILABLE OPTIONS

BTG: \$25.00

Bottle: \$95.00

LATE HARVEST & FORTIFIED WINES 7

Domaine Cauhapé, Ballet d'Octobre, Jurancon, FR

\$14.00

Château Guiraud, Petit Guiraud, Sauternes, FR

\$14.00

Bernard Boutinet, Pineau Des Charentes, FR

\$14.00

Panatela, Pineau Des Charentes, FR

\$19.00

Fonseca Bin Nº 27, Ruby Port

\$8.00

Fonseca 10 year, Tawny Port

\$14.00

Fonseca 20 year, Tawny Port **\$19.00**

SPARKLING 2

Iron Horse Brut 2008, Sonoma, CA **\$95.00**

Mumm Napa, Napa Valley, CA **\$55.00**

CHAMPAGNE 14

Nicolas Feuillatte, FR **\$75.00**

Piper Heidsieck, FR **\$80.00**

Moët & Chandon Brut Imperial, FR **\$110.00**

Taittinger Brut La Francaise, FR **\$125.00**

Veuve Clicquot Yellow Label Brut, FR **\$110.00**

Ruinart Blanc de Blanc, FR **\$120.00**

Perrier-Jouet Grand Brut, FR **\$120.00**

Tribaut Brut Origine, FR **\$95.00**

Dom Pérignon Vintage 2006, FR **\$200.00**

Henriot Brut 2005, FR **\$185.00**

Tribaut L'Authentique 2008, FR **\$220.00**

Perrier-Jouet Belle Epoque 2007, FR **\$270.00**

Veuve Clicquot Brut 2004, FR **\$175.00**

Moët & Chandon Rose Brut, FR **\$115.00**

OREGON 3

Salem Wine Co., Oregon, 2014 **\$55.00**

Joleté, Willamette Valley, 2015 **\$68.00**

Angela Estate, Yamhill-Carlton, 2013 **\$110.00**

CALIFORNIA 6

La Crema, Monterey, CA, 2014 **\$45.00**

Emeritus, Russian River Valley, Sonoma County, 2014 **\$85.00**

LaRue, Sonoma Coast, 2012 **\$110.00**

EnRoute, Les Pommiers by Far Niente, Russian River Valley, 2015	\$135.00
Etude, Grace Benoist Ranch Carneros, 2015	\$85.00
Abiouness, Stanly Ranch Carneros, 2009	\$90.00

BURGUNDY, FRANCE 4

Hautes Cotes de Nuits, Domaine Manuel Olivier, 2013	\$65.00
Nuits-St-Georges, Manuel Olivier, 2014	\$120.00
Pommard, Vincent Girardin, 2014	\$125.00
Gevrey-Chambertin, Domaine Lécheneaut, 2011	\$160.00

CALIFORNIA CABERNET SAUVIGNON 10

Arbios, Alexander Valley, 2013	\$80.00
Jordan, Alexander Valley, 2013	\$140.00
Valley of the Moon, Sonoma County, 2012	\$60.00
Cliff Lede, Stag's Leap District, 2014	\$150.00
Mount Veeder Winery, Napa Valley, 2014	\$85.00
Cuttings, Napa Valley, 2014	\$95.00
Rombauer, Napa Valley, 2015	\$110.00
Darioush, Napa Valley, 2014	\$170.00
Cakebread Cellars, Napa Valley, 2014	\$160.00
Opus One, Napa Valley, 2013	\$460.00

BLENDS 2

Insignia, Napa Valley, CA, 2012	\$390.00
The Prisoner, Napa Valley, CA, 2016	\$95.00

PETITE SIRAH 1

Retro Cellars, Howell Mountain Napa Valley, CA, 2012	\$95.00
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MERLOT 2

Duckhorn, Napa Valley, CA, 2013	\$95.00
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Thorn, Napa Valley, CA, 2014 **\$85.00**

ZINFANDEL ²

Frog's Leap, Napa Valley, CA, 2015 **\$72.00**

Rosenbum Cellar, Vintner's Cuvée XXXVIII, Sonoma, CA **\$39.00**

ITALY ⁵

Luigi Righetti, Amarone della Valpolicella, 2012 **\$100.00**

Sassaia, Monferrato, Piedmont, 2009 **\$69.00**

Castello di Neive, Barbaresco, Piedmont, 2013 **\$85.00**

La Magia, Brunello di Montalcino, Tuscany, 2011 **\$125.00**

Sassaia, Barolo, Bergaglio Pier Carlo, 2012 **\$105.00**

SPAIN ⁴

Marques de Murrieta, Rioja, Finca Ygay, Reserva, 2012 **\$64.00**

Abadia de San Quirce, Ribera del Duero, Crianza, 2012 **\$120.00**

Abadia de San Quirce, Ribera del Duero, 2014 **\$50.00**

Rottlan Torra Reserva, Priorat, 2009 **\$56.00**

MALBEC ³

Achával Ferrar, Mendoza ARG, 2015 **\$160.00**

Doña Paula, Mendoza ARG, 2014 **\$75.00**

LTU, Uco Valley ARG, 2009 **\$130.00**

PORTUGAL ¹

Quinta do Noval, Port wine, Porto Vintage, 2011 **\$130.00**

BANDOL & PROVENCE ²

Domaine de Souviou 'Cuvee Speciale' Rouge, 2010 **\$125.00**

Domaine de la Suffrene Cuvee Les Lauves, 2008 **\$135.00**

LEFT BANK ⁹

Château du Coureau, Graves, 2012 **\$70.00**

Château Brown, Pessac-Léognan, 2012	\$95.00
Château Tour de Pez, St-Estephe, 2011	\$95.00
Château Meyney, St-Estephe, 2014	\$130.00
Château Fonbadet, Pauillac, 2012	\$125.00
Château Mongravey, Margaux, 2014	\$105.00
L'Aura de Cambon la Pelouse, Margaux, 2015	\$125.00
Château Kirwan, Margaux Grand Cru, 2012	\$140.00
Château D'Issan, Margaux Grand Cru, 2006	\$260.00

RIGHT BANK ⁵

Château St Andre Corbin, St-Georges St-Emilion, 2014	\$60.00
Vieux Château Pelletan, St-Emilion Grand Cru, 2014	\$75.00
Château Petrus Grand Vin, Pomerol, 2010	\$5,300.00
Château Haut Goujon, Lalande de Pomerol, 2012	\$95.00
Château L'Ecuyer, Pomerol, 2014	\$140.00

RHONE VALLEY FRANCE ⁵

Le Plan Des Moines, Gigondas, 2013	\$72.00
Lestours Clocher, Gigondas, 2015	\$69.00
Domaine de Cristia Renaissance, Chateauneuf du Pape, 2015	\$125.00
Yves Cuilleron, Cornas, 2014	\$115.00
Yves Cuilleron, Saint Joseph, 2014	\$90.00

SAUVIGNON BLANC ²

Joseph Phelps, St. Helena, Napa Valley, 2015	\$80.00
Sancerre, Michel Vattan Cuvee Argile, Loire Valley FR, 2016	\$65.00

ALSACE ²

Domaine Weinbach Cuvee Theo, Riesling, 2013	\$75.00
Trimbach, Gewurztraminer, 2014	\$60.00

RHONE ⁵

Domaine Saint Siffrein Blanc, Chateauneuf Du Pape, 2014	\$75.00
Domaine de Cristia, Chateauneuf Du Pape, 2013	\$85.00
Yves Cuilleron, Condrieu, 2015	\$120.00
Yves Cuilleron, Viognier, 2016	\$65.00
Yves Cuilleron, Marsanne, 2016	\$55.00

PINOT GRIGIO ¹

Masi Masianco,Verduzzo, 2015	\$50.00
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AMUSE BOUCHE ¹

Amuse Bouche

COURSE ONE ¹

Le Foie Gras

Pan Seared Foie Gras, Saffron Poached Pear, Baklava, Crème de Cassis Demi-Glace

COURSE TWO ¹

La Noix de Saint-Jacques

Seared Scallop, Spinach Ravioli, Beurre Blanc, Lobster Cappuccino

COURSE THREE ¹

Le Loup de Mer du Chili

Pistachio Crusted Chilean Seabass, Creamy Sweet Pea Risotto, Salsify, Saffron Velouté

COURSE FOUR ¹

Sorbet au Champagne

COURSE FIVE ¹

Le Filet de Boeuf au Poivre

Black Pepper Crusted Beef Tenderloin, Fingerling Potatoes Rôties, Haricots Verts, Green Peppercorn Sauce

COURSE SIX ¹

Le Gâteau Mousse Chocolat

Chocolate Mousse, Cookie Crumble, Macaroon

COURSE SEVEN ¹

Le Gâteau Opéra

Joconde Cake, French Buttercream, Silky Ganache

PETIT PLAT 7

Salade Artisans

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

Noix de Saint-Jacques

Pan-Seared Scallop, Spinach Ravioli, Beurre Blanc, Lobster Cappuccino; \$8 up charge

Velouté de Carottes au Curry

Artisans Spicy Curried Carrot Soup, Curry Whipped Cream

Soupe du Jour

Chef's Daily Creation

Foie Gras*

Pan-Seared Foie Gras*, Crème de Cassis Demi-Glace, Saffron Poached Pear, Baklava; \$10 up charge

Salade César du Chef

Chef Jacques' Caesar Salad, Strawberries, Roasted Corn, Parmesan, Fried Tortilla, Avocado

Bisque de Homard

Lobster Bisque, Lobster Tail, Tomato Confit; \$10 up charge

PLAT PRINCIPAL 6

Poisson du Pacifique

Pistachio Crusted Chilean Sea Bass, Creamy Risotto, Sugar Snap Peas, Saffron Velouté

Entrecôte Et Frites

Sautéed 6oz Ribeye Steak, Butter Maître D'hôtel, French Fries, Sauce Choron; \$5 up charge

Homard

Butter Poached Lobster Tail, Creamy Risotto, Asparagus, Armoricaine Sauce

Petit Filet de Boeuf au Poivre

Pepper Crusted Petit Tenderloin, Fingerling Potatoes, Haricots Verts, Green Pepper Corn Sauce

Saumon Atlantique

Atlantic Salmon, Moroccan Couscous, Asparagus, Harissa Beurre Blanc

Blanc de Poulet à la Française

Floured Chicken Scallopini, Herbed Fettucini, Broccolini, Creamy Brie Sauce

DESSERT 3

Opera Cake

Joconde Cake, French Butter Cream, Silky Ganache, Sauce Anglaise

Dessert du Jour

Chef Christy Daily Creation

Bread Pudding

Inspired Seasonal, Bread Pudding

LES PETITS PLATS 7

Le Tartare de Bœuf

\$20.00

Diced Beef Tenderloin, French Tartar Dressing, Poached Egg Yolk, Gaufrettes

La Rillette de Canard

\$15.00

Duck Confit Rillettes Pâté, Arugula Pesto, Hazelnuts, Candied Beets, House Crackers

La Noix de Saint-Jacques

\$25.00

Pan-Seared Scallops, Spinach Ravioli, Beurre Blanc, Lobster Cappuccino

Escargot à la Bourguignonne

\$19.00

Baked Escargot, Almond Garlic Parsley Butter, Toasted Brioche

Le Foie Gras

AVAILABLE OPTIONS

Pan-Seared Foie Gras, Crème de Cassis Demi-Glace, Saffron Poached Pear, Baklava

\$29.00

Add Seared Duck Breast and Quail Leg Confit:

\$8.00

Le Thon au Poivre

\$23.00

Pepper-Crusted Tuna, Pickled Radishes & Cucumbers, Pea Shoots, Miso-Lime Vinaigrette

Le Saumon Fumé et Caviar

\$22.00

House Smoked Salmon, Caviar, Shallots, Caperberries, Asparagus, Crispy Potatoes, Boiled Quail Egg

LE CAVIAR OSETRA ET SES BLINIS 1

Le Caviar Osetra et ses Blinis

\$125.00

Imported Osetra Caviar, Bowfin Caviar, Smoked Trout Roe, Blinis, Sour Cream, Egg Salad

POTAGE ET PETITE VERDURE 6

La Salade Artisans

\$11.00

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

Feuilleté au Fromage de Chèvre

\$20.00

Puff Pastry Feuilleté, Seasoned Goat Cheese, Roasted Baby Beets, Beet Tops, Vanilla Honey Vinaigrette

Soupe du Jour

Velouté de Carottes Rôties au Curry

\$11.00

Artisans Spicy Curried Carrot Soup, Curry Whipped Cream

La Salade Ceasar du Chef	\$12.00
Chef Jacques' Caesar Salad, Strawberries, Roasted Corn, Parmesan, Fried Tortilla, Avocado	
Le Fromage Artisans	\$20.00
Four Chef Selected Cheeses, Prosciutto, Micro-Green Salad, Apple Compote, Crostini, Crackers	

LES CLASSIQUES 5

Le Loup de Mer du Chili	\$40.00
Pistachio Crusted Chilean Seabass, Creamy Sweet Pea Risotto, Salsify, Saffron Velouté	
La Bouillabaisse Marseillaise	\$37.00
Saffron Tomato Fennel Broth, Gulf Prawn, Sea Scallop, Mussels, Catch of the Day, Garlic Rouille Croûtons	
La Volaille et son Homard	\$37.00
Roasted Frenched Chicken Breast, Lobster Tail, Armoricaine Sauce, Parmesan Risotto, Asparagus	
Le Filet de Bœuf au Poivre	\$39.00
Black Pepper Crusted Beef Tenderloin, Green Peppercorn Sauce, Fingerling Potatoes Rôties, Haricot Verts	
Le Canon D'Agneau Poêlé	\$43.00
Seared Lamb Loin, Lamb Demi, French Mashed Potatoes, Haricot Verts, Spinach & Corn Galette	

LES ECLECTIQUES 5

La Côte de Veau	\$56.00
Pan-Seared Veal Chop, Creamy Mushrooms Madeira Demi-Glace, Red Wine Risotto, Brussels Sprouts	
Le Poisson Redfish	\$39.00
Pecan Butter Baked Redfish, Sage Brown Butter Sauce, Roasted Sweet Potatoes, Sauteed Spinach	
Le Plat Végétariens	\$32.00
Mashed Sweet Potatoes, Spinach, Confit Cherry Tomatoes, Brussels Sprouts, Spring Vegetables, Poached Egg	
Le Faux Filet et son Homard	\$54.00
Seared New York Strip, Lobster Tail, Lobster Hollandaise, Asparagus, Truffle Au Gratin Potatoes	
L'Entrecôte de Bœuf Poêlée	\$48.00
Mustard Rubbed & Caramelized Ribeye, Crispy Duck Fat Potatoes, Glazed Carrots, Garlic Confit, Onion Jam, Foie Gras Aioli	

L'ALTERNANCE DES SAISONS 3

Le Vivaneau Rouge du Golfe	\$37.00
Pan Seared Red Snapper, French Red Wine Sauce, Confit Cherry Tomatoes, Baby Spring Vegetables, Herbed Crawfish Fettucini	
Le Saumon Noir à L'Harissa	\$39.00
Hot Chili Marinated Cobia & Gulf Shrimp, Creamy Moroccan Chermoula, Sultana Couscous, Artichoke Hearts	
Le Plat-Côtes de Boeuf Braisées	\$38.00
Port Braised Beef Short Rib, Goat Cheese Ravioli, Baby Carrots, Crispy Onion, Mushrooms, Bacon	

APPETIZER SELECTIONS 4

Soupe du Jour

Chef's Daily Creation

Salade César du Chef

Chef Jacques' Caesar Salad, Strawberries, Roasted Corn, Parmesan, Fried Tortilla, Avocado

Asperges Vertes Sauce Mousseline Mimosa

Green Asparagus Salad, Eggs Mimosa, Parmesan Cheese, Sauce Mousseline

Bisque de Homard

Lobster Bisque, Lobster Tail, Tomato Confit. \$10 up charge

ENTRÉE SELECTIONS 4

Saumon Atlantique Casablanca 5oz

Atlantic Salmon, Moroccan Couscous, Asparagus, Harissa Beurre Blanc

Blanc de Poulet à la Française 6oz

Floured Chicken Scallopini, Herbed Fettucini, Broccolini, Creamy Brie Sauce

Feuilletés de Parmentier au Curry 8oz

French Shepherd's Pie, Mashed Potatoes, Green Beans, Curry Velouté

Parisienne Entrecôte Frites 6oz

Sautéed 6oz Ribeye Steak, Butter Maître d'Hôtel, French Fries, Sauce Choron. \$10 up charge

DESSERT SELECTIONS 3

Dessert du Jour

Chef Christy's Daily Creation

Artisans Bread Pudding

Seasonally Inspired Bread Pudding

Crème Brûlée au Caramel

Caramel Crème Brûlée

APPETIZER SELECTION 4

Velouté Froid de Tomates Rôties Salade de Concombres

Chilled Roasted Tomato Potage, Roasted Tomato, Marinated Cucumber, Pickled Shrimp

Champignon Portobello au Chèvre Montrachet Brûlée

Portabella, Baby Spinach, Oven Dried Tomato, Bruléed Goat Cheese Croûton, Sauce Mousseline

Rillettes de Porc Maison

Russell's Pork Rillettes, 3 Onions Marmelade, Rosemary Focaccia, Cornichons

Crabe Bleu au Gratin

Jumbo Lump Crab au Gratin, Baked Creamy Jumbo Lump Crab Meat, Fennel Scented Bread Crumbs. \$10 up Charge

ENTRÉE SELECTION 5

Truite Rubis 8oz, Gateau de Saumon 3oz

Ruby Trout Meuniere, Almond Floured Trout, Saffron Salmon Potato Cake, Sauteed Asparagus, Sauce Chantilly

Goulash Artisans au Fromage Blanc Aigrelet 8oz

Creamy Paprika Beef Goulash, Beef Goulash, Polenta Cake, Mushrooms, Onions, Bell Peppers

Canard Confit Sauce Chili / Orange 10oz

Duck Confit, Chili Orange Sauce, Sarladaises Potatoes, Oven Roasted Zucchini

Le Filet de Bœuf au Poivre 6oz

Black Pepper Crusted Beef Tenderloin, Green Peppercorn Sauce, Fingerling Potatoes Rôties, Haricots Verts. Additional \$15 per order

Chilean Seabass 7oz

Pistachio Crusted Sea Bass, Saffron Velouté, Sweet Pea Risotto, Buttered Salsify. Additional \$15 per order

1ST COURSE ²

Pan Scar Foie Gras Truffle Mushroom Broth

Shaved Foie Gras au Torchon

2ND COURSE ²

Truffle Stuffed Scallop, Parsnip Purée

Brussels Sprout Leaves, Truffle Saffron Velouté

3RD COURSE ³

Pan-Seared Beef Tenderloin, Crab Meat

Truffle Round Potatoes

Asparagus Tips, Truffle Béarnaise

4TH COURSE ¹

Chocolate Pate á Choux, Truffle Pastry Cream
