

Welcome to the restaurant week at

ARTISAN



RESTAURANT, TAVERN & GARDEN.

(Monday October 8<sup>th</sup> to Sunday October 14<sup>th</sup>) Dinner Menu \$35

**APPETIZERS**

FRENCH ONION SOUP  
croutons, Comté cheese

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WARM BEET TARTARE  
goat cheese, hazelnut, moscatel vinaigrette

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PROSCIUTTO SALAD  
roasted pears, local arugula, Bayley hazen blue, date vinaigrette

**ENTREES**

SHRIMP & GRITS  
Anson mills rice "middlins" calamari, Nueske's bacon

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JUMBO SEA SCALLOPS  
acorn squash, salsify, pickled cranberries, ginger glaze

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GRILLED VEAL FILET MIGNON  
carrot, parsnip, Brussels sprouts, polenta cake, truffle madeira sauce

**DESSERT**

GOAT CHEESE CHEESECAKE  
Late summer tomato marmalade, rosemary biscuit

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CINNAMON CRÈME BRULEE  
French madeleine cookie

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PROFITEROLES TRIO  
vanilla, pistachio, praline ice cream, chocolate sauce, toasted almonds