

Welcome to the restaurant week at

ARTISAN



RESTAURANT, TAVERN & GARDEN.

Dinner Menu \$35

APPETIZERS

FRENCH GREEN LENTILS SOUP
Sous vide egg, parmesan brittle

ANGUS BEEF CARPACCIO
stracciatella, rocquette arugula, truffle oil

ROASTED ESCARGOTS & MUSHROOM
Crème fraiche polenta, bordelaise sauce

ENTREES

HOMEMADE PAPPARDELLE & LAMB "RAGOUT"
Wilted spinach, minted ricotta

CHATHAM COD "A LA PLANCHA"
Cauliflower risotto, Brussels sprouts, mushroom, verjus glaze

PRIME SKIRT STEAK BEARNAISE
Home fries, petite cress

DESSERT

LEMON PANNA COTTA
Blackberry-bay leaf coulis, raspberry financier

CARAMEL FLOATING ISLAND
Vanilla English cream, raspberries, toasted almonds

RUM CHOCOLATE PUDDING
Citrus whipped cream, ganache stuffed langue de chat