

Welcome to the restaurant week at

ARTISAN



RESTAURANT, TAVERN & GARDEN.

(Monday October 8<sup>th</sup> to Saturday October 13<sup>th</sup>) Lunch Menu \$25

#### APPETIZERS

##### BUTTERNUT SQUASH CAPPUCCINO

5 spices cream, pomegranate glaze, pepitas

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##### FALL GARDEN MOSAIC

beet, carrot, cauliflower, radish, apple, pecans, cranberries, ginger dressing

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##### PROSCIUTTO SALAD

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

#### ENTREES

##### ARTISAN CHOPPED SALAD & GRILLED SHRIMP

Kale, quinoa, Brussels sprouts, maple candied squash, moscatel dressing

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##### SCOTISH SALMON "A LA PLANCHA"

green lentils, soffritto, spinach, rosemary-mustard sauce

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##### CHICKEN CORDON BLEU

Grilled broccolini, lemon, chicken jus

#### DESSERTS

##### 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