

Welcome to the restaurant week at

ARTISAN



RESTAURANT, TAVERN & GARDEN.

Lunch Menu \$20

APPETIZERS

FRENCH GREEN LENTILS SOUP
Sous vide egg, parmesan brittle

ENDIVE, WATERCRESS, APPLE SALAD
Roquefort, walnuts, cranberries, muscatel dressing

AUTHENTIC SWEDISH MEATBALLS
Fingerling potatoes, crème sauce, lingonberry

ENTREES

VERMONT CHEDDAR CHEESE SOUFFLE
Gilbertie's petite edibles

BUTTERNUT SQUASH RAVIOLI
Sage brown butter, wilted spinach, ginger glaze

RAINBOW TROUT "A LA PLANCHA"
Winter soffrito, whipped parsnip, verjus glaze

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