

Welcome to the restaurant week at

ARTISAN



RESTAURANT, TAVERN & GARDEN.

(Monday October 9<sup>th</sup> to Sunday October 15<sup>th</sup>) Dinner Menu \$35

**APPETIZERS**

FRENCH LENTIL SOUP

"Sous vide" farm egg

\*\*\*

ROASTED DELICATA SQUASH

frisee, whipped goat cheese, hazelnut, pomegranate vinaigrette

\*\*\*

BEEF CARPACCIO

Stracciatella, pistachio crumbs, pickled chanterelle, arugula

**ENTREES**

DUCK CONFIT RISOTTO

Roasted beets, turnips, squash, cranberry glaze

\*\*\*

DORADO "A LA PLANCHA"

Cauliflower risotto, Brussel sprout, Genevoise sauce

\*\*\*

PRIME SKIRT STEAK BEARNAISE

Home fries, petite cress

**DESSERT**

CARAMEL CHEESECAKE

Vanilla & sea salt

\*\*\*

PAPER THIN APPLE TART

Local honey ice cream

\*\*\*

TRADITIONAL PROFITEROLES

Vanilla ice cream, chocolate sauce, toasted almonds