

Welcome to the restaurant week at

ARTISAN



RESTAURANT, TAVERN & GARDEN.

(Monday October 9<sup>th</sup> to Saturday October 14<sup>th</sup>) Lunch Menu \$20

**APPETIZERS**

PEAR-CAULIFLOWER SOUP  
Curried apple, pistachio brittle

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ROASTED DELICATA SQUASH  
frisee, whipped goat cheese, hazelnut, pomegranate vinaigrette

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ENDIVE, WATERCRESS, APPLE SALAD  
Granny Smith, blue cheese, cranberry, walnut, roasted shallot dressing

**ENTREES**

FALL CHOPPED SALAD & GRILLED SHRIMP  
Kale, quinoa, root veggie, chips, pumpkin seeds, moscatel dressing

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NORTH CAROLINA TROUT "A LA PLANCHA"  
Cauliflower risotto, Brussel sprout, Genevoise sauce

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CHICKEN PAPRIKASH  
Mushroom, homemade ricotta gnocchi

**DESSERTS**

CARAMEL CHEESECAKE  
Vanilla & sea salt

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PAPER THIN APPLE TART  
Local honey ice cream

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TRADITIONAL PROFITEROLES  
Vanilla ice cream, chocolate sauce, toasted almonds