

ARTISAN



RESTAURANT, TAVERN & GARDEN.

*Restaurant Week*

*02/25/19 to 03/03/19*

*\$40*

*First Course*

LOCAL MUSHROOM VOL-AU-VENT cognac, thyme

*or*

LYONNAISE SALADE frisee, bacon, egg, croutons, dijon vinaigrette

*Second Course*

SOLE MEUNIERE haricots vert, potato mousseline, lemon brown butter

*or*

BOEUF BOURGOGNE braised root vegetable, corn grits, natural jus

*Dessert*

“LET THEM EAT CAKE” rose, hibiscus tea

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