

ARTISAN



MOTHER'S DAY

3 COURSE MENU \$85++

WINE PAIRING \$35

FIRST COURSE

CRAB & CORN CHOWDER

lump crab, sweet corn, creme fraiche, chive
2015 Domaine Huet Petillant Vouvray, France

PINK GRAPEFRUIT & FENNEL SALAD

shaved fennel, grapefruit supreme, arugula, pistachio
2019 Henri Coastal "Les Truffieres" Chablis, France

CHILLED PEI OYSTERS

rose mignonette, rhubarb gelee
2021 Babich Sauvignon Blanc, Marlborough, New Zealand

PROSCIUTTO & CAVAILLON MELON

burrata, pickled cherries, frisée
2018 Loimer Riesling, Kamptal, Austria

HEIRLOOM CARROT

cashew cream, coffee-cardamom soil, carrot-top vinaigrette
2020 BOS, Blaufrakisch, OMP, MI

SECOND COURSE

RIGATONI

ricotta, parmesan, spring greens, garlic confit, lemon breadcrumb
2017 Pinot Noir Tolosa, Edna Valley

GREAT LAKES WALLEYE

spring caponata, castelvetrano olive, Salmoriglio sauce
2015 Wild Hog Zinfandel, Lake County California

SALMON "A LA PLANCHA"

roasted kohlrabi, cherry tomato, dill mousseline
2017 Mohua, Pinot Noir, Central Otago, New Zealand

FILET MIGNON

potato gratin, jumbo green asparagus, detroit zip sauce
2021 Henri Gaillard Rose Cotes de Provence

CRISPY DUCK BREAST

cauliflower velouté, rainbow chard, pickled mustard seed,
fig jus

THIRD COURSE

FLUFFY CHEESECAKE

salted caramel, ginger snap cookie
2013 Meneres Tawny Porto

STICKY TOFFEE TART

macadamia nut crust, white chocolate, lavende
2020 Left Foot Charlie Gamay Noir

SPICED ALMOND CAKE

brandied cherry sauce, Gabe's vanilla bean ice cream
2017 Sauternes Petit Guirad

GRAND MARNIER CREME BRULEE

orange-hazelnut tuile
Mohua, Pinot Noir, Central Otago, New Zealand '17

20% gratuity will be added to party of 6 or more

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.

