



CHRISTMAS MENU 2023

3-COURSE PRIX FIXE \$75; 12-U \$35, KIDS MENU \$15

STARTER

FRENCH ONION SOUP

Sweet Vidalia Onion, Gruyere Crouton Gratinee

YULETIDE SALAD

Winter Greens, Honeycrisp Apple Chip, Fromage Blanc, Champagne Vinaigrette

ITALIAN WEDDING RISOTTO

Veal & Beef Polpettine, Spinach, Lemon, Veal Jus

PEI OYSTERS

Served on Ice, Cranberry Mignonette

SCALLOP CRUDO

Pomegranate, Grape, Green Olive-Caper Crisps, Ginger Dressing

ENTREES

WILD MUSHROOM PACCHERI

Oyster, Shiitake, & Chanterelle, Lemon Crumb, Mushroom Cream

ESPRESSO-RUBBED NY STRIP

Sweet Potato Pave, Haricot Vert Almondine, Peppercorn Sauce

HERB-CRUSTED STRIPED BASS

Black Lentils, Apricot, Shaved Fennel, Saffron-Tomato Jus

DUCK CONFIT

Pecan Wild Rice, Delicata Squash, Port Wine Sauce

BRAISED BEEF SHORT RIBS

Creme Fraiche Mashed Potatoes, Cranberry, Brussels, Zinfandel Jus

DESSERTS

EGGNOG CHEESECAKE

Cinnamon Caramel, Molasses Cookie

GINGERBREAD CAKE

Spiced Buttercream, Roasted Apple

BAILEY'S CHOCOLATE CAKE

Peppermint Ganache

Suggested wine pairing three glass 45 Artisan Champagne 25/125

CULINARY TEAM: CHRIS RUTKOWSKI – SARAH BOBIER

ARTISANTC.COM

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