

ARTISAN



EASTER

3 COURSE MENU \$85++
\$45 YOUNG ADULTS - 12 & UNDER
WINE PAIRING \$35

FIRST COURSE

APPLE & CELERIAC SOUP

red wine gastrique, foie ravioli
2015 Domaine Huet Petillant Vouvray, France

SPRING GREENS SALAD

crispy lemon chickpeas, green garlic vinaigrette
2019 Henri Coastal "Les Truffieres" Chablis, France

FRESH DAYBOAT SCALLOP CRUDO

green grape, ajo blanco, olive-caper crumble
2021 Babich Sauvignon Blanc, Marlborough, New Zealand

JUMBO SHRIMP COCKTAIL

chilled on ice, pickled spring vegetable, bloody mary cocktail
2018 Loimer Riesling, Kamptal, Austria

ANGUS BEEF CARPACCIO

shaved parmesan, arugula, wild mushroom conserva
2020 BOS, Blaufrakisch, OMP, MI

SECOND COURSE

GRILLED LAMB CHOPS

sumac yogurt, minted peas, braised lamb croquette
2017 Pinot Noir Tolosa, Edna Valley

CORNISH HEN

spring vegetable medley, pomme puree, rosemary jus
2015 Wild Hog Zinfandel, Lake County California

GREAT LAKES WALLEYE

rice pilaf, tomato-tarragon vinaigrette
2017 Mohua, Pinot Noir, Central Otago, New Zealand

SPRING PEA CARBONARA

fava bean shoot, lemon breadcrumb
2021 Henri Gaillard Rose Cotes de Provence

STEAK AU POIVRE

angus NY strip, asparagus, green peppercorn-cognac sauce
2019 The Pairing, Red Blend, CA

THIRD COURSE

LEMON TART

marshmallow, blueberry sauce
2017 Sauternes Petit Guirad

FLUFFY CHEESECAKE

salted caramel, shortbread cookie
Carpano Antica, Vermouth

EASTER EGG ENTREMET

variations of chocolate, mint
2013 Meneres Tawny Porto

ICE CREAM SANDWICH

banana brown butter cookie, Gabe's burnt honey ice cream
Chateau Chantal, Entice

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.

