

happy easter!

march 27th 2016

amuse

sticky bun

caramel, toasted pecans

beginnings

roasted artichoke & mushroom tart

boursin cheese, smoked tomato jam

white gazpacho

dungeness crab, sweet corn, thomcord grapes, sweet 100 tomatoes

green chili pork stew

charred avocado, cotija cheese, tortilla, cilantro

vodka cured salmon

crispy leek & potato galette, dill crème fraiche, watercress

elvis french toast

peanut butter, caramelized banana, bacon gelato

entrees

miso glazed chilean sea bass

forbidden rice, spiced rock shrimp & cucumber salad, passion fruit vinaigrette

huevos rancheros

smoked brisket, black beans, roasted onions, sunny side up eggs, pepper jack, salsa verde

dungeness crab benedict

green onion biscuit, canadian bacon, poached egg, citrus hollandaise

maine lobster cobb

roasted corn, avocado, pumpkin seeds, creamy buttermilk basil dressing

roasted vegetable wellington

bloomsdale spinach, fontina cheese, red pepper coulis

kurobuta pork schnitzel

spiced cabbage, sunny up egg, sausage gravy

desserts

strawberry shortcake

buttermilk biscuit, grand marnier sabayon, chantilly cream

trilogy of sorbets

fresh berries, vanilla passion fruit coulis, almond tuile

liquid center chocolate torte

buttermilk ice cream

key lime panna cotta parfait

graham cracker crunch, toasted meringue

\$85 per person

\$95 includes sparkling wine

plus tax, gratuity & beverage

\$30 per child (*children 12 & under*)

20% gratuity will be added to parties of six or more

thank you for dining at elements!