

elements

TO BEGIN

SHISHITO PEPPERS ^V | 14
soy caramel, crispy garlic,
sea salt

***BIG EYE TUNA TARTARE** | 24
toasted pine nuts, soy sesame,
scallion, cucumber, ginger

**ELEMENTAL SEAFOOD
TOWER** | mkt

chef's selection of
lobster, shrimp,
king crab, mussels, oysters,
clams & ceviche

CHARRED EDAMAME ^{GF V} | 9
togarashi, lime, sea salt

***ISLAND CREEK OYSTERS
HALF DOZEN** ^{GF} | 24
mignonette, cocktail, lemon,
horseradish

APPETIZERS

**GOLDEN BEET & CITRUS
SALAD** | 18
watermelon radish, mint,
toasted walnuts, nuoc cham

**SALT & PEPPER
PORK BELLY** | 21
kimchi brussels sprouts,
organic fried egg,
bbq chicharrones

ESCARGOT EN CROUTE | 24
leeks, fennel, wild mushrooms,
garlic confit, shoyu cream

ELEMENTAL SOUP | 14
seasonal, fresh,
inspired

**ASIAN OYSTER
ROCKEFELLER** | 21
spinach, hijiki, lap cheong

MUSSELS & CLAMS | 19
thai basil, caramelized pumpkin,
green curry coconut broth

FIERY CALAMARI | 16
fried herbs, cherry peppers,
miso scallion vinaigrette

CRISPY DUCK BUDDHA BUN | 19
toasted peanuts, scallions,
cucumber, hoisin

**BEEF CHEEK & BLACK GARLIC
DUMPLINGS** | 21
maitake mushrooms, black truffle
ponzu

**FARMERS MARKET
SALAD** ^{GF V} | 16
fall vegetables, crispy onion,
enoki mushrooms,
ginger vinaigrette

ENTRÉES

***ATLANTIC SWORDFISH** ^{GF} | 49
root vegetables, pancetta,
charred avocado,
passion fruit poblano vinaigrette

***VEAL OSSO BUCCO** ^{GF} | 46
foie gras risotto, asparagus,
smoked tomato jam,
béarnaise

***DOUBLE BONE KUROBUTA
PORK CHOP** | 44
brussels sprouts, bacon,
5 spice honey hoisin glaze,
blistered shishito peppers

ELEMENTAL FEATURE | mkt
seasonal, fresh, inspired

***10 OZ FILET MIGNON** ^{GF} | 58
pomme puree, savoy spinach,
black garlic chive butter
*king crab addition | 20

JIDORI CHICKEN ^{GF} | 35
whipped parsnips,
chanterelle mushrooms,
cavalo nero, black truffle

KOREAN BBQ SHORT RIBS | 46
forbidden rice,
gingered bok choy,
shiitake mushrooms

***WILD ISLES SALMON** | 39
sōmen noodles, bok choy
shiitake mushrooms, ginger,
coriander, miso

**ROASTED CARROT & QUINOA
RAVIOLI** ^V | 28
beech mushrooms, smoked
eggplant, gai lan,
star anise carrot butter

SIDES

ROCK SHRIMP STICKY RICE | 14
nori seaweed, hijiki aioli

POMME PUREE ^V | 10
roasted shallots, shaved parmesan

CARAMELIZED PUMPKIN ^V | 10
maple syrup, herbed pecans

SCHEZUAN GREEN BEANS ^V | 10
toasted cashews, onions, chilies, soy

GF | gluten free **V** | vegetarian

upon request our chefs will prepare vegan and/or gluten free dishes. 20% gratuity will be added to parties of six or more.

*meat, fish & eggs cooked to order; items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illnesses especially if you have certain medical conditions. 3.15.18