

# elements

## TO BEGIN

**SHISHITO PEPPERS** <sup>v</sup> | 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** <sup>GF V</sup> | 10  
togarashi, lime, sea salt

**\*ISLAND CREEK OYSTERS  
HALF DOZEN** <sup>GF</sup> | 24  
mignonette, cocktail, lemon,  
horseradish

## APPETIZERS

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

**HUDSON VALLEY FOIE GRAS  
MOUSSE** | 21  
five spiced rhubarb jam,  
toasted brioche, candied  
walnut streusel

**RICOTTA CHIVE GNOCCHI** | 19  
english peas, braised lamb  
shoulder, ras el hanout

**ELEMENTAL SOUP** | 14  
seasonal, fresh,  
inspired

**SHRIMP & LOBSTER  
DUMPLINGS** | 21  
snow pea leaf,  
shellfish curry broth

**FARMERS MARKET  
SALAD** <sup>v</sup> | 17  
cucumber, radish,  
crispy onion, shaved carrot,  
ginger vinaigrette

**ASIAN OYSTER  
ROCKEFELLER** | 23  
spinach, hijiki, lap cheong

**STEAMED MUSSELS** | 19  
blistered tomatoes, moroccan  
chorizo broth, garlic toast

**HEIRLOOM TOMATO  
PANZANELLA** | 21  
buffalo mozzarella, capers, basil,  
red onion, charred bread, evoo

## ENTRÉES

**\*ALASKAN HALIBUT** <sup>GF</sup> | 49  
spring vegetables, smoked shishito  
peppers, beech mushrooms,  
ginger chili ponzu

**MAPLE LEAF FARMS DUCK** | 42  
beet risotto,  
bacon braised cabbage,  
pistachio chimichurri

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

**ELEMENTAL FEATURE** | mkt  
seasonal, fresh, inspired

**\*10 OZ FILET MIGNON** <sup>GF</sup> | 58  
pomme puree,  
bloomsdale spinach,  
black garlic chive butter  
\*king crab addition | 20

**JIDORI CHICKEN** <sup>GF</sup> | 35  
sweet corn and pancetta  
mash, bloomsdale spinach,  
cipollini onion jus

**KOREAN BBQ SHORT RIBS** | 46  
charred green onion kimchi,  
bacon fried rice

**\*WILD ISLES SALMON** | 40  
sōmen noodles, bok choy,  
shiitake mushrooms, ginger,  
coriander, miso

**FORBIDDEN RICE &  
VEGGIE BOWL** <sup>v</sup> | 28  
crispy tofu, steamed bok choy,  
heirloom carrots, green beans,  
coconut red dragon sauce

## SIDES

**ROCK SHRIMP STICKY RICE** | 14  
nori seaweed, hijiki aioli

**BUTTER WHIPPED POTATOES** | 10  
sweet corn, pancetta

**KIMCHI BRUSSELS SPROUTS & BACON** | 14  
red dragon broth, bbq chicharrones

**SCHEZUAN GREEN BEANS** <sup>v</sup> | 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