

elements

APPETIZERS

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

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

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

**ROCK SHRIMP & LOBSTER
DUMPLINGS** | 21
snow pea leaf,
ginger, lobster cream

KUNG PAO PORK BELLY | 17
crispy cauliflower, fresno
pepper, toasted cashew,
celery, tamarind glaze

ELEMENTAL SOUP | 14
seasonal, fresh,
inspired

**FARMERS MARKET
SALAD**^{GF V} | 17
cucumber, radish,
crispy onion, shaved carrot,
ginger vinaigrette

**HUDSON VALLEY
FOIE GRAS** | 27
banana tarte tatin, chipotle
chocolate sauce, hazelnut milk
crumb

CHARRED EDAMAME^{GF V} | 10
togarashi, lime, sea salt

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

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

STEAMED MUSSELS | 19
green curry coconut broth,
charred mango & pineapple

**WATERMELON & HEIRLOOM
TOMATO SALAD** | 17
fennel, ricotta salata, pickled
watermelon rind, sherry
vinaigrette

ENTRÉES

***ALASKAN HALIBUT**^{GF} | 49
roasted squash, cipollini onions
smoked tomato jam, green harissa
butter

**SWEET PEA &
RICOTTA RAVIOLI**^V | 28
sugar snap peas, heirloom
carrots, pearl onions, black truffle

***SNAKE RIVER FARMS KUROBUTA
PORK CHOP** | 44
charred broccolini, purple yams,
pickled peaches,
five spice honey hoisin glaze

ELEMENTAL FEATURE | mkt
seasonal, fresh, inspired

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

KOREAN BBQ SHORT RIBS | 46
kimchi brussels sprouts, coconut
forbidden rice

JIDORI CHICKEN^{GF} | 35
summer succotash, sweet corn,
gigante beans, blistered shishitos,
smoked pancetta chicken jus

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

**FORBIDDEN RICE &
VEGGIE BOWL**^V | 28
crispy tofu, steamed bok choy,
heirloom carrots, green beans,
coconut red dragon sauce

SIDES

ROCK SHRIMP STICKY RICE | 15
nori seaweed, hijiki aioli

ROASTED SUMMER SQUASH | 10
smoked tomato jam

STEAMED JUMBO ASPARAGUS | 12
yuzu hollandaise

HOUSE VIETNAMESE PICKLES^V | 10
nuoc cham, toasted peanuts, basil

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 illness especially if you have certain medical condition. 5.13.19