

elements

restaurant week menu
september 20th-29th

beginnings (*choice of*)

ENDIVE & WATERCRESS SALAD

chicory, green goddess, pecorino, lemon gremolata

NEW ENGLAND CLAM CHOWDER

smoked bacon, crispy celery hearts

entrées (*choice of*)

FLAT IRON STEAK (AU POIVRE)

shallot whipped potatoes, savoy spinach, pomme frites,
green peppercorn sauce

ROCK SHRIMP & SWEET POTATO RAVIOLIS

charred bok choy, maitake mushrooms, coconut kimchi broth

desserts (*choice of*)

ROASTED BANANA BUTTER CAKE

caramel miso cream, pretzel crunch, nutella,
crème fraiche gelato

COCONUT BRULÉE

raspberry gel, almond streusel, green tea macaron,
fresh berries

\$44 per person

no split plates, shared plates, or substitutions please.