SEAFOOD STARTERS

CHARRED EDAMAME GF V • 10
togarashi, lime, sea salt

SHISHITO PEPPERS GF V • 14
soy caramel, crispy garlic, sea salt

CARROT MILLET POTSTICKERS • 13
coriander, star anise, mint

PORK BELLY BUDDHA BUNS • 15
cucumber pickles, scallions

HUDSON VALLEY FOIE GRAS • 27
quince tart, hazelnut milk crumb, black pepper caramel

SEAFOOD STARTERS

*ELEMENTAL SEAFOOD TOWER GF chef’s selection of shrimp, lobster, king crab, oysters, mussels & clams • 49 per person

*PREMIER STURIA CAVIAR 1 oz. • mkt potato pancakes, dill crème fraiche

*AHI TUNA TARTARE • 26
avocado, sesame crisp, soy vinaigrette

*HAWAIIAN OPAH SASHIMI • 19
daikon radish, petite greens, crispy onions, matsuhi Dressing

ASIAN OYSTER ROCKEFELLER • 23
spinach, hijk, lap cheong

CHARRED SPANISH OCTOPUS • 21
saffron risotto, little neck clams, garlic chorizo broth

FIERY CALAMARI • 17
fried herbs, cherry peppers, miso scallion vinaigrette

DYNAMITE SHRIMP STICKY RICE • 18
nori seaweed, hijiki aioli

SOUP & SALADS

**ELEMENTAL SOUP • 14
seasonal, fresh, inspired

FARMER’S MARKET SALAD V • 15
cucumber, radish, crispy onion, shaved carrot, ginger vinaigrette

FRISSE & BLOOMSDALE
SPINACH SALAD V • 16
roasted acorn squash, herbed pecans, goat cheese, chinese mustard vinaigrette

FALL CHICORY SALAD GF V • 16
endive, treviso, hard boiled egg, pecorino, lemon gremolata, green goddess

ENTRÉES

**ELEMENTAL FEATURE • mkt
seasonal, fresh, inspired

TOFU VEGETABLE STEAM POT GF V • 28
kai lan, maitake mushrooms, napa cabbage, crispy tofu, coconut red curry

KOREAN BBQ WAGYU BEEF CHEEK GF • 42
kimchi brussels sprouts & bacon, fried egg, king crab hollandaise

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

*SPICE CRUSTED BEEF FILET 10 oz. • 58
root vegetable gratin, red wine braised swiss chard, balsamic onions, goat cheese fondue

JIDORI CHICKEN • 36
shallot mashed potatoes, chanterelle mushrooms, savoy spinach, pancetta sage jus

COFFEE RUBBED MAPLE LEAF DUCK • 42
savory wild rice, celery root puree, cherry garlic jam, toasted almond gremolata

*PRIME BONE-IN RIBEYE 40 oz. • 135
smoked bone marrow butter, sea salt, roasted garlic

POTATO CRUSTED FLORIDA GROUPER • 48
citrus chive butter, cipollini onions, wilted watercress, horseradish cream

LOBSTER BUCATINI • 54
1.25 lb. maine lobster, pancetta bacon, blistered tomatoes, basil, lobster glace

SNAKE RIVER FARMS KUROBUTA PORK CHOP • 45
chilled broccoli, purple yams, five spice honey hoisin glaze

PUMPKIN & RICOTTA GNOCCHI V • 26
kale, sugar snap peas, cracked hazelnut, sage

SIDES

KIMCHI BRUSSELS SPROUTS & BACON • 15
gochujang, crispy pork belly

SHALLOT WHIPPED MASHED POTATOES V • 10
parmesan cheese, chives

HOUSE VIETNAMESE PICKLES GF V • 10
nuoc cham, toasted peanuts, basil

BLACK TRUFFLE CAVATELLI V • 19
mascarpone, shaved truffle, parmesan

HAND CUT FRENCH FRIES • 10
sea salt, malt vinegar aioli

GF • gluten free V • vegetarian

Help Chef Beau and the Arizona Cardinals fight hunger! For each featured dish or wine purchased, $2 will go toward the Kick Hunger Challenge, a campaign where every dollar raised will go directly to our local St. Mary’s foodbank.

Donate directly at: https://www.crowdrise.com/o/en/campaign/arizona-cardinals

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