

# elements

**Restaurant Week, September 2020**

## **FIRST CHOICE OF**

### **Sweet Corn and Poblano Bisque**

spiced crouton, chili oil

### **Savoy Spinach and Frisee Salad**

butternut squash, herbed pecans, tart cherries,  
goat cheese, chinese mustard vinaigrette

## **ENTREE CHOICE OF**

### **Honey Five Spice Duroc Pork Chop**

kimchee brussel sprouts, bacon

### **Pan Roasted Striped Bass**

avocado hummus, patty pan squash, heirloom carrot,  
herb cherry pepper vinaigrette

## **DESSERT CHOICE OF**

### **Strawberry Shortcake Panna Cotta**

strawberry milk crumb, passionfruit,  
vanilla whipped cream

### **Key Lime Brown Butter Tart**

toasted meringue, raspberry sorbet

**44 per person**

***Restaurant Week menu may not be split or shared, menu item substitutions are not permitted.***

*\*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.*