

Elements Christmas Dinner 2020

First Course

Celeriac & Black Truffle Bisque
toasted hazelnut, parmesan crisp, sage

Second Course

Roasted Mushroom Tart
talleggio, pine nut, pancetta, red onion, basil romesco

Baked Oysters
lump crab, thyme, lemon, 'nduja butter

Torchon of Foie Gras
five spice chocolate, red currants, house made panettone

Vodka and Beet Cured Salmon
rye toast, pickled shallots, dill crème fraiche, caviar

Poached Pear Salad
stilton, candied walnuts, fennel, fresh herbs, champagne vinaigrette

Steak Tartare
shoyu, quail egg, black truffle, pickled mustard seed, spiced lavosh

Third Course

Smoked Duck
blood orange & amaro caramel, moroccan olives, fregola, fennel, tart cherries

Rack of Lamb
rainbow swiss chard, confit baby tomatoes, purple yams, cilantro & mint emulsion

Pan Seared Chilean Sea Bass
white miso broth, broccolini, ginger-braised red cabbage, buckwheat noodles

Ricotta Chive Gnocchi
preserved lemon, pistachio, chanterelles, charred endive, pecorino romano

Porcini Crusted Filet of Beef
potato gratin, savoy spinach, heirloom carrots, truffle jus

Arctic Char
lobster & fennel salad, chorizo bomba rice, saffron tomato broth

Fourth Course

Apple Almond Tarte Tatin
salted toffee caramel, buttermilk gelato

Double Chocolate Silk Tart
peppermint milk crumb, espresso ganache

Spiced Pear Upside Down Cake
mulled wine poached pear, brown butter financier, gingerbread gelato

Caramelized White Chocolate Crème Brûlée
cinnamon hazelnut crunch, grand marnier macarons