

elements

Valentine's Day Weekend 2021

Saturday, February 13th & Sunday, February 14th, 2021

AMUSE

Whipped Brie Crostini

balsamic roasted strawberries, toasted walnut, micro celery

FIRST

Thai Spiced Lobster & Coconut Soup

purple basil, ginger, lobster dumpling

Black Truffle & Cauliflower Panna Cotta ^{GF}

candied pancetta, chanterelles, parmesan fondue

Beet Raviolo

ricotta, honey cured beets, charred romanesco, preserved lemon, pistachio emulsion

Ahi Tuna Sashimi ^{GF}

asian pear, roasted peppers, caracara orange, petite greens, soy ginger drizzle

AZ Citrus & Avocado Salad ^{GF}

red veined sorrel, mâche, crows dairy pepper feta, rose vinaigrette

ENTREE

Barolo Braised Short Rib ^{GF}

candied root vegetables, porcini sugo, parmesan polenta, two wash ranch fried egg

Chilean Sea Bass ^{GF}

roasted tomato broth, n'duja crab butter, shaved fennel salad

Pineapple Green Curry

farmers market vegetables, sticky rice fritters, green onion, toasted cashews

Tea Smoked Maple Leaf Farms Duck Breast

shitake dumplings, baby bok choy, braised lotus root, five spice-black garlic consommé

Deconstructed Beef Wellington

mushroom fricassee, foie gras, asparagus, truffle jus, sauce béarnaise

DESSERT SELECTIONS TO BE DETERMINED

\$149 PER PERSON, PLUS SERVICE CHARGE AND TAX