

elements

RAW & CHILLED

AHI TUNA CRUDO* • 27

asian pear, ninja radish, shishito, avocado crema
hibiscus & watermelon aguachile

CHILLED ISLAND CREEK OYSTERS* ^{GF} • 26

raspberry mignonette, wasabi caviar

SHRIMP COCKTAIL ^{GF} • 24

old bay spice, cocktail sauce, horseradish, lemon

STEAK TARTARE* • 23

beef tenderloin, smoked shitake & caper salad
two wash hen egg, chinese mustard, charred bread

BEGINNINGS

ELEMENTAL SOUP • 15

seasonal, fresh, inspired

OYSTERS ROCKEFELLER* • 26

chinese sausage, spinach, hijiki aioli

WAGYU BEEF & GINGER DUMPLINGS • 21

toasted peanuts, chili ponzu, sesame crunch

AVOCADO & PEASHOOT SALAD ^{GF} • 18

stone fruit, cashew salsa macha, nuoc cham

SHISHITO PEPPERS ^V • 14

soy caramel, crispy garlic, sea salt

FIERY CALAMARI • 17

fried herbs, cherry peppers, miso scallion vinaigrette

FARMERS MARKET SALAD ^{GF} • 16

japanese cucumbers, shaved carrots
baby heirloom tomatoes, fresh herbs
ginger vinaigrette

SALT SPRING MUSSELS • 21

coconut pineapple green curry, mango
cilantro, charred bread

SEARED LA BELLE FOIE GRAS* • 29

strawberry rhubarb tart tatin, black pepper caramel
salted milk crumb

CHARRED EDAMAME ^{GF V} • 10

togarashi, lime, sea salt

ENTREES

ELEMENTAL FEATURE • mkt

seasonal, fresh, inspired

MISO GLAZED WILD ISLES SALMON* • 42

sōmen noodles, snow peas, heirloom carrots
gai lan, ginger, coriander

TWO WASH FARMS CHICKEN ^{GF} • 39

butter whipped potatoes, savoy spinach
pancetta cipollini onion jus

DOUBLE BONE DUROC PORK CHOP* • 48

purple yams, charred broccolini
honey five spice glaze

DAY BOAT SCALLOPS* • 52

black pepper ricotta gnudi, english peas
golden tomato vinaigrette

CHILEAN SEA BASS* ^{GF} • 68

black rice, avocado mousse, basil
fresh pea & lobster salad, ginger vinaigrette

FILET OF BEEF* ^{GF} • 58

butter whipped yukons, charred cipollini onions
heirloom tomato, maytag bleu
pancetta balsamic jus

JAPANESE EGGPLANT & CRISPY TOFU ^{GF V} • 29

sticky rice fritter, caramelized bok choy
pickled fresnos, cilantro, sesame miso drizzle

WAGYU BEEF CHEEK • 48

korean bbq, sweet corn purée, leeks
honjimeji mushroom
shishito & green onion chermoula

SIDE DISHES

CHILI GARLIC BROCCOLINI ^{GF V} • 10

peanut salsa macha

SZECHUAN GREEN BEANS • 10

toasted cashew, onion, crispy garlic, chili

BUTTER WHIPPED YUKON GOLD POTATOES ^{GF} • 15

raclette cheese, chives

PORK BELLY BURNT ENDS "MAC&CHEESE"* • 18

cavatelli, smoked gouda bechamel, jalapeño jam

GF • gluten free

V • vegetarian

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 conditions.

JADE COCKTAILS

COAT OF ARMS • 17

vodka, prickly pear, & sarsaparilla

THE MEKONG • 17

gin, lemongrass, coconut, carrot, kaffir lime, ginger & yuzu

FLIGHT OF A HONEYBEE • 17

jamaican rum, pomegranate, punt e mes & rhum agricole

SWEET TOOTH • 17

tequila, apple, roasted beet, vanilla & amaro

LITTLE LEAF • 17

mezcal, cucumber, cilantro & jalapeño

MARRAKECH • 17

sanctuary barrel bourbon
strawberry, turmeric & harissa

SUPERSONIC • 17

moonshine, concord grape & reduced balsamic

BRAIN TONIC • 17

cognac v.s.o.p., pineapple & house made cola bitters

WINE BY THE GLASS

CHAMPAGNE & SPARKLING

veuve clicquot yellow label <i>reims, fr</i>	25
roederer estate <i>anderson valley, ca</i>	18
chandon rosé <i>napa, ca</i>	16
nino franco prosecco <i>veneto, it</i>	14

CHARDONNAY

far niente <i>napa, ca</i>	25
heitz cellars <i>napa, ca</i>	20
terres dorées <i>beaujolais, fr</i>	18
hewitson <i>barossa, au</i>	15

SAUVIGNON BLANC

inglenook <i>rutherford, ca</i>	18
pascal jolivet 'attitude' <i>loire, fr</i>	16
drylands <i>marlborough, nz</i>	14

PINOT GRIGIO

jermann <i>friuli, it</i>	14
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RIESLING

donnhoff estate <i>nahe, gr</i>	14
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MOSCATO D'ASTI

de forville <i>barbaresco, it</i>	15
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ROSÉ

aldenalli <i>russian river, ca</i>	16
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PINOT NOIR

dutton goldfield <i>russian river, ca</i>	25
et fille <i>willamette, or</i>	20
pflüger <i>pflaz, gr</i>	17
morgan <i>monterey, ca</i>	15

CABERNET SAUVIGNON

trefethen <i>oak knoll, ca</i>	25
stretch drive <i>napa, ca</i>	20

MERLOT

truchard merlot <i>carneros, ca</i>	16
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RED BLENDS

orin swift abstract <i>ca</i>	24
paydirt <i>paso robles, ca</i>	20

I'M FEELING LUCKY

sommelier selection <i>drink outside the box</i>	16
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DRAFT BEERS

seasonal craft & local selection	9
ask your server about our current handles	

WORLD BEERS

asahi lager , <i>japan</i>	8
duvel , <i>belgium</i>	12
clausthaler (n/a) , <i>germany</i>	6
estrella lager , <i>mexico</i>	7
heineken lager , <i>netherlands</i>	8
paulaner oktoberfest , <i>germany</i>	9
stella artois lager , <i>belgium</i>	8
stiegl radler , <i>austria</i>	8

LOCAL BEERS

four peaks "kilt lifter," amber ale , <i>tempe, az</i>	8
lumber yard "flagstaff" ipa , <i>flagstaff, az</i>	8
wrenhouse brewing "spellbinder" ipa , <i>phoenix az</i>	11

AMERICAN

bell's "oberon ale," <i>kalamazoo, mi</i>	8
harland brewing "japanese lager," <i>san diego</i>	9
left hand brewing "milk stout" <i>longmont, co</i>	8
ommegang "rarevos amber," <i>cooperstown, ny</i>	9
pizza port "swami ipa," <i>solana beach, ca</i>	9
schilling "local legend," <i>seattle, wa</i>	8
budweiser , <i>st. louis, mo</i>	6
coors light , <i>golden, co</i>	6
micelob ultra , <i>st. louis, mo</i>	6