

e l e m e n t s
restaurant · bar  catering

New Years Eve Prix Fixe 2011

Course 1

Arugula and Watercress Salad

house-made ricotta, pomegranate, candied hazelnuts, blackberry vinaigrette
or

Tomato Soup

basil bruscetta

Course 2

Scallop Carpaccio

shaved fennel, watercress-citrus salad, granita
or

Warm Duck Confit Salad

brussels sprouts, pomegranate, walnuts, mizuna, pomegranate gastrique

Course 3

Pan-Seared Salmon

red creamer potatoes, asparagus, warm spinach salad, mustard vinaigrette, olive-caper tapenade
or

Braised Short Rib

whipped potatoes, swiss chard, cioppolini onions, braising jus
or

Pan Roasted Chicken Breast

squash-apple mash, braised kale with bacon,
apple salad, spiced port reduction
or

Marinated Grilled Portobello

honey-thyme rice, shaved asparagus red onion salad

(Options for entree substitutions)

16oz Bone-In Rib Eye

or

Half Lobster Tail and 8oz Rib Eye

Add \$15

Dessert

Honey Vanilla Goat Cheese Panacotta

blackberry champagne gelee
or

Chocolate Blueberry Terrine

blueberry tarragon sorbet
or

McConnells Ice Cream

two scoops

Menu is \$49.00/person (plus tax and service charge)