

elements

restaurant · bar  catering

Starters

Smoked Tomato Soup	bruschetta, chive oil, grilled cheese	9
Soup of the Day	daily chef selected soup	8
Shepherd's Farm Greens	avocado, shallot, pecan, red wine vinaigrette	whole 10, half 7
Beet Salad	roasted beets, hazelnut, arugula, herbed goat cheese, yuzu vinaigrette	12
Duck Confit Salad	pomegranate seed, pickled fennel, pear, arugula, frisee, radicchio, satsuma vinaigrette	13
Fall Panzanella	ciabbata, butternut squash, walnut, dried cranberry, sage, roasted shallot vinaigrette	11
Crab Cakes	pear-mustard reduction, yuzu slaw, pickled shallots	13
Charcuterie	chefs daily selection	3 for 16, 5 for 26
Cheese	Ces't Cheese selection of cheeses	3 for 14, 5 for 20

Mains

Salmon	red creamer potato, asparagus, spinach, mustard vinaigrette, olive and caper tapenade	27
Swordfish	lemongrass-panko crusted, gingered basmati, stir fried vegetables, coconut curry, chili oil	28
Whole Branzino	house-made chorizo, white bean, rapini, bouillabaise broth, grilled ciabatta, aioli	30
Egg noodle	papparedelle, roasted shallot cream, chanterelle, pine nut, thyme, pecorino, breadcrumb	21
Duck breast	squash and apple puree, chanterelles, walnuts, spiced port reduction	30
Grilled pork chop	cannellini bean, brussel sprout, lardon, apple, browned butter, cider gastrique	28
Braised short rib	whipped potato, cipolini onion, swiss chard, braising jus, horseradish-cream	27
New York steak	celeriac puree, braised kale, pickled baby peppers, veal demi-glace	29
Elements burger	Rancho San Julian beef, house-made bacon, cheddar, avocado, tomato, red onion, butter lettuce, aioli	17