



elements

restaurant

First Course

Soup Du Jour

OR

Winter Greens | Pickled fennel | Radish | Goat Cheese | Polenta Crouton | Red wine Vinaigrette

Second Course

Beet, White Chocolate & Chevre ravioli

Braised Kale | Roasted Apples | Hazelnut & Sage Butter Sauce | pecorino pepato

OR

Pan Seared Ruby Red Trout

Butternut Squash & Mascarpone risotto | Beet & Ginger | Beuree Monte

OR

Herb Roasted Arline Chicken Breast

Lions Mane Mushrooms | Currants | Braised Fall Greens | Barley | Mexican mole | Salsa Verde

Third Course

Pumpkin Cheese Cake

Caramelized Apples | Dulce De Leche

OR

Bittersweet Chocolate Cake

Almond & Thyme Gelato | Ancho Chile Caramel

****\$23.00 – does not include tax & tip. We kindly ask for no substitutions****