

# elementa

## APPETIZERS

<b>Fennel and Leek Soup</b> Hokkaido Scallop   Fried Fennel	<b>\$13</b>	<b>Local Market Salad</b> Seasonal Greens & Fruits   Calamansi Vinaigrette	<b>\$15</b>
<b>Mussels Soup en Croute</b> Seasonal Vegetable Brunoise	<b>\$15</b>	<b>Beef Carpaccio</b> Frisée Salad   Parmesan   Saffron Aioli	<b>\$22</b>
<b>Caledonian Shrimp Mosaic</b> Lemon   Shrimp Oil	<b>\$18</b>	<b>Oysters &amp; Pearls</b> Seasonal Oyster   Yuzu Jelly   Fennel Mignonette	<b>\$32</b>

<b>Caesar Salad</b> Dehydrated Cherry Tomatoes   Candied Bacon   Parmesan Cheese	<b>\$15</b>	<b>Octopus</b> Chorizo   Fennel   Squid Ink Sauce	<b>\$23</b>
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## STEAKS

**10oz SRF® · Black Flat Iron** **\$45**  
*CALDWELL, IDAHO*

**8oz SRF Black® · Prime Filet** **\$85**  
*CALDWELL, OHIO*

**8oz SRF® · Gold Ribeye Cap** **\$99**  
*CALDWELL, IDAHO*

**14oz Westholme® · Wagyu Strip Steak** **\$140**  
*QUEENSLAND, AUSTRALIA*

### *Choice of One Side per Steak:*

Crunchy Hen of the Wood Mushroom | Wilted Spinach  
Ratatouille | Potato Au Gratin | Sautéed Snowpeas  
Twice Baked Potato

**Add an extra Side + 8**

### *Choice of One Sauce:*

Bordelaise | Cognac au Poivre | Chimichurri | Bearnaise

**Add an extra Sauce + 3**

### *Chef's Butter Creations:*

Chimichurri | Bone Marrow

*\*Add to Steak or On the Side*



Scan QR Code to book  
your reservation.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of foodborne illness.

## ENTREES

**Pan Roasted Steelhead** **\$45**  
Jalapeno Beurre Blanc | Spring Vegetables | Fingerling Potato

**Branzino** **\$40**  
Asparagus | Shimeji Mushroom | White Vermouth Sauce

**Caramelized Scallops** **\$50**  
English Peas Risotto | Chicken Jus | Mint Oil | Snap Peas

**Dover Sole Meuniere** **\$95**  
Gnocchi | Vegetable Medley | Fried Parsley | Meuniere Sauce

**Lobster Scampi** **\$60**  
Garlic Soubise | Nero Linguini | Swarnadwipa Spice

**Maple Leaf Farms® Duck Breast** **\$40**  
English Pea Puree | Gnocchi | Seasonal Vegetables  
Peppercorn Gastrique

**Pan Seared Mary's Chicken** **\$38**  
Haricot Verts | Cherry Tomato | Roasted Pineapple  
Diablo Sauce

**Elementa Land & Sea** **\$100**  
SRF® Ribeye Cap | Caledonian Blue Shrimp | Green Beans  
Potato Au Gratin | Chimichurri

## DESSERTS

**Tahitian Crème Brûlée** **\$10**

**Strawberry Balsamic Meringue** **\$10**

**Citrus Palet Breton** **\$10**

**Hazelnut Chocolate** **\$10**

**Fresh Coconut Sorbet GF** **\$10**