



elements

k i t c h e n

Lobster

Grilled Lobster & Mixed Beet Salad
Citrus supremes • Shaved fennel
Candied papitas • Tarragon vinaigrette
17



Lobster Thermidor Potpie
Tarragon béchamel • Bacon brioche crouton
Harcot vert salad
25

Monkfish Curry
Ginger, lemongrass & kafir curry
Root vegetables • Lobster steamed rice
28

Chicken & Birds

Crispy Fried Chicken Livers
Anson Mills Grits • Mahogany onion gravy
9

Dried Fruit & Nut Stuffed Chicken Sausage
Mostarda di frutta • Parsnip purée • Chicken cracklings
10



Game Hen Cassoulet
French lentils • Tongues-of-fire
Creamy leeks • Roasted cipollini
17

Bolivian Roasted Chicken Criollo
Chorrellana • Chuño & fingerling potato • Tomato confit
16

Tomatoes

Beefsteak Tomato Tartare
Tomato "egg yolk" • Celery Seed Flatbread
Crispy Capers
9

Sautéed Haricot Verts & Tomatoes x 3
Tomato oil • Tomato confit • Tomato fennel jam
7



Beef

Triple Oxtail Consommé
Oxtail agnolotti • Brunoise
10

Marinated Flank Steak & Kimchi Tacos
Corn & sesame tortillas • Sambal aioli • Pickled ginger
11



Braised Wagyu Beef Cheeks with Homemade Porcini Fettuccine
Seared king trumpets • Salsify • Baby carrots
Zinfandel sauce
24

Seared Tenderloin Filet with Uni Hollandaise
Potato tower • Fresh sea urchin
Asparagus & confit tomatoes
30

Mussels & Oysters

Oyster Quartet
Selection changes daily
Ask your server for details
16

Oyster & Mussel Chowder
Yukon gold potato cream • Crispy pork belly
12



Mussel & Striped Bass Tagine
Ras el Hanout • Preserved lemon
Saffron & date couscous
26

Eggs

"Steak & Eggs"
Grilled rare tuna steak • Spinach blini "short stack"
Masago caviar
14

Frisée & Scotch Duck Egg Salad
Asparagus tips • Lardons
Walnut oil vinaigrette
12



"Breakfast at Tiffany's"
French Omelette & Caviar
Butter poached lobster • Green & white asparagus
White truffle cream
25

Duck

Duck Confit "Eggrolls"
Wild rice • Brussels sprouts • Chestnuts
Port & pomegranate sauce
9

"P F & J"
(Pistachio Butter, Foie Gras Torchon & Jellied Sauternes)
Brioche toast • Candied pistachios • Roasted grapes
19



Tamarind Marinated Grilled Duck Breast
Tamarind ginger sauce • Blood orange mojo
Mofongo & duck chicharróns
24

Cod

Salted Cod & Cannelli Rillette
Fine herb pristou • Seasonal bitter greens • Grilled garlic bread
9

Baccalà alla Vicentina Gratin
Cardoons • Baby artichokes • Gremolata
12



Seared Black Cod Filet & Chorizo Pipérade
Clam nage • Preserved lemon • Fava beans • Niçoise olives
22

Vietnamese Steamed Sablefish
Pho broth • Cellophane noodles • Shiitake & enoki mushrooms
Fresh mint & cilantro
25

Squash

Farmer's Market Salad
Dervaes greens • Roasted summer squash
Glazed butternut squash
Kobocha stuffed squash blossoms
13

Spaghetti Squash with Marinara
Herbed ricotta • Parmesan • Dried Niçoises olives
9



Kabocha Squash & Miso Risotto
Marinated tofu katsu • Miso broth • Edamame
19