

Elements

Open That Bottle Night

Feb 27th, 2010 \$40 per person

White Wine Menu

First Course

Grits

oyster mushrooms/ shiso/ buttermilk

Second Course

Chowda

shrimp/ cauliflower/ rosemary

Third Course

Butternut Squash

iceberg/ apple/ manchego

Main Course

Chicken

lemon/ caper / golden raisin

Lobster

white bean/ escarole/ sunchoke

Dessert Course

gouda/dark chocolate/reisling

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Open That Bottle Night

Feb 27th, 2010 \$40 per perso

Red Wine Menu

First Course

Ravioli

goat cheese/ arugula/ red pepper

Second Course

Chowda

oysters/ bacon/ thyme

Third Course

Beets

watercress/ walnut/ balsamic

Main Course

30 day Dry Aged Rib Eye

crimini/ brussel sprout / turnip

Ahi Tuna

lentils/ artichoke/ kalamata

Dessert Course

Maytag blue/dark chocolate/port wine