

Elements

Restaurant Week Tasting Menu

April 11th to 16th--\$35 per person

First Course (choose one)

Roasted Tomato and Goat Cheese Ravioli
basil pesto

Lobster Claw Cocktail
3 dipping sauces- warm tarragon butter, cocktail and orange chive aioli

Philly Cheese Steak Eggroll
warm mustard dipping sauce

Second Course (choose one)

Crab Bisque
old bay and lemon

Mushroom Barley Soup
Worcestershire cracker

Third Course (choose one)

Beet and Arugula Salad
spiced pecans and orange juice vinaigrette

Grilled Romaine Salad
lemon parmesan dressing and cornbread croutons

Main Course (choose one)

Risotto
asparagus, arugula and walnuts

Jumbo Lump Crab Cake
pinch bread, tartar sauce, lettuce and tomato

Paella
mussels, shrimp, chicken and chorizo

Buttermilk Fried Chicken
macaroni and cheese and almond sautéed broccoli

Steak au Poivre
frites and Dijon cream sauce

Dessert Course (compliments of the chef please choose one)

Chocolate Mousse Cake
Strawberry Almond Tart with Cinnamon Ice Cream
Banana Sorbet with Graham Cracker Biscotti