



## ELEMENTS PLATED DINNER MENU

Plated dinners are inclusive of warm artisan breads, rolled butter truffles, soup (or) salad selection and choice of house specialty dessert. Water, brewed iced tea, Elements single origin coffee service and organic mighty leaf tea service.

Add \$4 for selection of both soup and salad.

### CHOICE OF SOUP

#### Beef Barley

brunoise vegetables

#### Garden Vegetable

market produce, tomato broth,  
tubetti pasta, focaccia crisp

#### Charred Red Bell Pepper

herb panko, tuffle cream

#### Asparagus Cream

roasted fennel, shave asparagus

#### Roasted Butternut Squash Bisque

curried sea salt, rosemary crouton

OR

### CHOICE OF SALAD

#### Elements House Salad

mesclun greens, Maytag Blue, bartlett pear,  
spiced candied walnuts, champagne citrus vinaigrette

#### Heirloom Tomato Salad

fresh mozzarella, frisée,  
smoked sea salt, basil emulsion

#### Arugula Salad

shaved beets, goat cheese, toasted  
sunflower seeds, lemon thyme vinaigrette

#### Wedged Baby Lettuces

shaved garden vegetables,  
crispy bacon lardons, buttermilk ranch

## ENTREE SELECTIONS

May select up to two options

#### 10oz. Angus Prime Strip Steak

baked potato pave, oven dried roma tomato  
porcini mushroom jus, broccolini

56/person

#### Jail Island Salmon

market succotash, smoked tomato butter  
oven roasted asparagus

52/person

#### Pan Seared Halibut

charred tomato beurre blanc, white truffle  
brussel sprouts, champagne tuxedo cous cous

55/person

#### White Marble Farms Pork Tenderloin

Hook's cheddar polenta  
market squash, sweet pepper jam

49/person

#### Frenched Chicken Breast

roasted red pepper coulis, sautéed French beans  
celery root parsnip au gratin

48/person

#### Center Cut Filet

8oz. filet of beef, Maytag and garden chive  
compound butter, Yukon gold smashed potato  
oven roasted asparagus

55/person

#### Free Range Chicken Breast

roasted apple bourbon compote, French beans  
crispy sage, brown butter spaetzel

46/person

#### Amish Thyme Roasted Chicken

brandied wild mushroom jus  
gruyere potato pave, grilled asparagus

49/person

#### Elements Brick Chicken

caper berries, preserved lemons, chardonnay beurre  
blanc, great plains wild rice, broccolini

46/person

#### 6oz. Crusted Filet

blue cheese (OR) parmesan crusts  
oven roasted asparagus, red pepper mashed

52/person

All food and beverage prices are subject to a 22% service/gratuity charge, plus current applicable taxes.  
Menu items subject to seasonal availability. Food and beverage minimums may be required depending on your desired function space.  
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