

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 certified organic ROAR botanical 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, shaved 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

Wedge Baby Lettuces

shaved garden vegetables,
crispy bacon lardons, buttermilk ranch

ENTREE SELECTIONS

May offer a choice of 1 or 2 options

10oz. Angus Prime Strip Steak

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

58/person

Jail Island Salmon

market succotash, smoked tomato butter
oven roasted asparagus

54/person

Pan Seared Halibut

charred tomato beurre blanc, white truffle
brussel sprouts, toasted cous cous

58/person

White Marble Farms Pork Tenderloin

Hook's cheddar polenta
market squash, sweet pepper jam

51/person

Frenched Chicken Breast

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

49/person

Center Cut Filet

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

59/person

Free Range Chicken Breast

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

48/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

48/person

6oz. Crusted Filet

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

55/person

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ENTREE SELECTIONS

May select up to two options

Lamb Chops

vanilla port wine reduction, sea salt roasted
brussel sprouts, ricotta gnocchi

59/person

Cabernet Braised Short Rib

cut carrots & micro zucchini,
grilled fennel risotto, reduction sauce

57/person

Grilled Zucchini Roulades

julienne roasted vegetables
lemon herb quinoa, red pepper relish

44/person

Eggplant Cannelloni

sundried tomato polenta and black garlic jus

46/person

Wild Mushroom Pot Pie

oven baked ragout of tender mushrooms,
cream, sherry, fresh herbs and caramelized shallots
enveloped in crock with flaky puff pastry topper

46/person

Farmhouse Ratatouille

handmade cheese ravioli, grilled portabella,
goat cheese crumbles

45/person

Table wine service of 1 white and 1 red varietal to be set on table or server poured. 10/person per hour.
Added cost of 2/person per selection when serving more than two entree selections (max four selections).

CHOOSE ONE DESSERT

Pure Vanilla Creme Brulee

minted wild berry compote

Deep Dish Cheesecake

dark rum flashed bananas, salted caramel foster sauce

Flourless Chocolate Cake

white chocolate mousse, macerated raspberries

Very Berry Martini (seasonal)

ripe mixed wild berries, raw cane sugar,

Grand Marnier whipped cream

Chef's Featured Selection

seasonally inspired dessert creation