



ELEMENTS

BAR & LOUNGE

Dinner Menu (Available from 5:30pm to 10:30pm Monday through Saturday)

Snacks

Mixed Olives & Pickled Peppers	12
Tamarind Nut Mix	12
Onion Dip & Potato Chips <i>trout roe, poppy seeds</i>	12
Salted Cod Cromesquis <i>potato, garlic aioli</i>	12
Pommes Frites <i>garlic aioli</i>	10
Raw Bar West Coast Oysters <i>tarragon mignonette</i>	4/pc
Grilled West Coast Oysters <i>caviar, butter, chives</i>	10/pc

Small Plates

Crispy Onion Tart <i>creamy spring onions, chanterelles</i>	24
Scallop Ceviché <i>orange, Campari, avocado</i>	22
Jambon de Bayonne <i>cured ham, heirloom tomato basil tartine</i>	18
Soju-Cured Salmon <i>beet, curry cauliflower rémoulade</i>	15
Steak Tartare <i>2.5oz, hand chopped skirt steak, capers, gherkins</i>	2.5 oz - 18 5 oz. - 33
Tuna Tartare & Crispy Rice <i>kewpie mayo, sesame, seaweed</i>	20



Large Plates

Beef Burger <i>wasabi mayo, roasted peppers, pommes frites</i>	27
Half-Smoked Salmon <i>wasabi beurre blanc, cucumber, sesame, ikura</i>	38
Steak au Poivre <i>7oz tenderloin, roasted potatoes</i>	49
Roasted Chicken <i>duck fat potatoes, shallots, garlic</i>	34
Roasted Cauliflower <i>comté mornay, black truffle</i>	22

Dessert

Nougatine <i>lavender honey ice cream, confit dried fresh fruit, kirsch chantilly</i>	15
Peach-Melba <i>vanilla ice cream & peach compote</i>	15
Exotic <i>mango banana sorbet, caramelized bananas, coconut rum emulsion</i>	15
Profiteroles <i>vanilla ice cream, warm chocolate chantilly</i>	15
Île Flottante <i>caramelized praline, orange cream</i>	10
Warm Bread Pudding <i>vanilla crème anglaise</i>	12

