

e l e m e n t s

r e s t a u r a n t  b a r

Starters

Fire-Roasted Tomato Soup
opal basil bruschetta and chive oil

7-
fire

Shepherd's Organic Mixed Greens
julienne red peppers, sweet pecans and crumbled goat cheese
dressed with white balsamic vinaigrette

8-
earth

Hearts of Romaine Salad
with classic caesar dressing, shaved parmesan,
oven dried tomatoes and toasted pignolas

9-
earth

Chinese Chicken Salad
sliced chicken breast, mandarin oranges, toasted cashews and red peppers dressed with
an orange gingerette and topped with crispy wonton strips

10-
air

BLT Salad
heirloom tomatoes, pancetta, mixed greens, gorgonzola cheese
and sherry herb vinaigrette

11-
earth

Appetizers

Greek Saganaki Fondue
brandy flamed Kasseri cheese with lemon and garlic toast points

9-
fire

Mexican White Shrimp and Corn Hush Puppies
served with chipotle remoulade dipping sauce

11-
earth

Deconstructed Ahi Poke
yellowfin tuna sashimi, Yuzu sesame dipping sauce, and seaweed salad with taro chips

11-
water

Pan-Seared Sea Scallops
asparagus spears, fresh crab meat and creole cream sautee

14-
water

Cold-Smoked Buffalo Carpaccio
caper berries, shaved shallots and whole grain mustard aioli

10-
fire

Sous Chef Mossin Sugich