

# e l e m e n t s

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

## Main Courses

**Lemongrass-Panko Crusted Sea Bass**  
thai green curry coconut sauce, chili oil and gingered basmati rice with stir-fried vegetables  
28-  
water

**Sesame Encrusted Ahi Tuna Steak**  
passionfruit-soy butter sauce, wasabi whipped potatoes and braised asian greens  
27-  
earth

**Tempura Tofu Stuffed Portabello Mushroom**  
red miso, sesame and sweet soy sauces with stir-fried vegetables  
22-  
fire

**Dad's Hoisin BBQ'd Free-Range Half Chicken**  
chopped chive mashed potatoes with yu choy and buerre blanc sauce  
25-  
air

**Cinnamon Spiced Duck Confit Risotto**  
kubocha squash, sage and pancetta with crushed pecans and maple syrup sauce  
26-  
water

**Tandoori Spiced Colorado Lamb Shank**  
Masala yogurt sauce, gingered basmati rice and baby carrots  
27-  
fire

**Whole Grain Mustard Crusted Natural Pork Rib Chop**  
apple cider pomegranate sauce, melted brie whipped potatoes,  
haricot vert and golden raisin /apple compote  
28-  
earth

**Herb Grilled 10oz Natural Flat Iron Steak**  
shiitake mushroom cream sauce, sauteed baby arugula and truffled potato rosti  
31 -  
earth

**Spanish Style 1/2 Pound Kobe Beef Burger**  
carmelized onion, cabrales blue cheese, piquillo pepper, aioli and garlic thyme fries  
19-  
fire

our chefs use clean meats and sustainable seafood wherever possible  
*for parties of six (6) or more a gratuity of 18% will be added to your bill*  
team elements welcomes your vegetarian or special dietary requests -- please consult your server  
split plate charge is five dollars for entrees

**Chef / Owner Paul Becking**