

# ELISA

## FIRST COURSE

*choice of*

the 'classic' beef tartare

caramelized shallot aioli, crunchy onions - grilled bread

caesar salad

gem lettuce, parmesan, don bocarte anchovy, croutons

shrimp cocktail

tomato, lemon, horseradish, tabasco

## SECOND COURSE

*choice of*

hanks grass fed tenderloin - abbotsford, 6 oz

hanks grass fed rib eye - abbotsford, 12 oz

sablefish from bc

sake marinated, bok choy, daikon, wood grilled wild baby leeks with sesame,  
soy and horseradish

crispy cauliflower

chermoula and sumac, farro verde with root vegetables, squash, soba and citrus butter

*accompanied by truffle mac & cheese, onion rings and broccolini for the table*

## DESSERT COURSE

*choice of*

pumpkin mascarpone cheesecake

brown sugar streusel crust, cranberry jam, chai white chocolate whip,  
candied pepitas, mandarin carrot sorbet

ice cream trio

trio of flavours, meringue crisp

\$115 / per person (exclusive of taxes + gratuity)

# ELISA

## ELISA SEAFOOD TOWER

*for the table*

oysters, shrimp cocktail, tuna tartare, cured hamachi spring salmon,  
whole 1.5lb nova scotia lobster

## SECOND COURSE

*choice of*

signature beef tartare

barbecue sauce, quail egg - gem lettuce

tender leaf and fresh herb salad

raw shaved beet, carrot and radish, navel orange, candied pecan, celery leaf pistou,  
white soy-sherry vinaigrette

## MAIN COURSE

*choice of*

double r ranch tenderloin - washington 8 oz

pine haven dry aged grass fed rib eye - alberta 10 oz

sablefish from bc

sake marinated, bok choy, daikon, wood grilled wild baby leeks with sesame,  
soy and horseradish

crispy cauliflower

chermoula and sumac, farro verde with root vegetables, squash and soba

*accompanied by truffle mac & cheese, onion rings and broccolini for the table*

## DESSERT COURSE

*choice of*

pumpkin mascarpone cheesecake

brown sugar streusel crust, cranberry jam, chai white chocolate whip,  
candied pepitas, mandarin carrot sorbet

chocolate mousse cake

cocoa nib tuile, chocolate sponge, chocolate cremeux

lemon tart

pate sucre, lemon cremeux, toasted meringue

\$155 / per person (exclusive of taxes + gratuity)

# ELISA

## ELISA SEAFOOD TOWER

*for the table*

oysters, shrimp cocktail, tuna tartare, cured hamachi, spring salmon,  
whole 1.5lb nova scotia lobster

## FIRST COURSE

*choice of*

bc dungeness crab spring rolls

crispy spring rolls with soy beans, fresh lemon and aleppo chili,  
chick pea and coriander sauce, rayu and green salad

hand-cut beef carpaccio

harry's bar sauce - arugula, pecorino al tartufo, summer truffle

## MAIN COURSE

*choice of*

snake river farms wagyu striploin - idaho 6oz

japanese A5 wagyu tenderloin - kagoshima prefecture 4 oz

sablefish from bc

sake marinated, bok choy, daikon, wood grilled wild baby leeks withsesame,  
soy and horseradish

*accompanied by truffle mac & cheese, onion rings and broccolini for the table*

## DESSERT COURSE

*choice of*

pumpkin mascarpone cheesecake

brown sugar streusel crust, cranberry jam, chai white chocolate whip,  
candied pepitas, mandarin carrot sorbet

warm valrhona chocolate cake

passion fruit, hazelnut crunch, cocoa nib tuile - salted caramel ice cream

\$239 / per person (exclusive of taxes + gratuity)

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## ADDITIONS FOR PRE-ORDER

*for the table and priced per order*

### jamon iberico de bellota

cinco jotas ham from jabugo, spain – 100% iberico, free range, acorn fed and served with pan con tomate 52

### whole roasted chicken

3 1/2 lb slow-roasted organic truffle chicken with lemon, garlic, thyme, tarragon summer truffle and roasting jus 65

### seafood plateau

six oysters, classic shrimp cocktail, tuna tartare, cured hamachi, spring salmon 67

### caviar

*all 30 grams*

northern divine 150 | osetra 210 | beluga 360

### boxed petit fours

assorted macarons, financier and pate de fruit 15 *per box*

all menu additions and modifications must be  
confirmed 48 hours in advance