



ELISA

PRIVATE DINING & EVENTS



9.47

PLANNING YOUR EXPERIENCE

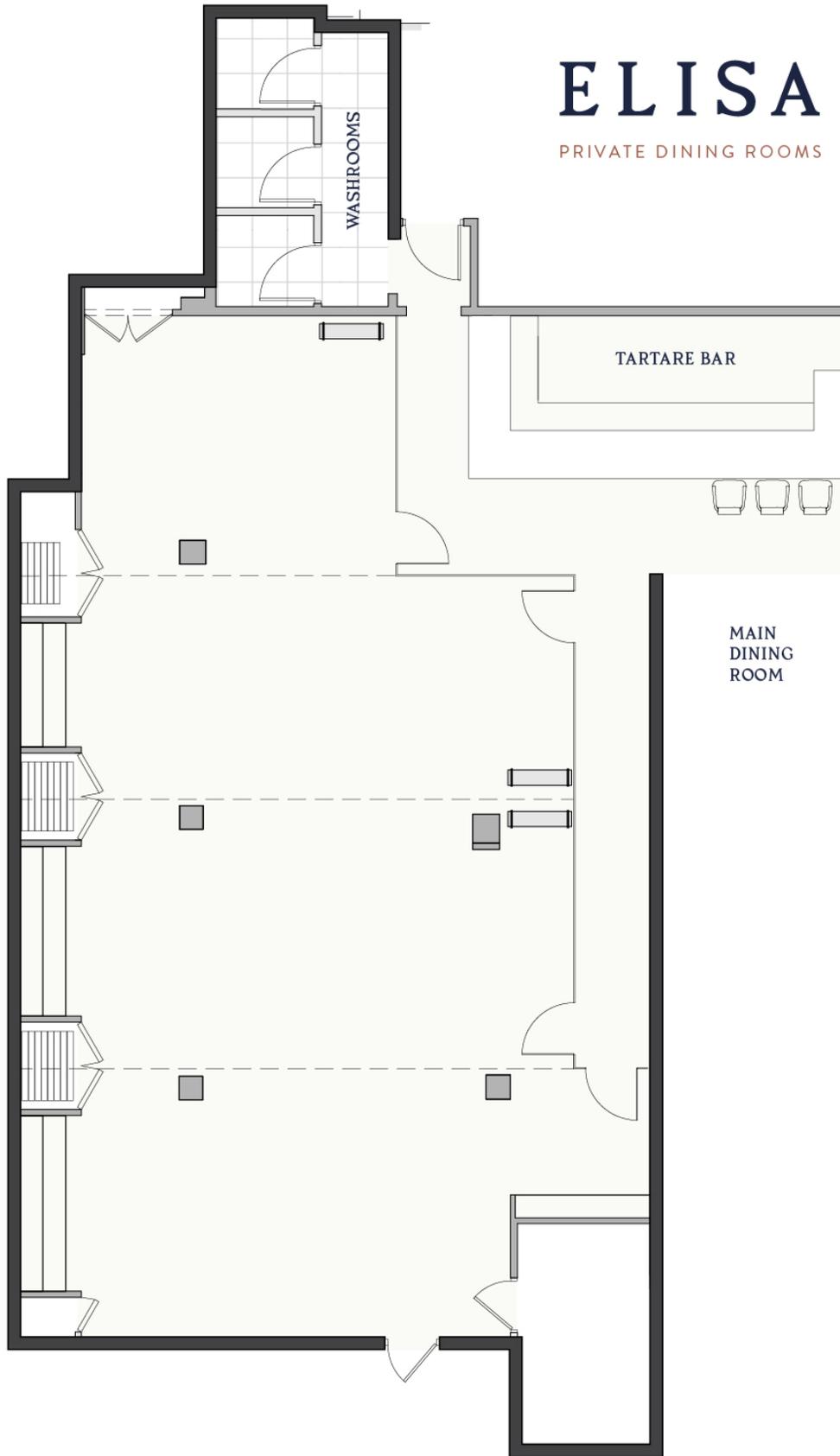
Located in the heart of historic Yaletown in Vancouver, Elisa offers elegant private dining spaces suitable for any occasion. Accommodating groups of up to 85, we offer four unique rooms with retractable wooden walls that allow our guests to customize the space to meet their individual needs.

Our contemporary design and state-of-the-art audio visual capabilities set the stage for Executive Chef Andrew Richardson's signature menu creations. Events Manager Cara Dunlop and her dedicated team ensure that every detail is seamlessly attended to and delivered with grace.



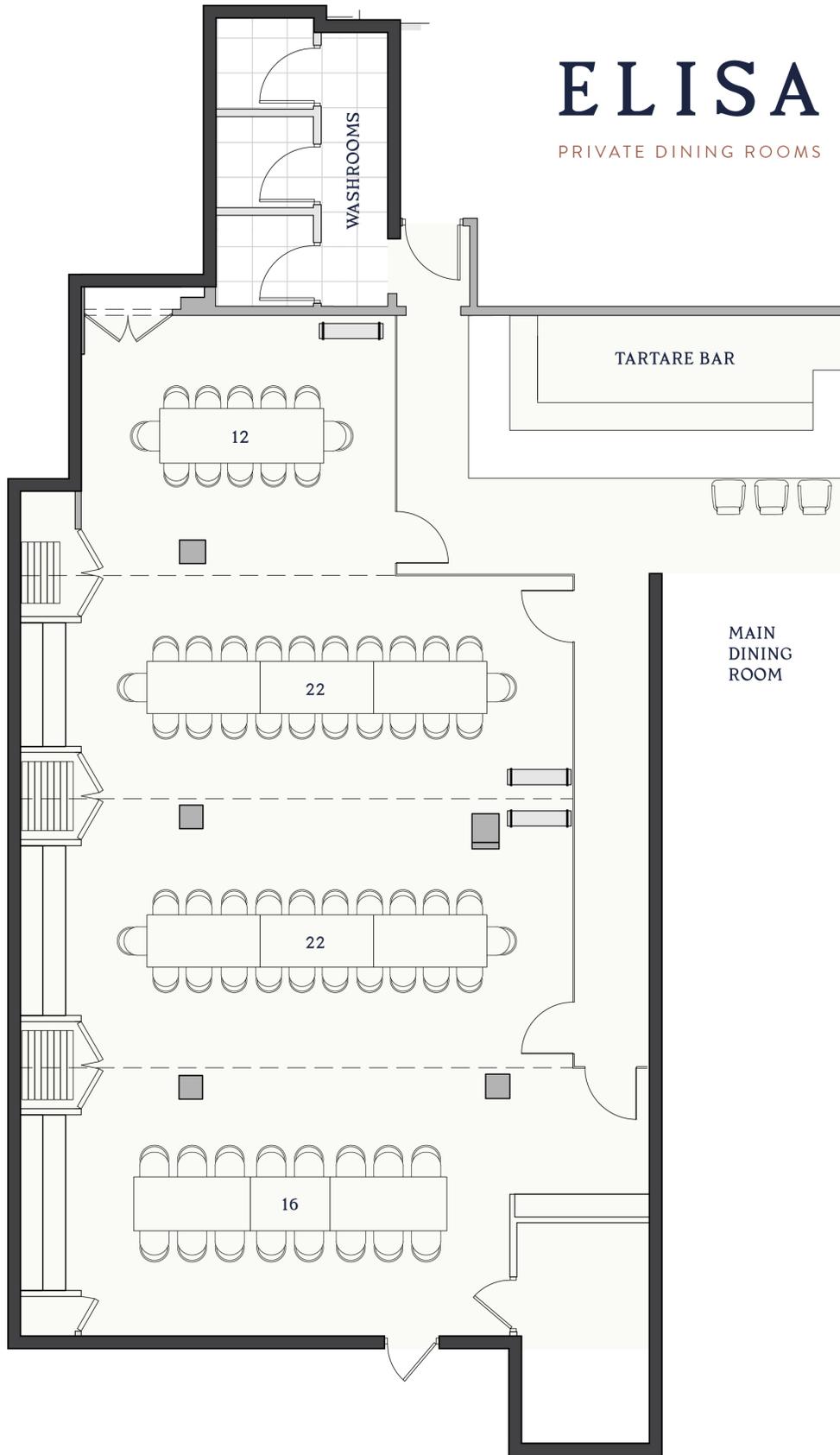
ELISA

PRIVATE DINING ROOMS

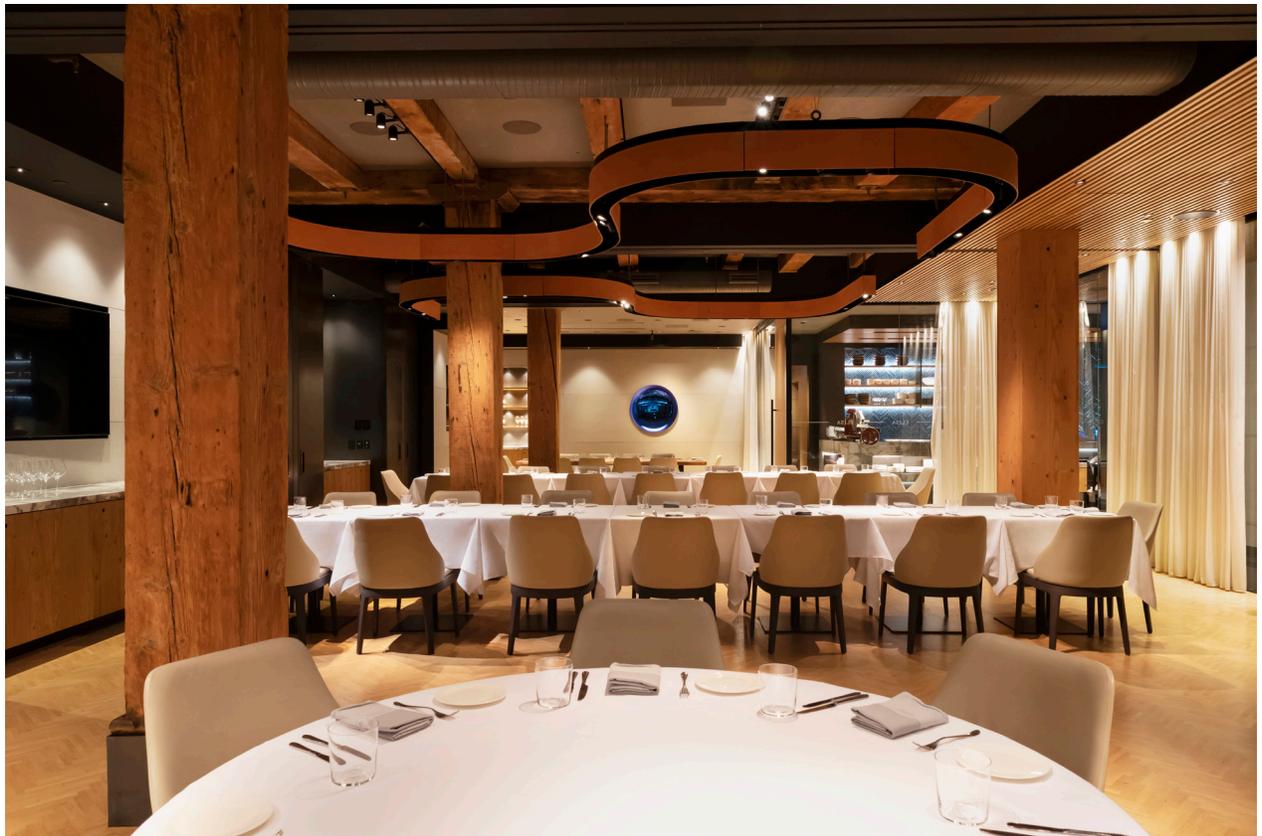


ELISA

PRIVATE DINING ROOMS











MENUS

Executive Chef Andrew Richardson seasonally inspired menus feature an array of offerings from exquisite tartares and premium cuts, rounded out with signature side dishes and vegetarian options.



OUR WINE PROGRAM

Our expert team of sommeliers will curate the perfect wine selections to compliment your special occasion from our diverse yet approachable wine list.

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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

american black angus tenderloin - kansas, 6 oz

blue dot potato & grass fed striploin - prince edward island, 12 oz

sablefish from bc

sake marinated, bok choy, daikon, 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

vanilla mascarpone cheesecake

gluten free streusel crust

ice cream trio

trio of flavours, meringue crisp

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

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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

angus reserve tenderloin - alberta, 8 oz

holstein dairy cow striploin - wisconsin, 10 oz

sablefish from bc

sake marinated, bok choy, daikon, 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

vanilla mascarpone cheesecake

gluten free streusel crust

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)

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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, with sesame, soy and horseradish

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

DESSERT COURSE

choice of

vanilla mascarpone cheesecake

gluten free streusel crust

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

Private Dining Wine List

bubbles

Bottega Il Vino dei Poeti Prosecco Valdobbiadene Italy NV	52
Blue Mountain Brut Okanagan Valley BC NV	64
Deutz (NM) Souverain Brut Champagne France NV	138

white

Astrolabe Sauvignon Blanc Marlborough New Zealand 2021	56
Colterenzio Pinot Grigio Alto Adige Italy 2020	68
Kitsch Wines Riesling Okanagan Valley BC 2021	68
Phantom Creek Estates Pinot Gris Okanagan Valley 2020	70
Gerard Tremblay Petit Chablis Burgundy France 2021	82
Quails' Gate Chardonnay Stewart Family Okanagan Valley 2020	86
Brewer Cliftion Chardonnay St. Rita Hills USA 2017	102
Domaine Delaporte Sancerre Loire France 2020	122
Rombauer Vineyards Chardonnay Carneros USA 2019	158

red

Dominio del Plata BenMarco Mendoza Argentina 2021	72
Francis Ford Coppola Cabernet Sauvignon California USA 2018	80
Angels & Cowboys Proprietary Red Sonoma County USA 2019	98
Black Stallion Winery Cabernet Sauvignon Napa Valley USA 2019	108
Little Engine Pinot Noir Okanagan Valley BC 2019	116
Clos du Soleil Cabernet Sauvignon Signature Similkameen BC 2019	118
Aquilini Cabernet Sauvignon Red Mountain Washington USA 2016	138
Altesino Brunello di Montalcino Tuscany Italy 2017	158
Freemark Abbey Cabernet Sauvignon Rutherford USA 2018	164
Domenico Clerico Barolo Piedmont Italy 2017	174
Rubicon Estate Inglenook Cabernet Sauvignon 1882 Rutherford 2018	192
Grgich Cabernet Sauvignon Napa Valley USA 2018	242



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