



# ELISA

PRIVATE DINING & EVENTS



9.47

## PLANNING YOUR EXPERIENCE

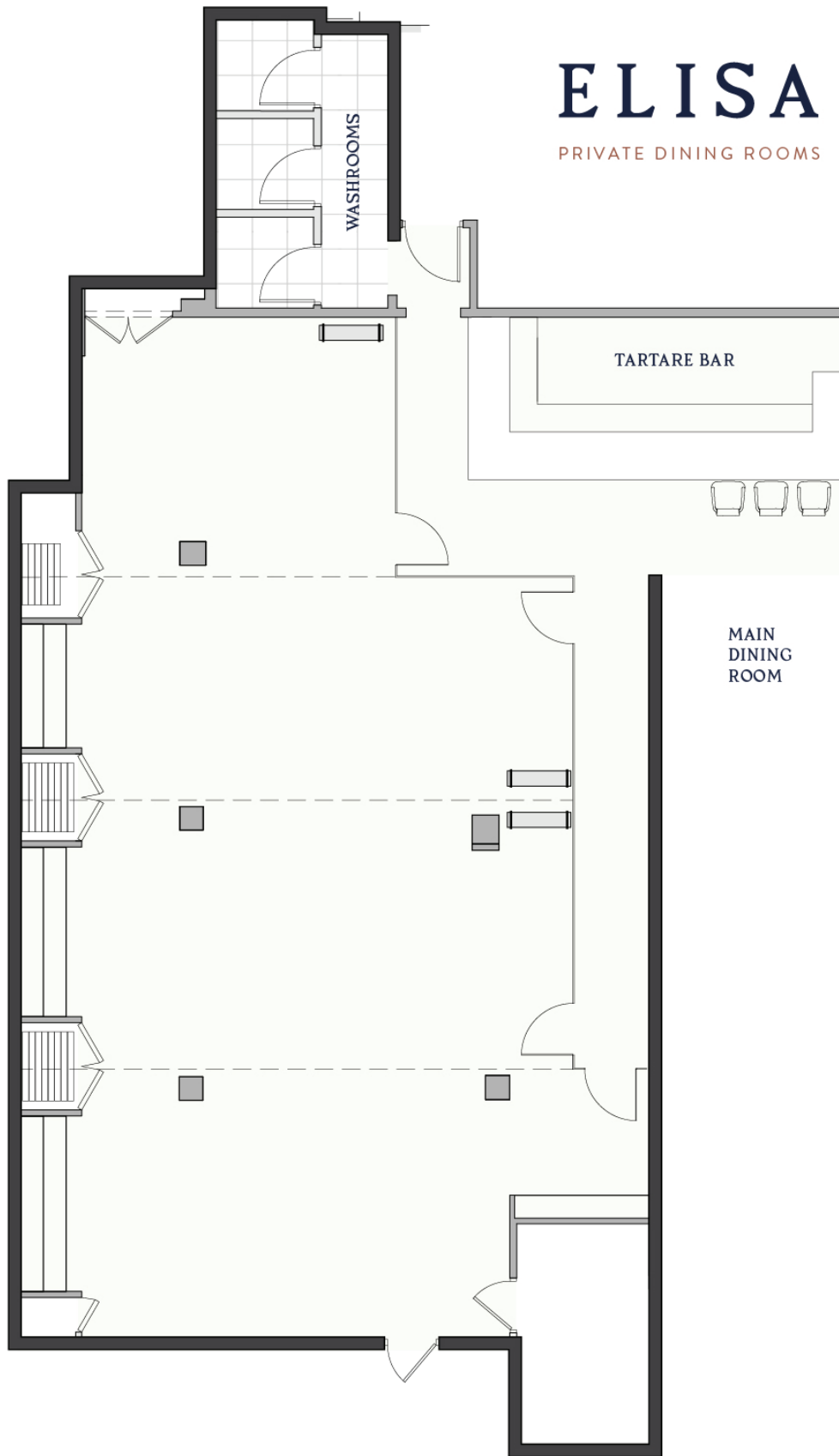
Located in the heart of historic Yaletown in Vancouver, Elisa offers elegant private dining spaces suitable for any occasion. Accommodating groups of up to 85, we offer four unique rooms with retractable wooden walls that allow our guests to customize the space to meet their individual needs.

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.



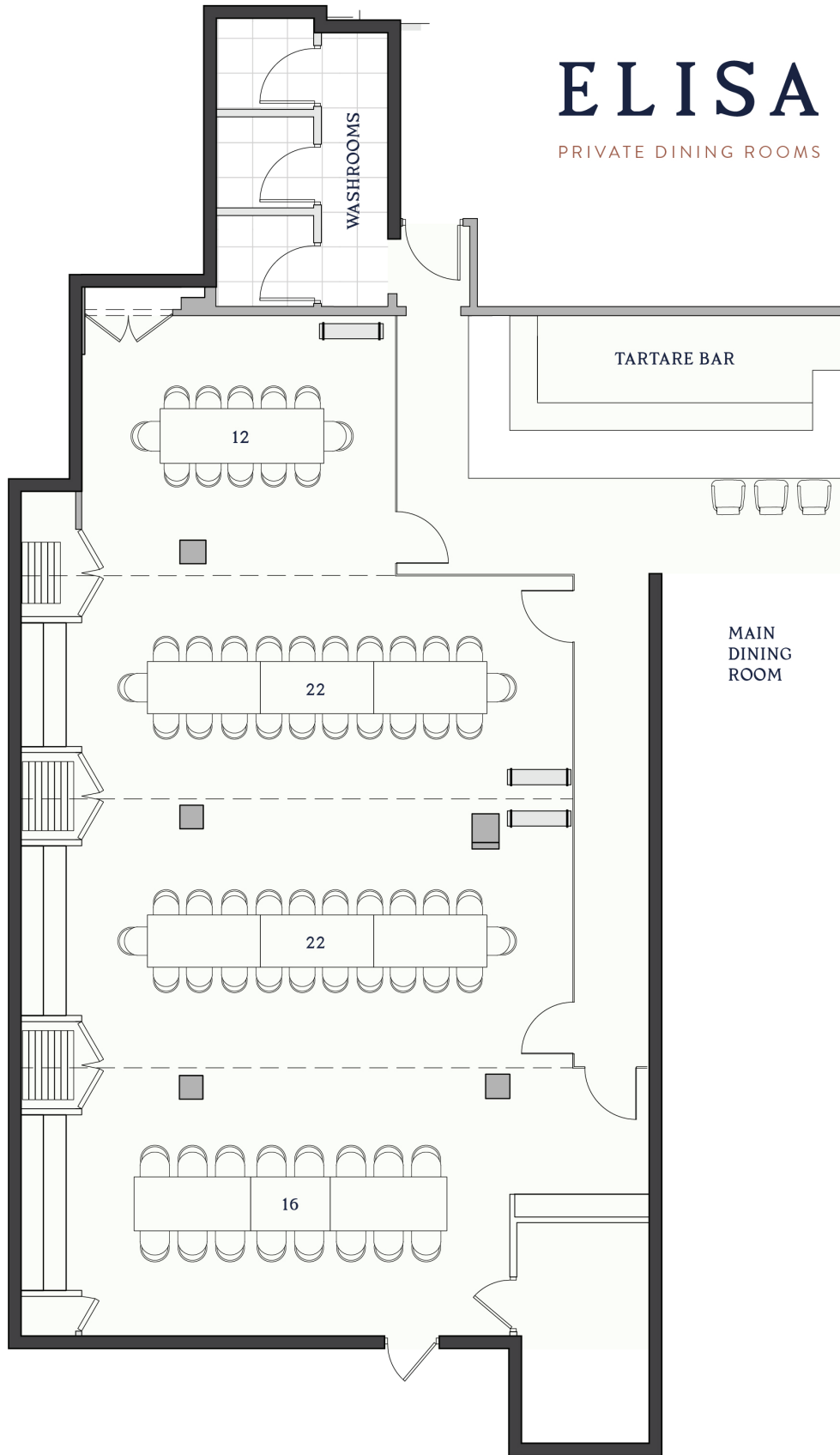
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PRIVATE DINING ROOMS



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## 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.

# 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

## MAIN COURSE *choice of*

black angus reserve tenderloin alberta 6 oz

double r ranch signature striploin washington 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

*choice of three for the table - truffle mac & cheese or sauteed mushrooms /  
onion rings or french fries / potato puree or broccolini*

## 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 nova scotia lobster

## SECOND COURSE *choice of*

the 'classic' beef tartare caramelized shallot aioli, crunchy onions - grilled bread

hand-cut beef carpaccio harry's bar sauce - arugula, pecorino al tartufo, truffle

### 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*

black angus reserve tenderloin alberta 6 oz

black angus reserve ribeye alberta 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 and soba

*choice of three for the table - truffle mac & cheese or sauteed mushrooms /  
onion rings or french fries / potato puree or broccolini*

## 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

\$165 / per person (exclusive of taxes + gratuity)

# ELISA

## ELISA SEAFOOD TOWER *for the table*

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

## SECOND COURSE *choice of*

### burrata from puglia

beets and blood orange, pistachios, pistachio vinaigrette, vancouver  
island balsamic vinegar

### 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, 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  
*choice of three for the table - truffle mac & cheese or sauteed mushrooms /  
onion rings or french fries / potato puree or broccolini*

## 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

\$249 / per person (exclusive of taxes + gratuity)

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## CANAPE MENU

*all items are priced per dozen  
two dozen minimum per item & maximum of four selections*

### COLD

- 'classic' beef tartare on grilled bread 60
- smoked bison tartare on crostini 60
- oysters with red wine mignonette, served in the shell 48
- yellowfin tuna tartare with avocado mousseline on taro chip 72
- crispy potato chip with potato puree and northern divine caviar 80
- foie gras and chicken liver toast 65

### HOT

- crispy cauliflower, sumac, chermoula 55
- wagyu polpette with tomato sauce 70
- wild mushroom arancini 55
- mini dungeness crab cake with meyer lemon mayonnaise 75
- jamon croqueta with piquillo pepper sauce 65
- wild bc spot prawn croqueta with piquillo pepper sauce 70

all reception items must be confirmed 72 hours in advance

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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, truffle and roasting jus 65

### tomahawk steak

50oz 'prime' double r ranch, okanagan, washington 225

### seafood plateau

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

caviar *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	78
Lanson <sup>(NM)</sup>   Le Black Label   Brut   Champagne   France   NV	148

## *white*

La Stella   Pinot Grigio   Vivace   Okanagan Valley   BC   2022	62
Astrolabe   Sauvignon Blanc   Marlborough   New Zealand   2022	66
Colterenzio   Pinot Grigio   Alto Adige   Italy   2022	68
Kitsch Wines   Riesling   Okanagan Valley   BC   2021	68
Albert Bichot   Petit Chablis   Burgundy   France   2020	94
Quails' Gate   Chardonnay   Stewart Family   Okanagan Valley   BC   2021	96
Wines of Francis Coppola   Chardonnay   Central Coast   USA   2021	98
Domaine Hubert Brochard   Sancerre   Loire   France   2022	114
Rombauer Vineyards   Chardonnay   Carneros   USA   2022	192

## *red*

Tinto Negro   Malbec   Mendoza   Argentina   2021	60
Mitolo   Shiraz   Jester   McLaren Vale   Australia   2018	72
Matchbook   Cabernet Sauvignon   Red Gravel   Dunnigan Hills   USA   2021	80
Hermit Wines   Cabernet Blend   The Hermit   Okanagan Valley   BC   2020	84
Angels & Cowboys   Proprietary Red   Sonoma County   USA   2021	98
Black Stallion Winery   Cabernet Sauvignon   Napa Valley   USA   2019	108
Little Engine   Pinot Noir   Okanagan Valley   BC   2021	116
Justin Vineyards & Winery   Cabernet Sauvignon   Paso Robles   USA   2020	137
Altesino   Brunello di Montalcino   Tuscany   Italy   2018	158
Azelia   Barolo   Piedmont   Italy   2018	172
Aquilini   Cabernet Sauvignon   Red Mountain   Washington   USA   2016	179
Rubicon Estate Inglenook   Cabernet Sauvignon   1882   Rutherford   USA   2018	192
Freemark Abbey   Cabernet Sauvignon   Napa Valley   USA   2018	214



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