

ELISA

FIRST SEATING

4:45–7:15PM | THREE-COURSE MENU

\$150 per guest

FIRST COURSE

hand-cut beef carpaccio

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

classic beef tartare

caramelized shallot aioli, crunchy onions - grilled bread

cured spring salmon

eggplant age nasu, navel orange, watercress - soy citrus

burrata from puglia

golden delicious apple, endive and hazelnuts, vinaigrette with miso, urfa biber, yuzu and olive oil

MAIN COURSE

hanks tenderloin

grass fed, abbotsford 6oz

macleod's leap 'prime' ribeye

fort macleod, alberta 12oz

roast sablefish

sake marinated and roasted, bok choy and daikon, wood grilled green onions, sesame, soy and horseradish

red wine braised short rib of beef

double r ranch, chinese artichokes, long cooked carrots, red wine jus

DESSERT

cinnamon sugar doughnuts

chocolate whisky toffee sauce

warm valrhona chocolate cake

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

creme brulee

vanilla, salted caramel, apple, bergamot gel, dulcify crust

ON THE SIDE

available for the table

fries - 3 times cooked 13

braised, blanched, fried

mac & cheese 19

black winter truffle, comté cheese

sautéed broccolini 13

balsamic vinegar, chili

brussels sprouts 14

fried, brown butter, parmesan

wild & foraged mushrooms 18

sautéed

SAUCES

available for the table

red wine 4 chimichurri 4

bearnaise 4 au poivre 4

barbecue 4

SUPPLEMENTS

available for the table

jamon iberico de bellota 52

cinco jotas ham from jabugo, spain
iberico, free range, acorn fed

white alba truffles

m/p per gram - minimum two grams

black winter truffles

m/p per gram - minimum two grams

double r ranch tomahawk 225

A5 wagyu tenderloin, kagoshima

38/ per oz - minimum two ounces

A5 wagyu striploin, miyazaki

36/ per oz - minimum two ounces

ELISA

SECOND SEATING

8PM-LATE | FOUR-COURSE MENU

\$250 per guest

HAPPY NEW YEAR

SEAFOOD SUPPLEMENTS

west coast oyster - bc

mignonette, lemon, horseradish 4.5 each

beausoleil oyster - mirimachi bay, nb

clean briny flavour, mignonette, lemon, horseradish 4.5 each

elisa seafood plateau

west coast oysters + beausoleil oysters, shrimp cocktail, tuna tartare,
cured hamachi, spring salmon 67

elisa seafood tower

west coast oysters + beausoleil oysters, shrimp cocktail, tuna tartare,
cured hamachi, spring salmon, whole nova scotia lobster 215

caviar selections

organic northern divine, canada 30grams 165

osetra imperial, russia 30grams 150

osetra, italy 30grams 175

*with toasted brioche and classic accompaniments of
chopped eggwhite, egg yolk, chives, shallots, capers, and creme fraiche*

FIRST COURSE

snake river farms wagyu beef tartare
quail egg, white miso, watercress - grilled sourdough

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

yellowfin tuna tartare
itsumo tuna, avocado, sesame, soy and horseradish,
crispy shallots - yukon gold potato chips

wood grilled octopus and kurobuta crispy pork
borlotti beans, salsa verde, fresh herbs

MID COURSE

risotto of wild and cultivated mushrooms

ADD two grams of white truffle from alba / supplement

OR

ricotta gnocchi cacio e pepe

ADD two grams of black winter truffle / supplement

MAIN COURSE

double r ranch tenderloin signature series 8oz

black angus ribeye reserve bone-in ribeye 20oz

snake river farms striploin american wagyu 5oz

roast sablefish
sake marinated and roasted, bok choy and daikon, wood grilled green onions,
sesame, soy and horseradish

wood grilled alberta lamb rack
hispi cabbage with root vegetables, gratin dauphinoise, lamb jus

DESSERT

baked alaska
caramelized banana rum ice cream, browned butter cake, peanut butter cremeux,
banana puree, candied peanuts

warm valrhona chocolate cake
passion fruit, hazelnut crunch, cocoa nib tuile - salted caramel ice cream

cinnamon sugar doughnuts
chocolate whisky toffee sauce

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