

ELISA

Valentine's Day
Three-Course Menu
175 per guest

HAPPY VALENTINE'S DAY

SEAFOOD SUPPLEMENTS

shigoku west coast oyster - samish bay, washington
firm texture, sweet finish, mignonette, lemon, horseradish 4.5 each

beausoleil oyster - mirimachi bay, nb
clean briny flavour, mignonette, lemon, horseradish 4.5 each

elisa seafood plateau
shigoku west coast oysters + beausoleil oysters, shrimp cocktail, tuna tartare,
cured hamachi, spring salmon 67

whole atlantic lobster
whole 1.5 lb wood-fire grilled nova scotia lobster, grilled lemon 98

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
mushroom ketchup, aged parmesan, crisp shallots, watercress

hamachi crudo
pickled jalapeno, lime, ginger

caesar salad
gem lettuce, parmesan, cantabrian anchovy, coutons

MAIN COURSE

double r ranch tenderloin signature series, washington 8oz

snake river farms american wagyu idaho 4oz

blue dot ribeye potato and grass-fed, prince edward island 12oz

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

wood grilled alberta lamb rack
lentil du puy, red kuri squash, salsify

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

grapefruit mousse cake
early grey sable, buttermilk sorbet

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

au poivre 4

bearnaise 4

chimichurri 4

SUPPLEMENTS

available for the table

jamón ibérico de bellota 52
cinco jotas ham from jabugo, spain
iberico, free range, acorn fed

mushroom risotto 36
wild and cultivated mushrooms

black winter truffles
m/p per gram - minimum two gram

A5 wagyu tenderloin, kagoshima
38/per oz - minimum two ounces

A5 wagyu striploin, miyazaki
36/per oz - minimum two ounces