ELISA

Valentine's Day

2026

three-course menu

$180 pp

HAPPY VALENTINES DAY

SEAFOOD SUPPLEMENTS

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

beausoleil oyster - miramichi 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 wood-fire grilled lobster
whole 1lb wood-fire grilled nova scotia lobster, grilled lemon MP

CAVIAR SELECTIONS

organic northern divine, canada 30grams 175

osetra imperial, russia 30grams 160

osetra, italy 30grams 175

with toasted brioche and classic accompaniments of
chopped eggwhite, eggyolk, chives, shallots, capers, and creme fraiche

FIRST COURSE

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

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

cured hamachi
preserved lemon, coriander and soba, celery leaves and micro cilantro, thyme

caesar salad
gem lettuce, parmesan, cantabrian anchovy, coutons

MAIN COURSE

little joe ranch tenderloin australia 6oz

king river wagyu striploin australia 4oz

blue dot ribeye grass-fed, prince edward island 10oz

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

wood grilled alberta lamb rack
confit of winter vegetables, red cabbage, oyster mushrooms, lamb jus

DESSERT

vanilla spiced mascarpone cheesecake
carrot namelaka, winter citrus, mandarin gel, oat tuile, mandarin carrot sorbet

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

cinnamon sugar doughnuts
chocolate whisky toffee sauce

petit fours

ON THE SIDE

available for the table

fries - 3 times cooked 14
braised, blanched, fried

mac & cheese 22
black winter truffle, comté cheese

wild & foraged mushrooms 22
sautéed

sautéed broccolini 16
balsamic vinegar, chili

brussels sprouts 16
fried, brown butter, parmesan

SAUCES

available for the table

au poivre 5

bearnaise 5

chimichurri 5

SUPPLEMENTS

available for the table

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

mushroom risotto 39
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