

Spring 2006

BLUE RESTAURANT
SURF CITY, NJ

Light

- GARROXTA & TOMATO CONFIT BIQUINI 10
kalamata tapenade, salsa verde
- WARM CALAMARI & WHITE BEANS 10
cherry tomatoes, arugula, cava, "inked" almonds
- PAN SEARED HUDSON VALLEY FOIE GRAS 16
italian citrus mostarda, english muffin, saba reduction
- STEAMED MUSSELS & COCKELS 10
corn broth, chorizo, leeks
- CRAB TIMBALE 12
avocado mousse, tomato foam, tortillas
- BABY ROMAINE & MANCHEGO 8
toasted garlic vinaigrette, boquerones, pa amb tomaquet
- BUÑUELOS DE BACALAO 13
roasted olives & grapes, mint alioli
- GOAT CHEESE FLAN 10
shaved spring vegetable crudo, pizza crisp
- VIETNAMESE SHRIMP WRAP 12
butter lettuce, fish sauce & lime, sweet potato tempura

Deep

- GRILLED VEAL FLANK 25
parmesan gnocchi, sweet pea, roasted garlic corn froth
- FLAME-ROASTED CENTERCUT CORIANDER PORK CHOP 24
plantain smash, mole negro oaxaqueno, pineapple mojo
- SLOW-BROILED RED MISO ORGANIC SALMON 20
garnett yam puree, baby bok choy, ginger preserve, brown butter & yuzu vinaigrette
- GRILLED 12-OZ RIBEYE 36
cabrales empanadilla, sauteed swiss chard, leek jam
- GRILLED VIKING VILLAGE TUNA 27
sicilian caponata, ricotta salata, spring onions
- SERRANO-ROASTED ORGANIC HALF-CHICKEN 19
mediterranean rice, garlic broccolini
- SEARED DAYBOAT SCALLOPS 26
cucumber water, salsa salbitxada, orzo & spring vegetables
- CRISPY-SKINNED RED SNAPPER 28
tasso grit cake, sauce nantua, fiddlehead fern & crawfish
- PAN-ROASTED SKATEWING 24
saffron "cauliflower" & garbanzo, chanterelle & haricot vert guarnición
- BAKED SOFTSHELL CHANGURRO 32
corn & roasted red pepper soufflé, white asparagus, parsley jus

Side

LOBSTER POTATO PUREE 9
MIXED GREEN 5
PAN-ROASTED MUSHROOMS 5
MEDITERRANEAN RICE 5
SAUTEED BROCCOLINI & ALIOLI 5

Sweet

CHURROS 8
basil hot chocolate
CHOCOLATE PEANUT BUTTER MOLTEN CAKE 8
berry jam, chocolate gelato
CREMA CATALANA 8
almond cookies
YOGURT BAVARIAN 8
green apple mincemeat, chili-chocolate sauce, sesame-honey tuile
KEY LIME & MERINGUE TART 8
fresh berries, mint
ROOT BEER FLOAT 6

SPRING 2007

BLUE RESTAURANT
SURF CITY, NJ

LIGHT

CORNMEAL DREDGED FRIED PORTUGUESE SARDINES
agre dolce, mustard vinaigrette, parsley

WARM PRINCE EDWARD ISLAND MUSSEL SALAD
grilled radicchio & scallion, roasted portabello, toast

WHITE ASPARAGUS SALAD
egg "croquette", mahón, imported summer truffle

VEAL SWEETBREAD & ARTICHOKE RAVIOLI
parmesan broth, saffron, sorrel, fiddleheads

POACHED MAINE LOBSTER SALAD
green papaya, chayote, palm sugar, red grapefruit

CRAB SALAD SOPE
cilantro, tomatillo, avocado

NEW YORK FOIE GRAS DUO
ajo blanco, grapes, saba, verjus

POACHED BLACK TIGER SHRIMP SALAD
yuzu, honey, watercress, asian pear

ANISE BRAISED PORK BELLY
peas, basil

DEEP

GRILLED BARNEGAT LIGHT TUNA

blood orange, peanut potato, escarole

MUSTARD SEED ENCRUSTED ARCTIC CHAR

jardinère, beet purée

SAUTÉED BARNEGAT LIGHT MONKFISH

sharon fruit, banyuls, cucumber, crawfish

PAN ROASTED WILD EAST COAST HAKE

wild squid in their ink, chorizo, grilled leeks

GRILLED BARNEGAT LIGHT SCALLOPS

new jersey dandelion, guanciale, celery

PAN ROASTED WILD ALASKAN SABLEFISH

pea purée, pumpernickle oysters, fennel

LEMON BRAISED SHORTRIBS

lucques, figs, herbed panisse

GRILLED DRY AGED STRIPLOIN

chanterelle, fingerling confit, "au poivre"

PAN ROASTED NEW YORK MAGRET DE CANARD

endive, prunes, olives, polenta crouton

CRISPY ORGANIC PENNSYLVANIA CHICKEN

morels, favas, pot pie

SIDES

MIXED GREENS

LOBSTER POMME PURÉE

GARDEN VEGETABLES & CRÈME FRAÎCHE

HERBED PANISSE & ROMESCO

ROASTED MUSHROOMS

SWEET

COLOROUGE

citrus mostarda, raisin toast

PA AMB XOCOLAT

olive oil, fleur de sel, oranges

WARM CHOCOLATE CAKE

cajeta, mango

CARROT CAKE

pineapple, coconut

CAPE GOOSEBERRY BREAD PUDDING

crème fraîche, white chocolate

ROOIBOS POT DE CRÈME

lemon currant rusk, lavender cream

Spring 2008

BLUE RESTAURANT
SURF CITY, NJ

LIGHT

MARINATED CAULIFLOWER

aloo gobi spice, peas, yogurt, butter lettuce

FRIED WILD ATLANTIC LONGFIN SQUID

heart of palm, mâche, chili sauce

PAN-SEARED ORGANIC CHICKEN LIVERS

spring legume mélange, fennel, anisette

“RETURN TO LIFE”

poached shrimp, avocado, blue-made orange soda catsup

PAN-ROASTED SQUAB BREAST

chocolate rilette, orange arbequina jus, braised chicory

LOBSTER SOUFFLÉ

carrot-lime crustacean essence, chervil

BABY ROMAINE “CHOWDER”

potato dressing, lardoons, clam, “oyster crackers”

MOREL FETTUCINE

fiddleheads, sorrel, pecorino stagionato

BRINED WILD PORTUGUESE SARDINES

pimentón, spinach, broad beans

DEEP

MOLE VERDE

braised pork, tomatillo, pumpkin seed

BRAISED VEAL BREAST

bacon , parsnip, scallion quinoa

GRILLED WILD ATLANTIC SPANISH MACKEREL

roasted vegetables, chorizo, poached egg

GRILLED PENNSYLVANIA GRASS-FED RIBEYE

fennel pollen, spring braising greens, plum, taleggio puff

GRILLED CALIFORNIA WHITE STURGEON

sweetbreads, spring garden, puy lentils

PAN-ROASTED ICELANDIC ARCTIC CHAR

foie gras, maiitake, baby bok choy

PAN-SEARED BARNEGAT LIGHT SCALLOPS

new potato & crawfish, tarragon, "peas & carrots"

CRISPY AMISH ORGANIC CHICKEN

gnocchi á la romaine, watermelon glaze, broccolini

PAN-SEARED BARNEGAT LIGHT TUNA

potato purée, radish, currant

AMERICAN BOUILLABAISSE

scallop, sturgeon, mussel, apricot, lemongrass, savory

SIDES

LOBSTER POTATO PURÉE
ROASTED MUSHROOMS
GARDEN VEGETABLES
MIXED GREENS
SCALLION QUINOA

SWEET

WHITE MISO GINGER CAKE
roasted lavender plums, walnuts, sweet crème fraîche

JASPER HILL FARMS, VERMONT, *CONSTANT BLISS*
watermelon mostarda, pink peppercorn, pinenut purée

ALMOND CAKE
strained yogurt, warm grapes, chestnut honey

CHOCOLATE & CREAM CHEESE
green tomato, coconut, curried pretzel brittle

GREEN TEA "THOUSAND LEAVES"
chiboust, strawberry stages

Apothecary Bar + Lounge Guest Menu

26 April 08

FOOD TITLES: Intermezzi, Nutritives, Alimentaries, Medicaments, Amuses, Collations, Diversions, Bites, Morsels, Noshes, Pika Pika, Snacks, Breaks, Hiatuses, Interims, Lacunae

Turkish Red Delight \$9

A gastrological catholicon.

Cumin spiced beef and tomato lahmacun with cool red cabbage and sesame lime yogurt.

Barcelona Nostrum \$10

The reason the Catalan can carol at such high decibels after a pack of Fortuna cigarettes.

Caramelized onion and roasted red pepper coca with goat cheese and black olives.

P.A.F.F. \$12

Make your liver grateful.

Shaved prosciutto, arugula, and marinated fennel topping melted fontina and tomato on a crispy crust.

"...And the Egg" \$9

The primordial restorative.

A pizza alla bizmark with sliced salami, mozzarella, shirred egg and basil.

Centersun Supplement Secret \$12

For those who want to go nuclear in the war against free radicals.

Warm smoked salmon, caraway mustard cream cheese and cranberry jam on tender focaccia.

Living Green Specimen \$10

A fun way to eat your broccoli.

Marinated chicken breast and broccoli "casserole" sammies with chipotle-pickled onion and gooey provolone.

Dr. Cacao's Earthly Blessing \$8

Relax, it's good for you.

Hazelnut chocolate and marshmallow on grilled bread with olive oil and salt.

American Bird \$9

Morpheus awaits those whom tryptophan sedates.

Thin turkey breast and warm sharp cheddar sammies with delicious apple and spicy-sweet mustard.

The Big Pills \$9

Have you had enough tuna today?

Lovely crepe and olive oil tuna roulades with bacon, dried tomato and roasted olive.

Celebrated Magnetic Wraps \$10

Avoid if you don't like to smile.

Miso marinated chicken breast lettuce wraps with the freshest herbs, crispy noodles and ponzu dip.

Universal Panacea \$9

It's never too early to begin fortifying against Alzheimer's.

Chicken custard pastilla in crispy phyllo with moroccan spice, raisin and almond.

Powervital Bath Liniment \$10

Give your teeth and bones a soaking.

Neuchâtel fondue and garni of cornichon, strong breadstick, salami and grilled lettuce.

NOBLE

AN AMERICAN COOKERY

FIRST

| | | | |
|--|----|---|----|
| GRILLED PORTUGUESE SARDINES sweet & sour vegetables, hot mustard | 12 | PAN-FRIED VEAL SWEETBREADS cucumber, raw honey, herbed cream | 12 |
| POACHED WHITE ASPARAGUS domestic summer truffle, Juniper Grove Farm, OR "Redmondo", fried egg | 11 | ROASTED BABY GOLDEN BEETS arugula, pumpkin seed, goat cheese, tarragon vinaigrette | 10 |
| GRILLED GULF OF MEXICO SHRIMP apple & cabbage, cumin broth | 13 | PAN-SEARED HUDSON VALLEY FOIE GRAS almond scone & puree, roasted grapes, parsley | 15 |
| BABY ROMAINE dried tomato & chili, sherry vinaigrette, farmer cheese, torn chips | 10 | BATTER-FRIED WILD ATLANTIC SQUID bibb lettuce, heart of palm, grapefruit | 12 |
| BARNEGAT LIGHT SEA SCALLOPS watercress, peas, asparagus, avocado, mint | 15 | CRISPY DUCK CONFIT chicory, braised cardoon, pickled carrot, navel | 12 |

SECOND

| | | | |
|---|----|---|----|
| PAN-ROASTED ATLANTIC STRIPED BASS artichoke pasta & broth, fiddlehead, oyster mushroom | 28 | GRILLED FREE-RANGE VEAL FLANK potato dumplings, spinach, spring garlic emulsion | 25 |
| ROASTED PA. CAGE-FREE CHICKEN BREAST morel, fresh soy, noodles, leg confit | 25 | GRILLED ATLANTIC MACKEREL fried green tomato, smoked chili mayo | 23 |
| RYE-DUSTED ALASKAN BLACK SABLE mussel chowder & salad, pea puree | 27 | PAN-ROASTED GRASS-FED EYE OF RIBEYE root vegetable fondant, horseradish mousse | 38 |
| POACHED LONG ISLAND GOLDEN TILE purple potato salad, shrimp & country ham dressing, pea shoots | 24 | SAUTEED POCONO MTN RIVER TROUT cauliflower puree, girole & shallot pickle, veal jus | 23 |
| LEMON-BRAISED GRASS-FED SHORTRIB sweet onion rice pudding, fava relish | 29 | ROASTED HUDSON VALLEY DUCK BREAST black quinoa, spiced carrot, blueberry smash lucques, figs, herbed panisse | 26 |

SIDES

| | |
|--|---|
| POTATO PUREE olive oil | 6 |
| RICE & ONION PUDDING tomato preserve | 6 |
| MIXED GREENS herbs, fried shallots | 6 |
| PAN-ROASTED MUSHROOMS | 7 |
| SPRING VEGETABLES herbed cream | 7 |

*Consuming raw or undercooked meats, poultry or seafood may increase your risk of a food borne illness.

**Please refrain from using your cell phone while dining with us.

2025 Sansom Street
Philadelphia, Pennsylvania 19103
215.568.7000

visit us on the web - www.noblecookery.com

STARTERS

SOUP

daily soup selection 6

ASPARAGUS SALAD

goat cheese fonduta, pistachio, candystripe beet & moscato vinaigrette 8

BOSTON BIBB LETTUCE SALAD

cocoa almond, Roaring 40's blue & buttermilk-chili dressing 8

ARUGULA & FRISÉE SALAD

soft poached campo lindo farms egg, lardons, shaved asparagus & warm fig-tarragon dressing 10

BACON WRAPPED QUAIL

white bean purée, grilled chicories & apricot-shallot marmalade 13

EAST COAST SEA SCALLOP CRUDO

fire-roasted lemon mostarda, yuzu, fava & smoked black pepper 14

SEARED FOIE GRAS PB&J

english muffin, huckleberry, crispy speck & banana 16

ARTICHOKE RAVIOLI

fiddlehead, wild ramp & parmesan broth 12

BRAISED RABBIT

house-made potato gnocchi, shiitake mushroom, leek & shaved parmesan 13

ENTRÉES

PAN-ROASTED EYE OF THE RIBEYE

confit of petite potato & onion, haricot vert, endive & horseradish 30

PASTRAMI SPICE RUBBED YELLOWFIN TUNA

carrot-farro risotto & roasted baby carrot-green peppercorn salad 29

PAN ROASTED DUCK BREAST

parsnip purée, braised lettuce, oyster mushroom & golden potato 27

BRAISED VEAL CHEEKS

spring garlic mousseline, candied kalamata & artichoke 32

SEMOLINA DUSTED GREAT LAKES WHITEFISH

grilled asparagus, black garlic, pickled spring onion & celery broth 25

EIGHT HOUR PORK ROAST

green onion risotto, jaliscan pico de gallo & natural pan sauce 25

BROILED CARIBBEAN ESCOLAR

littleneck clams, saffron onion broth, spring legumes, fingerling potato & sauce gribiche 27

CAMPO LINDO FARMS CHICKEN BREAST

carpano antica morel cream, spring pea gnudi & pea shoot 23

WHITES BY THE GLASS

Casalnova Prosecco, *Italy* 9

Segura Viudas Brut Rosè Cava, *Spain* 7

St. Supery Sauvignon Blanc, *California* 8

Lagaria Pinot Grigio, *Italy* 8

Tiefenbrunner Pinot Bianco, *Italy* 9

Leitz Riesling, *Germany* 8

ROSA Rosé, *Argentina* 7

Bethel Heights Grüner Veltliner, *Austria* 8

AVV Chardonnay, *California* 9

Sonoma Cutrer Chardonnay, *California* 12

REDS BY THE GLASS

Duckhorn 'Decoy' Pinot Noir, *California* 10

Vietti Barbera d'Asti, *Italy* 9

Owen Roe 'Ex Umbris' Syrah, *Washington* 10

Urban UCO Malbec, *Argentina* 8

Perrin et Fils Cotes du Rhône, *France* 9

Emilio Moro 'Finca Resalso' Tempranillo, *Spain* 10

Conn Valley Cabernet Sauvignon, *California* 10

Rombauer Cabernet Sauvignon, *California* 17

Orin Swift 'Prisoner' Red Blend, *California* 18

SIDE ITEMS

sautéed garlicky spinach 5

mixed petite root vegetables 5

house made potato gnocchi 5

sautéed mushrooms & pancetta 5

scallion risotto 5

potato purée 5

sautéed english peas & hazelnut prosciutto butter 5

4 COURSE CHEF'S TASTING MENU 55

5 COURSE CHEF'S TASTING MENU 65

6 COURSE CHEF'S TASTING MENU 75

*** WINE PAIRINGS AVAILABLE**

MICHAEL SMITH CHEF / OWNER

NANCY SMITH GM/OWNER

STEVEN DUANE CAMERON CHEF de CUISINE

RYAN RAMA WINE DIRECTOR

NOTES: 20% GRATUITY ADDED TO PARTIES OF 6 OR MORE.
SPLIT PLATE CHARGE FOR ALL ENTRÉES \$5.00

CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

88

AT THE ELMS

BREAKFAST HOURS:

7AM TO 11AM MONDAY-SATURDAY

7AM TO 10AM SUNDAY

SUNDAY BRUNCH 10AM TO 2PM

88 at The Elms boasts a rustic American dining experience. Our menu is built around quality produce featuring seasonal, locally grown and procured ingredients, many from the grounds of The Elms.

SMALL PLATES

GRAB-N-GO ELMS MUFFIN 8
smoked ham, cheddar and scrambled egg on an English muffin

OLD FASHIONED OATMEAL 7
golden raisin, walnut, cinnamon, milk

YOGURT PARFAIT 6
Elms sunflower-pistachio granola & assorted berries

GRILLED ASPARAGUS 8
poached egg, frisée, prosciutto-hazelnut butter

FRESH SEASONAL FRUIT 7

ELMS-SMOKED SALMON 9
toasted half bagel, traditional accompaniments

EXTRAS

APPLE WOOD SMOKED BACON 3

LINK SAUSAGE 3

HERBED HOME FRIES 3

TWO EGGS AS YOU LIKE THEM 3

CEREAL WITH CHILLED MILK 5
frosted flakes, cheerios, raisin bran, rice crispies,
Elms bran and granola blend

ELMS SAVORY SCONE OF THE DAY 3

BEVERAGES

ELMS-BLEND ROASTERIE GROUND COFFEE 2.50

HARNEY & SONS HOT TEA SELECTION 2.50

HOT CHOCOLATE 3

FRESH OJ 3

WHOLE MILK 2

CHOCOLATE MILK 3

SODA 2.5

ICED TEA 2.5

MIMOSA OR BLOODY MARY 7

ENTRÉES

PULLED PORK CIABATTA 10
citrus-habañero mostarda, mozzarella, arugula, fried egg, home fries

ELMS BREAKFAST 9
two eggs to order, herbed home fries, bacon or sausage, homemade toast

FRENCH TOAST PB&J 11
whipped peanut butter, maple berry syrup, caramelized banana, bacon

PROSCIUTTO OMELETTE 11
grilled asparagus, provolone, fennel & arugula, home fries

EGGWHITE FRITTATA 10
mushrooms, feta, fennel, spinach

BUTTERMILK BLUEBERRY PANCAKES 11
link sausage, lemon curd

FRESH & CRISPY WAFFLES 11
cranberry jam, whipped cream, link sausage

GRILLED HANGER STEAK & EGGS 13
sunny side up, mushroom-apple hash

EGGS BENEDICT & HOME FRIES 12
CHOICE OF: smoked ham
grilled hanger steak
creamed asparagus

BREAKFAST BURRITO 13
soft eggs, chorizo, marinated peppadew peppers, home fries

A 21% gratuity will be added to parties over 10.

The Elms Hotel & Spa would like to inform you that consuming raw or undercooked meats, poultry or seafood may increase your risk of a food-borne illness. All items and prices are subject to availability and the seasons.

No foods or beverages purchased outside of The Elms are allowed in the restaurant or tavern.

88

AT THE ELMS

LUNCH HOURS:

11:00 AM-2:00 PM DAILY

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SMALL PLATES**SOUP OF THE DAY 6****MIXED GREEN SIDE SALAD 6**

cauliflower, pear, almonds, mustard vinaigrette

PULLED PORK STREET TACOS 9

jalapeño slaw, tomatillo salsa, queso fresco

GRILLED ASPARAGUS 8

poached egg, frisée, prosciutto-hazelnut butter

ELMS SAVORY SCONE OF THE DAY 3**ENTRÉES****ELMS BURGER & HOUSE - CUT FRIES 10**preserved tomato, iceberg slaw, special sauce
*add Fiscalini cave -aged cheddar, bacon or a fried egg
for 1.50 each***BARHAM FARMS CHICKEN BREAST 16**polenta, roasted autumn vegetables, chorizo,
apple jus**GRILLED BEEF HANGER 16**

sauce romesco, mushroom-apple hash, arugula

ORGANIC SCOTTISH SALMON 18

new potato, leek, pearl onion, bacon chowder

BEVERAGES**ELMS-BLEND ROASTARIE COFFEE 2.5****HARNEY & SONS HOT TEA 2.5****SODA 2.5****ICED TEA 2.5****AQUA PANNA OR SAN PELLIGRINO, 750ML 5****SALADS & SANDWICHES****ALL BREADS ARE BAKED IN
THE ELMS BAKERY****BBQ PULLED PORK CIABATTA 11**

mustard slaw, house pickles, house-cut fries

FRIED CATFISH OPEN FACED 12grilled toast, smoked paprika aioli, ginger-carrot
slaw, house-cut fries**GRILLED CHICKEN FOCACCIA 11**grilled tomato preserves, smoked gouda,
chimichurri mayo, house-cut fries**CHOPPED PULLED CHICKEN SALAD 10**arugula, celery, fennel, blue cheese, baguette crisps,
shallot-sherry vinaigrette**RED LEAF CAESAR 9**eggless anchovy dressing, pecorino, rustic garlic
crouton, fresh herbs*add grilled chicken for 3**add grilled shrimp for 5***ROASTED TURKEY BREAST CLUB 10**preserved tomato, swiss, bacon, red leaf lettuce, salt
& vinegar chips**BUFFALO CHICKEN WRAP 11**crispy chicken tenderloin, blue cheese salad,
house-cut fries*A 21% gratuity will be added to parties over 10.**The Elms Hotel & Spa would like to inform you that consuming raw or undercooked meats, poultry or seafood may increase your risk of a food-borne illness. All items and prices are subject to availability and the seasons.**No foods or beverages purchased outside of The Elms are allowed in the restaurant or tavern.*

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AT THE ELMS

DINNER HOURS:5PM TO 9PM SUNDAY - THURSDAY
5PM TO 10PM FRIDAY AND SATURDAY

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SMALL PLATES**SOUP OF THE DAY 6**

please ask your server

APPLE AND WATERCRESS SALAD 8

smoked raisin, savory shortbread crumble, autumn spiced buttermilk

BACON WRAPPED QUAIL 12

parsnip, broccolini, beet

BABY BEET AND CRANBERRY SALAD 9

tempura-fried Shatto Dairy curds, butter lettuce, sunflower seed

CRISPY CORNMEAL CALAMARI SALAD 9

pickled vegetable, smoked paprika aioli, frisée

CARAMELIZED CAULIFLOWER RISOTTO 12

perigord truffle, taleggio, fennel

SMOKED ORGANIC SCOTTISH SALMON 12

anise, poached parsnip & Brussels leaf, pink peppercorn

BEEF SHORTRIB KREPLACH 11

salsify crème purée, bitter herb, lemon, mushroom escabeche

SIDES**MIXED GREEN SALAD 6**

mustard, crispy onion

ROASTED MUSHROOMS 6

thyme crème

POTATO PURÉE 6

extra virgin olive oil

ROASTED BRUSSELS SPROUTS 6

guanciale

DESSERTS**APPLE & DATE COBBLER 8**

pecan crumble, honey almond gelato

LEMON TART 8

meringue, blueberries

CHOCOLATE CRÈME BRULÉE 8

chocolate shortbread sandwich

ENTRÉES**ROASTED WILD STRIPED BASS 34**

braised fennel, crushed purple potato, celery root, pear

ORGANIC SCOTTISH SALMON 28

new potato, leek, pearl onion, bacon chowder

CRISPY BRAISED PORK SHOULDER 24

barbecued crimson lentil, fried onion, Kansas City sauce

BARHAM FARMS CHICKEN BREAST 26

polenta, roasted autumn vegetables, chorizo, apple jus

GRILLED 12-OUNCE RIBEYE 33

lavender-pink peppercorn butter, warm potato salad, sautéed greens

PAN-ROASTED DUCK BREAST 27

cannelloni bean ragout, prosciutto, black quinoa, date gastrique

SLOW-COOKED BEEF SHORTRIBS 29

barley, turnip, rutabaga, red wine beet braise, crispy swiss chard

GRILLED CANADIAN VEAL FLANK 27

celeriac remoulade, oyster mushroom hash, huckleberry

CLASSICS**RED LEAF CAESAR 12**

eggless anchovy dressing, pecorino, garlic croutons, fresh herb

add chicken breast 7, add grilled shrimp 9

HANDROLLED GARGANELLI PASTA 17

acorn squash, sage, spinach, roasted garlic, breadcrumbs, lemon caper olive oil

add chicken breast 7, add grilled shrimp 9

GRILLED 12-OUNCE K.C. STRIP STEAK 34

caramelized brussels sprouts, taleggio rosti potato, bone marrow

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