

Elena James

A L L D A Y

RESTAURANT WEEK

3 Courses –55 per person

Chef's complimentary snacks on arrival.

1ST COURSE

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Heirloom Tomatoes + Aged Balsamic

fresh mozzarella, smoked olive oil, arugula

Nectarine + Golden Beet Salad

goat cheese, butter lettuce, pistachio dukkah, honey vinaigrette

Fried Honey Old Bay Duck Wings

peanut crunch, chives, lemon

Norwegian Salmon Crudo

cucumber, summer squash + zucchini, ginger soy vinaigrette

Bucatini alla Carbonara

pancetta, toasted black pepper, egg yolk

Corn Tortellini

chanterelle mushrooms, basil pesto, taleggio cheese

2ND COURSE

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BBQ Spiced Pork Chop

charred corn, confit cherry tomatoes, avocado creme

Pan Roasted Rainbow Trout

caramelized cauliflower, caper/golden raisin butter,
onion soubise

PIZZAS

Eggplant + Provolone

red sauce, pinenuts, parsley

Fire Roasted Peppers + Mozzarella

red sauce, jalapenos, carmen italian peppers

Garlicky Rapini + Chicken

mozzarella, sungold tomatoes, chili flakes

DESSERTS

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Summer Corn Crème Brûlée

blueberries, maple caramel corn, whipped crème fraîche

Croissant Bread Pudding

caramelized bananas, creme anglaise, muffin crumble

Dubai Chocolate Cheesecake

pistachio cheesecake, crispy kataifi phyllo, chocolate mousse