

christmas dinner at element47

caviar

Ca

transmountaneous sturgeon 80/oz

kaluga 385/oz
buckwheat blini, chive crème fraiche

truffles

Tr

alba white truffles

perigord black truffles

first

Fr

foie gras torchon
pickled asian pear, black pepper oil, brioche
2014 aj adam dron hofberg grosse gewachs mosel, germany

sturgeon salad with caviar
crème fraiche, red onion, potato confit
2011 schloss gobelsberg gruner veltliner lamm kaptal, austria

roasted vegetable salad
celery root purée, truffle vinaigrette
2014 domaine guibertau clos de guichaux saumur, france

shrimp cocktail
fresh grated horseradish
2011 schloss gobelsberg gruner veltliner lamm kaptal, austria

second

Sd

kabocha squash bisque
winter spices, pepita granola
1977 d’oliveria’s sercial madeira, portugal

squid ink buccantini with lobster
calabrian chili, uni tomato sauce
2013 domaine delagrange 1er cru boudriottes chassagne Montrachet, france

duck confit tortellini
sauce perigourd, charred leek, frisee, pomegranate
2015 david duband chambolle musigny burgundy, france

king crab salad
buerre monte, charred pickled corn, watercress, radish, salsify
2014 val de mer grand cru bougros chablis, france

main

Mn

elements of parsnip
aspen honey, lemon ash, arugula
2003 jean louis chavre blanc hermitage, france

hawaiian opa
serrano, citrus, forbidden rice
2011 domaine marquis d’angerville 1er cru volnay, france

little nell farms wagyu
truffle potatoes, black garlic bordelaise, mustard greens
2012 continuum pritchard hill napa valley, california

venison filet
purple cabbage purée, cauliflower, juniper jus
2013 domaine clusel-roch côté rôtie, france

dessert

Ds

black forest
dark chocolate cake, chestnuts, cherries, kirsch
1989 kopke colheita tawny douro, portugal

brandy apples
brown butter cake, roasted almond cream
1999 château suduiraut sauternes, france

\$247 + +
wine pairing option \$125 + +

element

47