

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

sturgeon salad with caviar
crème fraiche, red onion, potato confit

roasted vegetable salad
celery root purée, truffle vinaigrette

shrimp cocktail
fresh grated horseradish

second

Sd

kabocha squash bisque
winter spices, pepita granola

squid ink buccantini with lobster
calabrian chili, uni tomato sauce

duck confit tortellini
sauce perigourd, charred leek, frisee, pomegranate

king crab salad
buerre monte, charred pickled corn, watercress, radish, salsify

main

Mn

elements of parsnip
aspen honey, lemon ash, arugula

hawaiian opa
serrano, citrus, forbidden rice

little nell farms wagyu
truffle potatoes, black garlic bordelaise, mustard greens

venison filet
purple cabbage purée, cauliflower, juniper jus

dessert

Ds

black forest
dark chocolate cake, chestnuts, cherries, kirsch

brandy apples
brown butter cake, roasted almond cream

element

47

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