

Elements

Sample 5 Course Dinner Menu

First Course

Lemon Grilled Shrimp Ceviche
sweet corn, blueberry, and tomatillo

Korean BBQ Chicken
kim chee

Baked Brie
micro arugula and red flame grapes

Second Course

Asparagus Bisque
almond pesto

Roasted Corn Chowder

Third Course

Strawberry and Arugala Salad
crumbled blue cheese and walnut vinaigrette

Spring Greens Salad
grape tomatoes, pickled radishes and champagne vinaigrette

Main Course

Wild Mushroom Raviolis
served crispy with a basil cream sauce

Herb Roasted Chicken
sugar snap peas and sweet vidalia onions

Bruschetta crusted Salmon
sauté spinach and balsamic vinegar reduction

Panko crusted Crab Cake
oven roasted roma tomato and old bay aioli

Grilled Filet Mignon
puree of potatoes and rosemary jus

Dessert Course

Flourless Chocolate Torte
vanilla ice cream

Blueberry Tart
cinnamon ice cream and crème anglaise

Crème Brulee
citrus biscotti

5 course Sample Dinner menu
\$49/person
includes non-alcoholic drinks, tax and gratuity