

THE ELEPHANT

Please welcome our new Executive Chef Orlando Amaro!

Take a tour of Chef's menu - 4 Courses for \$80
per person, excludes tax & gratuity
we would love if everyone at the table participates, one selection from each category

STARTERS

Soup of the Day	A La Carte	10
Roasted Piquillo Peppers <i>blue crab, squid ink veloute</i>	A La Carte	13
Crispy Kale Salad <i>cumin yogurt, pepper jelly, red onion</i>	A La Carte	12
Watercress Salad <i>carrots, sushi grade tuna tataki, sesame-yuku emulsion</i>	A La Carte	15
Seared Scallops <i>pomegranate gastric, sea salt cloud</i>	A La Carte	18
Fork & Knife Caesar Salad <i>anchovy dressing, parmesan reggiano, garlic crostini</i>	A La Carte	15
Pork Belly Toast <i>blu di bufala cheese, quince rose petals confiture, baby arugula</i>	A La Carte	18

PASTA, GRAIN, & RICE

Garganelli Pasta <i>black truffle fonduta, parmesan reggiano crumbles, wild mushroom</i>	A La Carte	26
Fussili Avellinesi <i>red wine braised octopus, spiced bread crumbs, olive powder</i>	A La Carte	30
Butternut Squash Farrotto <i>kale, pecorino romano</i>	A La Carte	28

MEAT, SEAFOOD, & CHICKEN

Rock Fish <i>cauliflower puree, shrimp brodetto</i>	A La Carte	32
Tandoori Lamb Chops <i>grilled vegetables, mint yogurt</i>	A La Carte	45
Roasted Cornish Hen <i>moscato glaze grapes, brussel sprouts</i>	A La Carte	30
Vegetable Tagine <i>dates, marcona almonds, ras el hanout</i>	A La Carte	28

DESSERT & CHEESE

Coffee Bomb <i>chocolate crunch, chocolate mousse, whipped cream</i>	A La Carte	9
Manchego Cheesecake <i>blackberry puree, citrus sorbet</i>	A La Carte	9
House-made Sorbet & Ice Creams <i>choice of 2 scoops</i>	A La Carte	9
Chefs Cheese Selection <i>grape jam, toasted nuts, bread</i>	A La Carte	16

Join us for...

UPSTAIRS AT THE ELEPHANT on *Thursdays, Fridays, & Saturdays*
Thanksgiving Dinner on November 23rd, from 12pm-8pm
Sunday Supper 3pm-8pm

Mallory Staley - General Manager / Partner, Orlando Amaro / Executive Chef

Linda Brown Rivelis - President / Partner, Steven Rivelis - CEO / Partner

*consuming raw or undercooked food products may increase the risk of foodborne illness

20% gratuity added to parties of 6 or more