



graham elliot

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www.grahamelliot.com

“fine dining, redefined”

c o l d

signature caesar salad, romaine lettuce, white anchovies, parmesan fluff, brioche twinkie croutons

duo of heirloom beets, young arugula, whipped horseradish, toasted hazelnuts, peppercorn vinaigrette

ahi tuna carpaccio, soy caramel, cucumber noodles, radish-scallion salad, lemongrass foam

beef tenderloin tartare, petite frites, smoked ice cream, wild watercress, béarnaise panna cotta

h o t

aged cheddar risotto, pabst glazed pearl onions, granny smith apples, crispy prosciutto, cheez-it crackers

spring pea bisque, carrot marshmallows, pea tendril salad, pickled carrots, lavender yogurt drizzle

truffled potato gnocchi, tri colored asparagus, fried hens egg, shaved pecorino romano, white truffle oil

confit duck leg, celery root slaw, maytag bleu cheese, homemade buffalo sauce, budweiser froth

s e a

chorizo crusted scallops, stewed white beans, oregano infused ratatouille, paprika oil, saffron bubbles

sautéed wild halibut, baby spinach, crispy polenta cake, caper-raisin chutney, brown butter reduction

herb poached atlantic cod, brandade beignets, boston lettuce, malt vinegar, meyer lemon tartar sauce

grilled pacific king salmon, cauliflower fondant, french green lentils, crispy leeks, cabernet-mustard jus

l a n d

beef short rib stroganoff, wild mushrooms, egg noodles, slow roasted shallots, peppered sour cream

grilled rack of pork, collard greens, hand ground grits, white peach chutney, root beer barbecue

pistachio crusted lamb shank, tomato-artichoke ragout, israeli couscous, shaved fennel, black olive puree

honey lacquered amish chicken, haricot vert slaw, fingerling potato salad, fried pickles, bacon-ranch gravy

s w e e t

blackberry cobbler, oatmeal streusel, vanilla bean gelato
spice krispie treats, marinated strawberries, condensed milk sherbet
peanut butter pot de crème, roasted banana, chocolate malt emulsion
molten carrot cake, cream cheese icing, golden raisin marmalade

d r i n k

bloody mary: tomato-vodka sorbet, horseradish cream, celery leaf, worcestershire powder
bellini: peach chutney, champagne gelee, peach schnapps foam, peach chip
pina colada: coconut milk panna cotta, grilled hawaiian pineapple, dark rum ice, pineapple fruit roll up
sangria: tempranillo ice cream, citrus salad, carbonated ruby port, candied orange zest

s n a c k

brandade beignets, meyer lemon tartar sauce
brie cheese sticks, white peach chutney
sour crème & onion profiterole, potato chip crust
truffle scented popcorn, parmesan fluff
buffalo chicken wings, bleu cheese foam
fried pickles, bacon ranch gravy
calamari curly fries, roasted garlic aioli
spice krispie treats, marinated strawberries