

ELEMENTS
RESTAURANT



APPETIZERS

HOT SOUP OF THE DAY

Cream of Asparagus

MUSHROOM FEUILLENTINE

Creamy Wild Mushrooms & Herbed Cremini over layers of Light & Flaky Pastry

EGGPLANT AND TOMATO TARTARE

Tomato & Cumin Coulis, Garlic Crostini

SEAFOOD SALAD SHRIMP

Scallops, Smoked Salmon, Brandy Cocktail Sauce

ENTREES

LOBSTER AND SHRIMP COMBO

Broiled Lobster Tail, Garlic Shrimp, Garlic Butter, Market Vegetables

NEW ENGLAND BAY SCALLOPS AND PASTA

Topped with Grilled Mushrooms, Bay Scallops, Fire Roasted Pepper Pesto

ROASTED THAI HERB CRUSTED CHICKEN BREAST

Perfumed Jasmine Coconut Rice

NOT SO TRADITIONAL VEGETABLE MOUSSAKKA

Combination of Potatoes, Feta, Zucchini, Yellow Squash
Potatoes, Tossed in Bechamel & Cheese

DESSERT

LOW FAT PASSIONFRUIT CHEESECAKE

Mango Glaze

SPECIAL DESSERT ASSORTMENT PLATTER

Mini Baba, Flourless Chocolate Cake, Cheesecake

SUGAR FREE- RED BERRY TART

Flaky Pie Crust filled with Sugar- Free Vanilla Pastry Cream, Fresh Berries

ELEMENTS

R E S T A U R A N T

