



100
elements

100 ELEMENTS DINING ROOM MENU #1

AMUSE

APPETIZERS

Fall Corn Velouté (Gluten Friendly)

Crispy Pancetta, Crème Fraiche & Chive Oil Caviar

Pan-Seared Scallops (Gluten Friendly)

Butternut Squash Purée, Apple Gastrique & Crispy Sage

Cranberry, Fennel & Roasted Pear Salad (Vegan/Gluten Friendly)

Toasted Pumpkin Seeds & Maple-Dijon Vinaigrette

ENTRÉES

Pan-Seared Halibut (Gluten Friendly) \$55

Pickled Shallots & Herb Gremolata

Crispy Duck Breast (Gluten Friendly) \$50

Spiced Golden Beet Puree, Cherry Gastrique & Blackberry-Onion Jus

Braised Beef Short Ribs \$55

Smoked Whipped Celeriac, Herb-Bacon Tuile & Maple-Mustard Glaze

Pan-Seared Chicken Supreme \$45

Herb Crust, Sweet Potato Crisps & Pan Jus

Wild Mushroom Risotto (Vegan/Gluten Friendly) \$40

Caramelized Onions, Crispy Kale & Truffle Oil

Seasonal Vegetables & Starch of the Day

DESSERTS

Flourless Chocolate Cake (Gluten Friendly)

White Chocolate Crisps & London Fog Ice Cream

Warm Apple Tart Tatin

Calvados Caramel & Vanilla Bean Ice Cream

Cranberry & Orange Tart (Vegan/Gluten Friendly)

Haskap Compote, Freeze-Dried Cranberry Crumble & Coconut Whip



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