



100
elements

100 ELEMENTS DINING ROOM MENU #1

Thursday, Friday

APPEZIZERS

Butternut Cream Soup *GF/Vegetarian \$7.50*

House Basil Pesto, Tomato, Micro Herbs & Chili Oil

House Salad *Vegetarian \$8.00*

Canadore Greens, Crispy Shallots, Cured Beets Shallot Vanilla Vinaigrette & Grilled Haloumi

Fish Ceviche *GF \$8.50*

Coconut, Lime, Compressed Watermelon, Vegetable Chips

ENTRÉES

Gnudi *Vegetarian \$14.00*

Ricotta Gnocchi, Brown Butter, Lemon, Canadore Herbs & Seasonal Vegetables

Seared Salmon *GF \$18.00*

Dill Potatoes, Lemon Butter Sauce & Norwegian Cucumber Salad

Pork Katsu Bento Box *\$17.50*

Crispy Breaded Pork Cutlet, Rice, Cabbage & Pickled Vegetables

Chicken Supreme Provencal *\$17.00*

Dauphine Potatoes & Spring Vegetables

"Galbi Jjim" Korean Braised Beef *GF \$20.00*

Jasmine Rice, Daikon, Carrots & House Pickles

DESSERTS

Lemon Souffle Tart *\$8.00*

Basil Ice Cream, Blueberry Compote

Medovik Cake *\$7.00*

Honey Cake, Glazed Orange

Brioche Donut *\$7.50*

Chocolate Ice Cream, Raspberry Donut Hole



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