



evening

soup of the day 8

mixed & marinated olives 9

bread, olive oil & balsamic 8

two tone frites, tomato chutney
& curry aioli 9

panko crusted goat cheese, beet
salad, beet relish, candied pecans 14

yam & quinoa croquettes with black
bean puree 17
gluten free, vegan

smoked bocconcini caprese
sliced vine tomatoes, basil pesto,
balsamic reduction 16
gluten free

elements signature bruschetta,
bocconcini, roma tomatoes, balsamic
reduction, basil pesto on foccacia 17

lettuce cups - crunchy baby iceberg lettuce,
julienne vegetables, seasoned rice noodles, soy
roasted cashews, bean sprouts,
Nuoc-cham dipping sauce:

ahi tuna sashimi & tobiko 19
hoisin pork, pineapple salsa 16
crispy tofu & chilli honey 15 vegan

deconstructed ahi tuna taco
habanero cornmeal crusted, polenta cake, slaw,
avocado, pico de gallo, tomatillo salsa & house
made corn chips 22
gluten free

wild BC salmon combo plate,
cured, maple smoked and tartar with potato
chips, crostinis & crème fraiche 20
gluten free without crostinis

Chicago style **bison petit tenders**,
chimicurri, grilled potatoes
and kale 24

porcini gnocchi, wild mushrooms,
truffle butter sauce, parmesan 19

seasonal **mini burger** mini sliders,
lettuce, onion, pickles & homemade
sauce 18

slow cooked **pork belly**, bacon &
rosemary bread pudding, apple
butter, maple cider glaze 2 1
gluten free without pudding

roast **duck breast**, maple roasted root vegetables,
beet relish 2 3
gluten free

seasonal flat iron **steak** 2 4

desserts

sweet plates

Lucia's **gelato** Today's
flavour is... 1 0
gluten free

chef's **featured vegan** dessert 16
vegan, gluten free, dairy free

chocolate nemesis, sea salt caramel,
goat yogurt & cocoa nibs 1 4
gluten free

Assorted **cheeses**, crustinis, fruit
compote 15