



DINNER at *Elysée's*

APPETIZERS

Panisse Fritter, Parmesan, Cilantro Crema \$18
Wild Mushroom Arancini, Parmesan Cream \$22
Harissa Shrimp with Zucchini Yogurt \$34
Salmon Pâté, Grilled Baguette, Fried Capers \$24
Beef Carpaccio, Tonnato Dressing, Mushroom Conserva \$36
Veal & Pork Meatballs \$26

SALAD

Chopped Salad, Radicchio, Endive, Chickpea, Pecorino Dressing, Olive, Salumi \$24
Summer Salad, Heirloom Tomato, Cucumber, Radish, Herbed Ricotta, Balsamic Dressing \$19
Grilled Radicchio, Yogurt Dressing, Toasted Hazelnut, Pickled Raisin \$18
Burrata, Panzanella Salad \$27
Arugula & Parmesan Salad, Lemon Dressing \$19

PASTA & PIZZA

Bucatini, Pistachio Pesto, Burrata \$27
Jim's Rigatoni, Tomato, Basil, Parmesan \$26
Spaghetti, Lemon, Anchovy, Parmesan, Toasted Bread \$28
Linguine, Lobster, Mushroom \$48
Crab Farfalle, Preserved Lemon, Corn, Crab, Bisque \$42
Pacherri Pasta, Octopus Ragu, Olive Oil \$36
Burrata Pizza, Onion, Fig, Crème Fraîche, Prosciutto \$28
Margherita Pizza, Tomato, Mozzarella, Basil \$24

ENTREES

Branzino a la Plancha, Warm Olive and Tomato Salad \$38
Salmon Ratatouille, Zucchini, Eggplant, Tomato, Basil \$38
NY Strip, Puttanesca Butter, Grilled Broccolini \$42
Braised Lamb Shank, Summer Squash, Saffron Polenta, Gremolata \$46
Veal Chop Milanese, Arugula and Parmesan Salad, Lemon Caper Butter \$48
Lobster Croissant BLT, Bacon, Romaine Lettuce, Chorizo Aioli, Tomato - \$48
Fouquet's Cheeseburger, Dijonnaise, Fries or Salad \$32
(Truffle Fries +\$12)

DESSERT

Chocolate Fondant, Caramel Ice Cream, Raspberry \$14
Fig Leaf Panna Cotta, Poached Apricot, Olive Oil \$14
Italian Almond Amaretti Cookies \$8
Sticky Toffee Pudding, Vanilla Ice Cream \$14
Tiramisu \$14