

# Elevation

## Dinner Menu Spring 2026

Prix Fixe – \$60

### STARTER

#### Smoked steelhead crostini

Dill-caper mascarpone, frisee,  
Blackberry-juniper gastrique

### APPETIZER

#### Shaved root vegetable salad

Fennel, citrus, raspberry-thyme vinaigrette,  
Arugula, toasted nigella, pepitas

### ENTRÉES

#### Pistachio crusted lamb rack

Braised pearl onions, Russet pave  
Cherry demi-glace

Or

#### Moroccan spiced cauliflower "steak"

Saffron farro, labne, dukkha, bruleed tomato  
Chermoula, pommeganite

### DESSERTS

#### Deconstructed strawberry-rhubarb tart

Rhubarb pastry cream, strawberry gelee,  
Cucumber-mint meringue,  
Almond crumble

Or

#### Spring sorbet duo

Created weekly

Many dishes include ingredients not listed on the menu. Please advise us if you have any food allergies or sensitivities.