

April 2024



San Marco Prosciutto di Parma, Cavaillon Melon 24

Zucchini Fritti 28

Stag Oysters, Jalapeno Mignonette 4

Creamy Cauliflower Soup, Fried Capers 16

Wild Mushroom Crostini, Fresh Parsley 24

First of the Season French White Asparagus, Hollandaise Sauce 32

Italian Bitter Greens, Anchovy Vinaigrette, Sieved Egg 22

Artichoke Gratin, Fine Herbs 22

Grilled Portuguese Octopus, Fennel & Orange Salad 32

Housemade Fettuccine, Rock Shrimp, Local Ramps 39

New Zealand King Salmon, Roasted Beets & Carrots, Bok Choy, Beurre Blanc 42

Sasso Farm Poussin, Roasted Spring Onions, Garlic & Rosemary Potatoes 42

Berkshire Pork Chop, Caponata, Fine Herbs 45

Veal Chop Milanese, Arugula, Cherry Tomatoes 44

Dry-Aged New York Strip Steak 75

Eli's Rooftop Greens, Banyuls Vinaigrette 18

Roasted Cauliflower 16

Sautéed Baby Spinach 16

Roasted Brussels Sprouts 16

Tower of Pommes Frites 19

DESSERT

The Eli's Table Cheese Course 28

Chocolate Layer Cake 14

Vanilla Panna Cotta, Mixed Berry Sauce 14

Strawberry Rhubarb Shortcake 14

Stewed Stone Fruits, Crème Fraîche 14

Brown Sugar Ice Cream Sundae, Popcorn, Peanut Caramel Crunch 17

Sorbet Trio: Raspberry, Pineapple, Melon 14

COFFEE

Wayne's House Roast 6.5

Espresso 4 / Double Espresso 6.5

Cappuccino 6.5

Pot of Tea 6.5

Black, Green, Mint, Lemon Verbena, Chamomile

Please let your server know if anyone at your table has food allergies

Ask about Private Parties & Wine Dinners