



ELA'S
ON THE WATER

RESTAURANT WEEK(S) CELEBRATION

JANUARY 17TH - FEBRUARY 8TH, 2018

FIVE COURSE TASTING MENU

\$45 PER PERSON TASTING MENU
\$65 PER PERSON W/ WINE PAIRING
(REGULAR MENU ALSO AVAILABLE)

STARTERS

HONEY LIME SHRIMP

Lightly Fried and Tossed in Shallot Butter
with Honey Lime Siracha Aioli

AND

PINEAPPLE TUNA TARTARE

Tuna Pineapple with Ginger Tartare
on a Crispy Wonton

SOUP / SALAD

SEAFOOD GUMBO

Traditional Creole Spices
and Fresh Seafood

OR

BIBB WEDGE SALAD

Bibb Lettuce, Bacon, Tomatoes,
Red Onions, and Blue Cheese Dressing

SORBET

BLOOD ORANGE SORBET

ENTREES

GROUPEL & BRAISED SHORT RIB

Pan-Seared Grouper Topped with Lobster Butter and a
Malbec-Braised Short Rib Served with Local Stone Ground Grits and Sienna Rice Medley.

OR

FILET & DIVER SCALLOPS

Beef Tenderloin Medallion Topped with a Black Truffle Demi-Glace and
Diver Scallops Topped with Truffle Butter and
Served with Yukon Gold Smashed Potatoes and Steamed Asparagus

DESSERTS

CHERRIES JUBILEE CHEESECAKE

WINE PAIRING OPTION

OUR IN-HOUSE WINE EXPERT HAS PAIRED EACH COURSE WITH THE FOLLOWING SELECTIONS

GRUET BRUT ROSE (NEW MEXICO)

DR. LOOSEN RIESLING (GERMANY)

WILLAKENZIE PINOT NOIR (OREGON)

TAYLOR FLADGATE FINE RUBY PORT (PORTUGAL)
