

chamber
restaurant week

January 21 – 28, 2017

ELA'S
BLU WATER GRILLE

RESTAURANT WEEK CELEBRATION
JANUARY 21ST - FEBRUARY 9TH, 2017

FIVE COURSE TASTING MENU

\$35 PER PERSON TASTING MENU
\$55 PER PERSON W/ WINE PAIRING
(REGULAR MENU ALSO AVAILABLE)

STARTERS

LOW COUNTRY SHRIMP & GRIT CAKE
LOW COUNTRY SAUTEED SHRIMP / CAJUN CREAM SAUCE / CHEDDAR GRIT CAKE
&
AHI TUNA TARTAR
MARINATED AHI TUNA OVER FRESH CUCUMBER & AVOCADO SALAD

SECOND COURSE

MAINE LOBSTER BISQUE
HANDCRAFTED & SLOW COOKED DAILY
OR
PEAR ARUGULA SALAD
BABY ARUGULA TOSSED IN OUR SIGNATURE
HORERADISH & SHALLOT DRESSING & FINISHED W/ TOASTED ALMONDS,
FRESH SEASONAL PEAR, & GORGONZOLA

INTERMEZZO

BLOOD ORANGE SORBET

ENTREE COURSE

GROUPEL & PORK TENDERLOIN
PAN ROASTED GROUPEL TOPPED W/ LOBSTER BUTTER & PROSCIUTTO WRAPPED PORK TENDERLOIN
SERVED W/ ROASTED RED POTATOES & BABY SPINACH
OR
FILET & DIVER SCALLOPS
BEEF TENDERLOIN MEDALLION FINISHED W/ A SHITAKE MUSHROOM SAUCE &
DIVER SCALLOPS FINISHED W/ TRUFFLE BUTTER
SERVED W/ ROSEMARY GARLIC FINGERLING POTATOES

DESSERT COURSE

DULCE DE LECHE CHEESECAKE
FINISHED W/ ALMOND BARK

WINE PAIRING OPTION

OUR SOMMELIER HAS PAIRED WINES WITH EACH COURSE

BOUVET BRUT (FRANCE)
LES ROI DES PIERRES SANCERRE (FRANCE)
KLINKER BRICK ZINFANDEL (CALIFORNIA)
TAYLOR FLADGATE TAWNY PORT (PORTUGAL)