

ELM & GOOD

DALLAS, TX DEEP ELLUM

PRIVATE DINING MENU

\$75 PER PERSON

PLATED DINNER SERVICE INCLUDES:

(1) salad choice per group, up to (3) entrée choices per group, and (1) dessert choice per group.

all entrée selection counts due to hotel a minimum of three business days prior to event.
plated dinner selections below are available with family style service for groups up to 40 guests.
plated dinners served with paisano bread and herb olive oil.
dinner includes la colombe coffee and tea from in pursuit of tea

CHOICE OF (1) SALAD:

ROASTED BEET CHOPPED SALAD

radicchio, romaine, salami, pepperoncini, castelvetro olives
cherry tomatoes, ricotta salata, red wine-oregano vinaigrette

LACINATO KALE CAESAR

shaved parmesan reggiano, crostini

BABY GARDEN LETTUCES

roasted black grapes, radishes, bronze fennel, almond gazpacho dressing

CHOICE OF (1) DESSERT:

FUDGE BROWNIE "BURNT ENDS"

dulce de leche, crème fraîche whipped cream

BEIGNET FLIGHT

pistachio, tahini, west texas blackberry honey lemon curd
poppy seeds, blueberries, vanilla bean powdered sugar

PEACH COBBLER

semolina crust, buttermilk ice cream

CHOICE OF (3) ENTREES:

MUSHROOM PAELLA

lion's mane, beech & maitake mushrooms
trumpet mushroom "chorizo", saffron, bomba rice

PAN-SEARED RED SNAPPER

heirloom hominy, salsa verde, shaved radish
sunflower shoot slaw

SCOTTISH GRILLED SALMON

corn, lime, chili, queso fresco, crème fraîche
poblano pico de gallo

ROTISSERIE CHICKEN

half chicken, panzanella salad, piquillo vinaigrette

TROMPETTI PASTA

basil pesto, braised leeks, slow roasted cherry tomatoes

44 FARMS BEEF BAVETTE

8 oz steak, creamer peas, collard greens, corn pudding

WAGYU BEEF NEW YORK STRIP

14 oz steak with parsley root puree, broccolini, sunchoke chips

PRICING SUBJECT TO A 25% ON ALL FOOD & BEVERAGE. ALL TAXES & FEES ARE SUBJECT TO CHANGE.