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elements

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elements popular Farm to Fork summer menu is back

\$39 3-course dinner series will launch 7/5/13

Princeton, NJ (June 26, 2013) - **Chef Scott Anderson** of the award-winning **elements** restaurant in Princeton, New Jersey is pleased to announce the 3rd year of the popular of "Farm to Fork Menu," a weekly dinner series featuring a variety of local New Jersey and Pennsylvania farms this summer.

This menu will run Sunday-Thursday evening between July 4th through Labor Day, elements will compose a 3 course menu that guests can choose from proving that decadent dining doesn't have to break the bank, elements will offer this special Farm to Fork menu at the "grassroots" price of \$39.

Chef Anderson and the elements' team routinely focus on locally grown, sustainable products to create "interpretive American" dishes making this dinner series a natural extension of their normal creative process. Designed to raise awareness of local New Jersey and Pennsylvania food sources, these dinners will enable diners to connect with the farmers who produce the food they consume.

Griggstown Quail Farm - Princeton, NJ

Terhune Orchards - Princeton, NJ

Muth Family Farm - Williamstown, NJ

Elements Garden - Princeton, NJ

Shibumi Farm - Princeton, NJ

Zone 7 - Ringoes, NJ

Z- food Farm - Lawrenceville, NJ

Pitspone Farm - South Brunswick, NJ

Blue Moon Acres - Buckingham, PA

Stony Brook Meadows - Hopewell, NJ

Since its opening in 2008, elements combines impeccable service, outstanding wines, beautiful design and a bold farm-to-table menu and cocktail program to reflect the philosophy behind the name. The kitchen's freedom of creativity draws upon the numerous cultural influences of the world to transform these ingredients into highly visual "interpretive American" dishes that support the farm-to-table mantra. Chosen as one of the "25 Best Restaurants of 2009, 2010, 2011, 2012 " by New Jersey Monthly and a recipient of Wine Spectator's 2010, 2011, 2012 "best Award of Excellence," elements is a can't miss destination.



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