bubbles

2009 raventos i blanc **cava** reserva brut penedes, sp - 14

m.v lucien albrecht **cremant rosé** alsace, fr - 18

m.v. element 47 **brut** by marc hebrart, mareuil-sur-ay - 25

m.v. krug **grand cuvée** reims, fr (375 ml) - 150

white

2011 castelfeder **pinot grigio** *il pertico* alto adige, it - 12

2012 weingut peter lauer **riesling** *barrel x* saar, gr - 14

2012 pascal jolivet **sauvignon blanc** sancerre, fr - 16

2011 francois cazin **romarantin** *cuvée renaissance* cour-chevrenay, fr - 15

2010 scholium project **verdelho blend** *midan*, ca - 13

2011 trefethen family **chardonnay** oak knoll district, ca - 15

2011 yves cuilleron **viogner** *lavigne d'A cote* rhone valley, fr - 22

2011 michel bouzereau **chardonnay** *les tessons* meursault, fr - 26

2011 kistler **chardonnay** *les noisetiers* sonoma coast, ca - 27

rosè

2012 chateau d' esclans **grenache rosè** *whispering angel* provence, fr - 12

red

2007 cristom **pinot noir** *mt jefferson cuvée* willamette, or - 18

2008 jacques chezeaux **pinot noir** 1er cru *boudots* nuit st george, fr - 34

2010 occhipinti *sp68* **nero d'avola/frappato** sicily, it - 18

2005 lopez de heredia **tempranillo blend** *vina cubillo* crianza rioja, sp - 16

2010 descendientes de jose palacios **mencia** *petalos* bierzo, sp - 13

2010 vieux telegraphe *telegramme* **chateauneuf du pape**, fr - 28

2007 talenti **sangiovese** brunello di montalcino, it - 35

1999 sant 'elena **merlot** venezia giulia, it - 16

2011 turley **zinfandel** *juvenvile*, ca - 20

2010 chappellet **cabernet sauvignon** signature pritchard hill, ca - 30

2010 caymus **cabernet sauvignon** napa valley, ca - 42

$20 - Dealer's Choice

Each day, our sommeliers will select an exciting + unique wine from our cellar to feature. We can only tell you if it is white or red. Other than that, you must go all in! When it's gone..it's gone

∃=47$ menu

3 courses=$47

to begin *(choice of)*

black truffle+**short rib terrine**, sherry, filone, mirepoix

warm spaghetti **squash salad**, mushrooms, goat cheese, brown butter vinaigrette

+

main *(choice of)*

smoked **beef brisket**, celery root, cippolini, bourbon, brown sugar

wild mushroom **tortellini**, arugula, avalanche goat cheddar

+

sweet *(choice of)*

green **apple mousse**, spiced apple ice cream, graham cracker

caramélia milk chocolate tart, caramelized hazelnut+banana ice cream

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Executive Chef Robert McCormick
Executive Sous Chef Mike Daley
Chef De Cuisine Kyle Robinson

20% service charge will be added to parties of six or more

caviar

royal **osetra**, medium, firm, juicy, nutty 175/30g

buckwheat blini, toasted brioche, chive creme frâiche

sm

six east coast **oysters**, classic mignonette, pearl onion 21

smoked **duck pate**, pickled mushrooms, peach mostarda, frisèe 16

wagyu **steak tartare**, traditional accompaniments, quail egg 17

hudson valley **foie gras** torchon, persimmon, white chocolate, walnut 24

nantucket bay **scallops**, farm apple, japanese citrus, ginger 18

local **squash** soup, spiced asian pear, candied pumpkin seeds 14

autumn **vegetables** salad, rutabaga, apple cider vinaigrette 15

baby beets salad, ricotta, bulgur wheat, pomegranate vinaigrette 16

maine **lobster***,* black rice, daikon radish, miso, grapefruit 20

braised rabbit **risotto***,* chanterelle mushrooms, balsamic, parmesan 17/29

lg

sweet potato **ravioli**, black trumpet mushrooms, pecan granola 26

squash tortellini, **root vegetables**, sage, brown butter 24

idaho rainbow **trout,** brussels sprouts, chestnut, lamb bacon, garlic 34

grilled **sturgeon**, farro, farm egg, crème fraîche, caviar 38

pacific **black cod**, brandade, braised endive, orange 37

colorado **pork**, rack, sausage, shoulder, sauerkraut, turnips 39

liberty farms **duck breast+confit**, parsnip, kale, pear 36

roasted **venison** loin, pumpkin, matsutake mushrooms, huckleberries 42

emma farm **wagyu beef**, twice baked potato, brocolli, aged gouda 58

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sd

polenta, 8

curried **cauliflower**, pistachio 8

brussels sprouts, house chorizo 8

butter **whipped potatoes** 7

cocktails

16

silver lining
silvertree vodka, yellow chartreuse, blood orange, basil, silver leaf

colorado mule
goat vodka, housemade ginger beer, fresh lime

seasonal sangria
montanya silver rum, seasonal fruit and citrus, roblin sancerre

ginger and mary ann
peachstreet bourbon, domaine de canton, “pineapple love”, ginger

alpenglow
caprock gin, dolin dry vermouth, yellow chartreuse, lemon

the black pearl
montanya silver and gold rums, goslings, pineapple, house grenadine

passport
patron silver tequila, aperol, leopolds bros. orange liquor, grapefruit, rosemary

ruthies cooler
herradura tequila, leopolds absinthe, cointreau, grapefruit, sparkling limonata

the venetian spritz
amaro nonino, lillet blanc, lemon, prosecco

beer

6

steamworks *colorado kolsch*, kolsch ale, durango

bristol *beehive*, american wheat, colorado springs

boulder beer co. *buffalo gold*, boulder

ska *mexican logger,* lager, durango

ska, *true blonde*, american blonde, durango

avery *white rascal*, witbier, boulder

new belgium *fat tire*, amber ale, fort collins

upslope brewing co. pale ale, denver

aspen brewing co. *independence pass ale,* IPA, aspen

oskar blues *old chub*, scottish ale, lyons

lefthand *blackjack,* porter, longmont

sodas

5

gosslings **ginger** beer
fever tree **tonic** water
san pellegrino **limonata**
san pellegrino **aranciata**
sipp organic soda **ginger blossom**
spindrift fresh sodas **grapefruit**
spindrift fresh sodas **orange-mango**

element 47 proudly highlights the passion and labor of our local brewers and distillers