cv

alverta white sturgeon, medium, lush, robust 95/30g

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

kaluga, large, delicate, rich 395/30g

buckwheat blini, toasted brioche, chive creme frâiche

tr

alba **white truffles**- a taste 35/2g indulge 80/5g

perigord **black truffles**- a taste 15/2g indulge 38/5g

hand cut **fettuccine***,* poached farm egg, parsley, vermont butter 16

sm

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

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

seared hudson valley **foie gras**, prosciutto, fig, ramp pickle, lemon bergamot 24

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

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

seared sea **scallops**, truffle, cauliflower, fennel, citrus coriander 22

bandera ranch **quail**, polenta, goat cheese, spinach, pickled shallot 20

sweet potato ravioli, caramelized endive, sabayon, peppercorn meringue 16

lg

braised **veal cheek,** maitake mushroom, salsify, meyer lemon, sorrel 35

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

pan roasted **monkfish**, celeries, cider, schmaltz, cracklings 39

colorado **lamb loin**, sunchoke, gnocchi, chanterelles, beet greens, charred onion 42

liberty farms **duck breast+confit**, parsnip, kale, pear 38

roasted **venison** loin, carrot, black garlic, kumquat, arugula 46

emma farm **wagyu beef**, twice baked potato, broccoli, aged gouda 63

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sd

polenta, bone marrow 8

curried **cauliflower**, pistachio 8

brussels sprouts, house chorizo 8

butter **whipped potatoes** 7

Executive Chef Bryan Moscatello
Executive Sous Chef Mike Daley
Chef De Cuisine Kyle Robinson

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

tasting menu
$100 food
$85 wine pairing
$150 personalized wine pairing

1

nantucket bay **scallops** ceviche, farm apple, yuzu, ginger

2012 müller-catoir sheurebe haardter trocken pfalz, germany

2

périgord truffle **tortellini**, parsnip variations, black trumpet mushrooms

n.v. rare wine co charleston sercial, madeira

3

grilled **sturgeon**, sauerkraut, turnips, radish, caraway

2010 hiedler gruner veltliner maximum kamptal, austria

4

pan seared **squab**, lentils, sunchoke, sunflower

2009 domaine de montille beaune 1er cru gréves burgundy, france

5

mouco **ashley**, persimmon, hazelnut, cranberry

n.v. patrick bottex gamay la cueille bugey cerdon, france

6

dark chocolate espresso semifreddo, peppermint sorbet, marcona almonds

2005 domaine madeloc cirera banyuls, france

cocktails 16

moscow mule
vodka, housemade ginger beer, fresh lime

last word
gin, green chartreuse, maraschino, lime

singapore sling
gin, benedictine, cointreau, pineapple, lime

champagne cocktail
sugar cube, angostura, bubbles

hemingway daiquiri
rum, maraschino, grapefruit, lime

boulevardier
bourbon, sweet vermouth, campari

sidecar
cognac, cointreau, lemon

beer 6

steamworks *colorado kolsch*, kolsch ale, durango
odells *90 shilling*, amber ale, fort collins
boulder beer co. *buffalo gold*, boulder
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

gosling's **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

aperitif

rihaku *dreamy cloud* **tokubetsu junmai nigori** saké - 10

takusago *divine droplets* **junmai daiginjo** saké - 16

lustau peninsula **palo cortado** jerez de la frontera, sp - 9

la cigarrera **manzanilla** sanlucar de barrameda, sp - 9

rare wine co. *charleston historical series* **sercial** madeira - 14

bubbles

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

m.v lucien albrecht **crémant rosé** alsace, fr - 16

m.v. element 47 **brut** by marc hebrart, mareuil-sur-ay - 32

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

2010 domaine wachau **grüner veltliner** smaragd, aus - 17

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

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

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

2011 yves cuilleron **viogner** *la vigne* d'à côté rhone valley, fr - 22

2011 michel bouzereau **chardonnay** *les tessons* meursault, fr - 33

rosè

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

red

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

2008 jerome chezeaux **pinot noir** 1er cru *boudots* nuits-st-george, fr - 34

2010 occhipinti **nero d'avola/frappato** *sp68* 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** *juvenile*, ca - 20

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

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