bubbles

2009 juve y camps reserva de la familia 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

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

2011 schmitges **riesling** *feinherb* mosel, ger - 12

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

2011 pazo san mauro **albariño** rias baixas, sp - 11

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

2010 jean marc brocard **chardonnay** *montee de tonnerre* chablis, fr - 26

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

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

red

2011 aberrant cellars **pinot noir** *confero* willamette, or - 16

2010 henri delagrange **pinot noir** *vielle vignes* burgundy, fr - 34

2010 pasion de **bobal** utiel requena, sp - 12

2009 neyers **zinfandel** *vista luna* borden ranch, ca - 14

2010 vieux telegraphe *telegramme* **chateauneuf du pape**, fr - 27

2011 giovanni rosso **nebbiollo** d'alba peimonte, it - 21

2009 chateau ferrande **cabernet blend** graves, fr - 15

2007 heitz cellar **cabernet sauvignon** napa, ca - 30

∃=47$ menu

3 courses + 1 glass of wine=$47
new menu every tuesday

to begin *(choice of)*

smoked **duck pâté**, pistachio, pickled green tomato, grilled country bread

billi-bi soup, black mussels, green curry

+

main *(choice of)*

braised wagyu **beef brisket** carbonnade, flank steak, cipolinni onion

wild **mushroom risotto**, avalanche aged goat cheddar

+

sweet *(choice of)*

apple **almond galette**, crème fraîche, maple

chocolate + honey **ice creams**, yellow plum sorbet

+

wine *(choice of)*

2011 schmitges **riesling** *feinherb* mosel, ger

2012 chateau d'esclans **grenache rosè** provence, fr

2009 yves cuilleron **syrah** vdp des collines rhodaniennes, fr

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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

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sm

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

wagyu **steak tartare**, pastrami spice, violet mustard, gruyère chips 17

hudson valley **foie gras** torchon, local berries, poppy seed sponge bread 24

maine peekytoe **crab**, mango, red onion, chipotle, chive 16

yellow corn soup, huitlacoche, popcorn, lime, epazote 14

summer **vegetables** salad, nasturtium, avalache goat cheese, verjus vinaigrette 15

greek style heirloom **tomatoes**, cucumber, olives, oregano ice cream 16

artichoke **ravioli**, ricotta salata, limoncello, celery, black truffle 16/26

lg

yukon gold potato **gnocchi**, chimichurri, wagyu short rib, crispy farm egg yolk 26

ratatouille tortellini, **provençal vegetables**, burrata, pinenut, basil 24

columbia river **king salmon**, farro verde, carrots, avocado, curry 36

atlantic **black bass**, mussels, fennel, saffron, new potatoes 34

rosen ranch **veal** loin+sweet bread schnitzel, späetzle, capers, chanterelles 42

free range colorado **chicken**, red beans+rice, andouille sausage, kale, fresno chilies 32

colorado **lamb** loin, spiced tenderloin, eggplant, chickpeas, tahini yougurt 39

emma farm **wagyu beef**, wild mushrooms, squash blossoms, steak sauce 58

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sd

sautéed summer **squash**, goat cheese 8

farm **potatoes** lyonnaise, parsley 7

baby **carrots,** coriander honey 8

cocktails

16

silver lining
woody creek 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, pascal jovilet 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