The Alps Meet Aspen

This summer at Element 47, two mountain ranges meet. Michelin starred Chef Egon Heiss of Castel Fragsburg welcomes us into his world where time slows, gardens speak, and simplicity becomes its own kind of luxury.

Chefs Keith and Barbara returned from South Tyrol with more than inspiration. They brought back a feeling.The menu that follows reflects Chef Egon's philosophy of ingredient driven cuisine—rooted in Colorado, elevated by the spirit of the Alps.

Dishes from Chef Egon's table are marked with the deer icon [ ]—a quiet nod to a friendship formed under the same summer sun.

Dinner

Starters

St

Wagyu Tartare* 31
Cucumber, Smoked Yogurt, Crepe

Kampachi* 32 *gf*
Sweet Potato, Shishito, Watercress

Poached Oysters* 30 *gf*
Apple, Plum, Sunchoke

Fall Squash 30 *gf, n*
Ancho, Honey, Macadamia

Matsutake 34 *gf*
Mugolio, Smoked Mushroom Jus, Blis Elixir

Regiis Ova Caviar

Available in 30g or 100g
Lemon Soufflé Blini, Potato Croquette, Crème Fraîche, Chives

Ossetra* 170 | 540

Golden Ossetra* 250 | 765

Pasta

Pa

Nettle Cappelletti 36 *n*
Pink Peppercorn, Mascarpone, Mushroom

Risotto 34 *gf*
Chilean Truffle, Parmesan, Chanterelle

Ravioli Alla Carbonara* 36
Ewe's Cheese Fonduta, Guanciale, Smoked Yolk

Sourdough Bucatini* 36
Amberjack, Snow Peas, Burnt Rosemary

Executive Chef: *Keith Theodore* | **Chef:** *Phillip Doyle* | **Pastry Chef:** *Barbara Marcos*
For your convenience, a 22% service charge is added to checks for groups of 6 or more.
**Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.*
**Please be advised that our kitchen regularly uses ingredients including soy, milk, eggs, fish, wheat, tree nuts, peanuts, and sesame.*
gf: *gluten-free* | **n:** *contains nuts*
Website: *thelittlenell.com/dining* | **Instagram:** *@thelittlenell* | **Facebook:** *@thelittlenellaspen*

Our food is sourced from the Western Slope of Colorado and sustainable ranchers and farmers from around the globe.

Vegetables

Ve

Beet Carpaccio 16 *gf, n*
Citrus, Crème Fraîche, Hazelnuts

Squash Blossoms 16 *gf*
Squashes, Chevre

New Potato 16 *gf*
Caviar, Pine, Blooms & Leaves

Mushrooms 16 *gf, n*
Purslane, Pine Nuts, Parmesean

Corn Custard 16 *gf*
Tomato, White Balsamic, Herbs

Mains

Ma

Mero Bass* 70 *gf*
Radish, Char Roe, Chive, Young Potato

Black Cod* 64 *gf*
Squash, Radishes

Antelope Loin* 65
Celery, Cranberry, Ricotta Spaetzle

Colorado Rack of Lamb* 80 *gf*
Toma, Grits, Red Pepper

Dry Aged Rohan Duck* 65 *gf*
Confit Leg, Summer Squashes, Duck Jus

Pheasant* 63
Spinach Gnocchi, Carrot, Huckleberry

Wagyu 5/8oz* 65/100 *gf*
Crispy Potatoes, Sautéed Local Greens, Jus

Arctic Char* 65 *gf*
Kohlrabi, Elderflower, Apple Cider

Dessert

De

Citrus 17 *gf*
Lemon, Basil, Coconut

Chocolate 19 *n*
Choux, Hazelnut, Dark Chocolate

Peach 17 *n*
Vanilla Pudding, Almonds, Vermouth

Tiramisu 17
Coffee, Mascarpone, Cocoa

Forrest Honey 17 *gf, n*
Walnut, Cherry, Lucky Sorrel

Executive Chef: *Keith Theodore* | **Chef:** *Phillip Doyle* | **Pastry Chef:** *Barbara Marcos*
For your convenience, a 22% service charge is added to checks for groups of 6 or more.
**Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.*
**Please be advised that our kitchen regularly uses ingredients including soy, milk, eggs, fish, wheat, tree nuts, peanuts, and sesame.*
gf: *gluten-free* | **n:** *contains nuts*
Website: *thelittlenell.com/dining* | **Instagram:** *@thelittlenell* | **Facebook:** *@thelittlenellaspen*
Our food is sourced from the Western Slope of Colorado and sustainable ranchers and farmers from around the globe.

Wine

Wi

Sparkling Wines By the Glass

	5oz/8oz
Bisol *Jeio Brut Prosecco*, Veneto, Italy NV	15/24
Raventós i Blanc *Blanc de Blancs,* Conca del Riu Anoia, Spain '22	18/28
Jean-Baptiste Adam *Crémant d'Alsace Rosé,* Alsace, France NV	19/30
Pierre Peters *Cuvée de Réserve Grand Cru Blanc de Blancs,* Champagne, France NV	40/64
Billecart-Salmon *Brut Rosé,* Champagne, France NV	45/70
Vilmart & Cie *Little Nell Grand Réserve* Champagne, France NV	35/56

White Wines By the Glass

	5oz/8oz
Weiser-Künstler Riesling, Mosel Valley, Germany '23	16/25
Schloss Gobelsberg Grüner-Veltliner Kamptal, Austria '24	15/24
Bernard Defaix Chardonnay *Chablis*, Burgundy, France '23	19/30
Bailly-Reverdy Sauvignon Blanc *Franck & Aurélien Sancerre*, Loire Valley, France '24	22/35
DuMOL Chardonnay *Cuvée HHS,* Napa Valley, California '22	25/40
Maison Verget Chardonnay *1er Cru Sur La Roche Pouilly-Fuissé*, Burgundy, France '23	33/52

Rosé Wines By the Glass

	5oz/8oz
Château Minuty Provençal Blend *Prestige Rosé,* Côtes de Provence, France '24	17/27

Red Wines By the Glass

	5oz/8oz
Jean Foillard Gamay *Beaujolais-Villages* Beaujolais, France '22	19/30
Evesham Wood Pinot Noir Willamette Valley, Oregon '23	19/30
Talenti Sangiovese Rosso di *Montalcino*, Tuscany, Italy '19	19/30
C.V.N.E. Tempranillo *Cune Reserva* Rioja, Spain '19	17/27
Domaine Sylvain Pataille Pinot Noir *Marsannay*, Burgundy, France '22	29/46
Burgess Cellars Cabernet Sauvignon *Contadina,* Napa Valley, California '18	29/46

Cocktails

Co

Summit Sprint	Vodka, Braulio, Espresso, Mint 28
Clarity No. 7	Pea Flower Infused Vodka, St-Germain, Sparkling Wine, Lemon 23
Par Avion	Yellow Chartreuse, Honey, Lemon, Prosecco 24
Artemisia	Pernod Absinthe, Dolin Blanc, Lime, Cucumber, Sparkling Water 23
Jalisco PJ	Blanco Tequila, Aperol, Amaro Montenegro, Dolin Blanc, Lemon 22
Apache Smash	Bourbon, Benedictine, Lemon, Apricot 22

Alcohol Free

Vi

Natural High	Spice, Lime, Ginseng, Soda 16
Garden Water Tonic	Vegetable Water, Lemon, Quinine 16
Athletic Brewing	'Athletic Lite' Lager, Stratford, Ct 10
Athletic Brewing	'Run Wild' IPA, Stratford, Ct 10
Thompson & Scott	Noughty NA Sparkling Chardonnay, Spain 15
Leitz Riesling	Eins Zwei Zero NA, Germany 11
Leitz Pinot Noir	Zero Point Five De-Alcoholized Baden, Germany 14

Beers

Be

Draft

Lager Peroni, Italy 12
Tangerine Blonde Ale Telluride Brewing , Telluride, CO 12
Hazy Ipa Breckenridge Brewing 'Juice Drop', Breckenridge, CO 12
Amber Ale 90 Shilling O'Dell Brewing, Ft. Collins, CO 12

Bottle/Can

Lager Corona 'Extra', Mexico 10
Lager Stella Artois, Belgium 10
IPA Aspen Brewing 'Independence Pass', Aspen, CO 10

Gluten Free

Lager Estrella Damm 'Daura', Spain 10

Cider

Semi-Dry Colorado Cider 'Glider Cider', Denver, CO 14