

# Lunch

## Caviar

Ca

30g/100g **Regiis Ova Ossetra\*** 170/540

30g/100g **Regiis Ova Golden Ossetra\*** 250/765

Lemon Soufflé Blini, Potato Croquette, Crème Fraîche, Chives

## Brunch

Br

**Chef's Omelette\*** Smoked Chicken, Green Chili, Mozzarella 29 *gf*

**Huevos Rancheros\*** Refried Beans, Chipotle Salsa, Chorizo, Queso Fresco 28 *gf*

**Nell Wagyu Enchiladas\*** Farm Fresh Eggs, Salsa Roja, Pepper Jack, Cotija 29

## Soup & Salad

So

**Element 47 Tortilla Soup** Chicken, Avocado, Pepper Jack 17

**Caesar Salad\*** Parmesan, White Anchovy, Parker House Croutons 23

**The Little Nell Cobb** Chicken, Bacon, Avocado, Tomato, Blue Cheese, Poblano Ranch 28 *gf*

**Endive & Arugula** Pear, Cranberry, Poppy Seed Dressing, Oat 25 *gf*

*add to any salad: chicken\* + 17 | shrimp\* + 18 | salmon\* + 21 | 3oz nell wagyu steak\* + 34*

## Vegetables

Ve

**Crudité** Cashew Butternut Squash Hummus, Lavash 18 *n*

**Mushrooms\*** Poached Egg, Focaccia, Chive 18

**Grain Bowl** Wild Rice, Sweet Potato, Swiss Chard, Pistachio, Peanut 24 *gf, n*

**Beet Chevre, Mâche, Pistachio** 25 *gf, n*

## Mains

Ma

**Element 47 Wagyu Burger\*** Raclette, Bacon Jam, Crispy Onion 30

**Patty Melt** Beet Burger, Portabella, Mustard, Gruyère, Onion Toast 27

**Wagyu Pastrami** Sauerkraut, Gruyère, House Mustard, Rye 30

**Salmon\*** Potato, Fennel, Apple 34 *gf*

**Short Rib** Truffle Potato, Hakurei Turnip 38 *gf*

**Jonah Crab** Za'atar, Cauliflower, Bitter Greens 42 *gf*

**Scallop\*** Friséé, Citrus, Beurre Blanc 41 *gf*

## Sweet

Sw

**Warm Chocolate Cake** Maple Ice Cream 17

**Spiced Apple** Poached Apples, Caramel, Pine Nuts 17 *n*

**The Cookie** Chocolate Chip or Pecan Caramel 10

**Sweet Bites** Macaron, Hazelnut Praline, Pâté Brownie, Bon Bon, Shortbread, Caramel Pretzel 22 *n*

**House-Spun Ice Creams & Sorbets** 13

**Executive Chef:** Keith Theodore | **Chef de Cuisine:** Colin Loomis | **Pastry Chef:** Barbara Marcos

*For your convenience, a 22% service charge is added to your check for groups of 6 or more.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish 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