

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* Rosemary Ham, Asparagus, St. André, Chive 29 *gf*

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

Nell Wagyu Enchiladas* Farm Fresh Eggs, Salsa Roja, Pepper Jack, Cotija 30

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 Labneh, Ras el Hanout, Potato Flatbread 18

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

Mains

Ma

Element 47 Wagyu Burger* Raclette, Bacon Jam, Crispy Onion 31

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

Wagyu Pastrami Sauerkraut, Gruyère, House Mustard, Rye 31

Salmon* Sunchoke, Cabbage, Kale 34 *gf*

French Dip Short Rib, Horseradish, French Baguette, Jus 34

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:** 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