

Lunch

Caviar



30g/100g **Regiis Ova Ossetra*** 170/540
30g/100g **Regiis Ova Golden Ossetra*** 250/765
Lemon Soufflé Blini, Potato Croquette, Crème Fraîche, Chives

Nell Classics



Element 47 Tortilla Soup Chicken, Avocado, Pepper Jack 17
Caesar Salad* Parmigiano, White Anchovy, Parker House Croutons 23
The Little Nell Cobb Chicken, Bacon, Avocado, Blue Cheese, Poblano Ranch 28 *gf*
add to any salad: chicken + 13 | shrimp + 18 | salmon + 21 | 3oz nell wagyu steak* + 35*

Brunch



Chef’s Omelette* Anaheim Peppers, Smoked Yellow Onions, Oaxaca Cheese 29 *gf*
Huevos Rancheros* Wagyu Chorizo, Refried Beans, Queso Fresco, Chipotle Salsa 28 *gf*
Nell Wagyu Enchiladas* Farm Fresh Eggs, Salsa Roja, Pepper Jack, Cotija 29

Lunch



Crudité Sweet Potato Hummus, Walnut, Lavash 18 *n*
Element 47 Wagyu Burger* Bacon Jam, Raclette, Cornichon Aioli 30
Wagyu Pastrami Sauerkraut, Gruyère, House Mustard, Rye 30
Patty Melt Beet Burger, Avocado, Alfalfa Sprouts, Onion Toast 27
Salmon* Cauliflower, Swiss Chard 39 *gf*
Grain Bowl Wild Rice, Basmati, Cashew, Jalapeño 24 *gf, n*

Sweet



Warm Chocolate Cake Vanilla Ice Cream, Caramel 17
Strawberry Shortcake Mascarpone Crèmeux, Vanilla Cake 17
The Cookie Chocolate Chip or White Chocolate Macadamia 10 *n*
Sweet Bites Chef’s Selection 22 *n*
House-Spun Ice Creams & Sorbets 13

Executive Chef: Keith Theodore | **Chef de Cusine:** 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