



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

Stone Fruits* 30 *gf*
Fontina Val D'Aosta, Arugula, Olive Oil

Summer Melons 30
Speck Ham, Basil, Micro Cantaloupe

Heirloom Tomato 30 *n*
Green Strawberry, Hazelnut, Snap Peas

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.

Rotating Fine & Rare Wines By the Glass

3oz/5oz/8oz

Château de Bonnezeaux Chenin Blanc <i>La Montagne</i> , Anjou VDF, France 2017	15/25/40
Pattes Loup (Thomas Pico) Chardonnay <i>1er Cru Butteaux</i> , Chablis, France 2020	24/40/64
Antoine Jobard Chardonnay <i>Meursault</i> , Burgundy, France 2022	42/70/112
Bodegas Riojanas Tempranillo <i>Monte Real Gran Reserva</i> , Rioja, Spain 1998	21/35/56
Mayacamas Cabernet Sauvignon <i>Mt. Veeder</i> , Napa Valley, California 2011	42/70/112
Luis Pato Baga <i>Quinta do Moinho</i> , Beiras, Portugal 2000	21/35/56
Domaine Perreol Syrah <i>La Châtelet St.-Joseph</i> , Rhône Valley, France 2016	21/35/56
Domaine du Vieux Télégraphe Grenache Blend <i>La Crau</i> , Châteauneuf-du-Pape, France 2020	33/55/88

Sparkling Wines By the Glass

5oz/8oz

Bisot <i>Jeio Brut Prosecco</i> , Veneto, Italy NV	15/24
Raventós i Blanc <i>Blanc de Blancs</i> , Conca del Riu Anoia, Spain '22	18/28
Jean-Baptiste Adam <i>Crémant d'Alsace Rosé</i> , Alsace, France NV	19/30
Pierre Peters <i>Cuvée de Réserve Grand Cru Blanc de Blancs</i> , Champagne, France NV	35/56
Billecart-Salmon <i>Brut Rosé</i> , Champagne, France NV	45/70
Krug <i>Grande Cuvée 169ème édition</i> , Champagne, France MV	69/110

White Wines By the Glass

5oz/8oz

Weiser-Künstler Riesling <i>Mosel Riesling</i> , Mosel Valley, Germany '22	16/25
Schloss Gobelsberg Grüner-Veltliner <i>Kamptal</i> , Austria '23	15/24
Bernard Defaix Chardonnay <i>Chablis</i> , Burgundy, France '23	19/30
Bailly-Reverdy Sauvignon Blanc <i>Franck & Aurélien Sancerre</i> , Loire Valley, France '23	22/35
Pax Chenin Blanc <i>Helios</i> , California '23	17/27
Château Closiot Semillon / Sauvignon Gris <i>Le C de Sec Barsac</i> , Bordeaux, France '23	19/30
DuMOL Chardonnay <i>Cuvée HHS</i> , Napa Valley, California '22	25/40
Maison Verget Chardonnay <i>1er Cru Sur La Roche Pouilly-Fuissé</i> , Burgundy, France '23	33/52

Rosé Wines By the Glass

5oz/8oz

Château Minuty Provençal Blend <i>Prestige Rosé</i> , Côtes de Provence, France '23	17/27
--	-------

Red Wines By the Glass

5oz/8oz

Martin Woods Gamay Noir <i>Tualatin Estate Vineyard</i> , Willamette Valley, Oregon '23	15/24
Evesham Wood Pinot Noir <i>Willamette Valley</i> , Oregon '23	19/30
Talenti Sangiovese <i>Rosso di Montalcino</i> , Tuscany, Italy '19	19/30
Condado de Oriza Tempranillo <i>Gran Reserva</i> , Ribera del Duero, Spain '14	19/30
Château Ducru-Beaucaillou Cabernet Sauvignon / Merlot <i>Petit Ducru</i> Saint-Julien, Bordeaux '18	29/46
Domaine Sylvain Pataille Pinot Noir <i>Marsannay</i> , Burgundy, France '22	29/46
Burgess Cellars Cabernet Sauvignon <i>Contadina</i> , Napa Valley, California '18	29/46

Cocktails

Co

Summit Sprint
Clarity No. 7
Par Avion
Artemisia
Jalisco PJ
Apache Smash

Vodka, Braulio, Espresso, Mint 28
Pea Flower Infused Vodka, St-Germain, Sparkling Wine, Lemon 23
Yellow Chartreuse, Honey, Lemon, Prosecco 24
Pernod Absinthe, Dolin Blanc, Lime, Cucumber, Sparkling Water 23
Blanco Tequila, Aperol, Amaro Montenegro, Dolin Blanc, Lemon 22
Bourbon, Benedictine, Lemon, Apricot 22

Alcohol Free

Vi

Natural High
Garden Water Tonic
Athletic Brewing
Athletic Brewing
Thompson & Scott
Leitz Riesling
Leitz Pinot Noir

Spice, Lime, Ginseng, Soda 16
Vegetable Water, Lemon, Quinine 16
'Athletic Lite' Lager, Stratford, Ct 10
'Run Wild' IPA, Stratford, Ct 10
Noughty NA Sparkling Chardonnay, Spain 15
Eins Zwei Zero NA, Germany 11
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