

## caviar

Ca

*available in 1oz, served with traditional accoutrements*

**keluga sturgeon 150**  
strong, briny, creamy

**oscietra classic 200**  
buttery, nutty, subtle

**oscietra royal 350**  
buttery, nutty, complex, lightly briny

**flight 650**  
1oz of each

**flight & bottle of dom pérignon 950**

## tableside cheese

Ta

**2 cheeses 25 | 4 cheeses 50 | 6 cheeses 75**  
served with fruit, marcona almonds, sourdough, honeycomb, & preserves

## starters

St

**winter salad 25**  
pear, endive, squash, cabrales

**wagyu beef tartare 33**  
pickled baby vegetables, crispy egg, brioche

**burrata 30**  
preserved summer eggplant, tomato, pine nuts, focaccia

**grilled octopus 32**  
potato, chilis, quinoa

**wagyu short ribs 34**  
summer peach mole, brussels, preserved corn, scallions

## pasta

Pa

**kale truffle cavatelli 42**  
reggiano, foraged mushroom, truffle

**lobster tortellini 48**  
saffron, fennel, celery

**potato gnocchi 38**  
pomegranate, chard, squash, duck confit, spice crumble

## mains

Ma

**lamb two way 72**  
chops, "bacon", leek, tomato, sunchokes

**turbot 68**  
cauliflower, hazelnuts, tarragon, salsify, caviar

**the little nell wagyu 5oz 70 | 8oz 110**  
truffle potato, spinach, turnips

**green circle chicken 50**  
winter squash, radicchio, herb emulsion, walnuts

**dried chili roasted cauliflower 42**  
pepita sauce, masa croutons, onions, beech mushrooms, fremont beans

## dessert

Ds

**carrot + oat 20**  
honey clusters, oat custard, sage

**caramel popcorn 20**  
popcorn ice cream, cajeta, corn crisp

**flavors of chocolate 21**  
dark chocolate, caramel mousse, caramelized feuilletine

**baklava 18**  
orange blossom, lemon, nougat mousse

**3 cheeses 27 | 5 cheeses 45 | 7 cheeses 64**  
honeycomb, cherry mostarda

**house-spun ice creams + sorbets 9**

*chef de cuisine: paul rose | pastry chef: meghan mcgarvey | sous chef: rebecca gonzalez*  
*element 47 is pleased to accommodate diners with any food allergies, intolerances & dietary restrictions*  
*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*  
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# wines by the glass

Wi

## sparkling

bisol <b>glera jeio</b> prosecco, italy, nv	5oz/8oz 15/24
vilmart & cie <b>champagne blend</b> <i>little nell cuvée brut</i> champagne nv	35/56
billecart-salmon <b>champagne blend</b> <i>brut rosé</i> champagne, france nv	40/60
krug <b>champagne blend</b> <i>grande cuvée 168ème édition</i> champagne, france nv	75/120
dom Pérignon <b>champagne blend</b> <i>brut</i> champagne '12	80/128

## white/rosé

glissade <b>chardonnay</b> lodi, california '21	5oz/8oz 13/20
familia torres <b>albariño</b> <i>pazo das bruxas rías baixas</i> , spain '21	14/22
dönnhoff <b>riesling</b> <i>estate nahe</i> , germany '21	15/24
château peyrassol <b>provencal blend</b> <i>réserve des templiers rosé</i> côtes de provence, france '21	16/25
jäger <b>grüner-veltliner</b> <i>vorder seiber federspiel</i> wachau, austria '20	17/27
arnaud lambert <b>chenin blanc</b> <i>brézé clos de midi</i> saumur, loire valley, france '21	18/28
val de mer <b>chardonnay</b> <i>chablis</i> , france '21	20/32
prà <b>garganega/trebbiano</b> <i>monte grande</i> soave classico, veneto, italy '19	22/35
pascal jolivet <b>sauvignon blanc</b> <i>sancerre</i> , loire valley, france '21	22/35
domaine michel bouzereau <b>chardonnay</b> <i>bourgogne côte d'or</i> , burgundy '20	24/38
far niente <b>chardonnay</b> napa valley '20	29/45
domaine génot-boulangier <b>chardonnay</b> <i>vieilles vignes savigny-les-beaune</i> , burgundy '19	35/56

## red

benanti <b>nerello mascalese/nerello cappuccio</b> etna rosso sicily, italy '20	5oz/8oz 15/24
hermanos peciña <b>tempranillo</b> <i>reserva</i> rioja, spain '14	17/26
domaine de pallus <b>cabernet franc</b> <i>les pensées de pallus</i> chinon, france '17	18/28
failla <b>pinot noir</b> <i>sonoma coast</i> pinot noir sonoma coast, california '21	20/32
barale fratelli <b>nebbiolo</b> barolo piedmont, italy '18	22/35
clos du val <b>cabernet sauvignon</b> napa valley, california '19	25/39
château de salles <b>merlot / cabernet franc</b> pomerol, bordeaux, france '19	25/39
sylvain pataille <b>pinot noir</b> marsannay, burgundy, france '19	30/48
heitz cellar <b>cabernet sauvignon</b> napa valley, california '17	32/50

## cocktails

Ct

**a dance with dragons**  
**100 years of solitude**  
**letter to my daughter**  
**fellowship of the ring**  
**sense & sensibility**  
**peril at end house**  
**aspen diary**

campari, cynar, grapefruit juice, peroni lager 22  
lalo blanco, cointreau, lime, cucumber, avocado, agave 22  
leblon cachaça, limoncello, pineapple, lime, tonic 22  
stranahan's blue peak, caffo amaretto, italicus, lemon 22  
drumshanbo gin, giffard pamplemousse, lime, prosecco 22  
wheatley vodka, bénédictine, hibiscus, lemon 22  
illegal joven, el maestro sierra, blood orange, orgeat 22

## nell style

As

**aspen star**  
**caviar martini**  
**french 75**  
**1942 margarita**  
**michter's manhattan**  
**paper plane**

chopin family reserve vodka, passionfruit, lime, krug grande cuvée 50  
chopin family reserve, 0.5 oz osetra caviar 200  
monkey 47, lemon, sugar, krug grand cuvée 100  
don julio 1942, grand marnier revelation, fresh lime, agave 135  
michter's bourbon 10yr, carpano antica formula, bitters 110  
jefferson's ocean rye, aperol, amaro nonino, lemon 48

*make your martini "nell style" topped with krug grande cuvée +35*

## virgin libations

Vi

**matilda**  
**double fudge**  
**beck's**  
**leitz eins zwei zero**  
**en root james beard tea**

strawberry, agave, basil, lemon 12  
chocolate, cream, mint, decaf espresso 12  
alcohol free beer 8  
alcohol free reisling 11  
strawberry lavender rosemary or apple lemon cayenne 8

## beers

Br

**tap**  
**lager** peroni, italy 10  
**ipa** outer range, frisco 15  
**stout** left hand, longmont 11  
**trappist** chimay, belgium 12  
  
**bottle**  
**amber ale** fat tire, ft. collins 9  
**pilsner** stella artois, belgium 9  
**pilsner** trumer pils, california 10

**can**  
**lager** new belgium mountain time, fort collins 9  
**apricot blonde** dry dock, aurora 10  
**white ale** avery white rascal, boulder 9  
**ipa** great divide brew co, denver 10  
**ipa** aspen brewing, co 12  
**stout** guinness, ireland 10  
**imperial porter** brewery x, california 15

**cider**  
cidrerie du vulcain transparente sec switzerland 2018 14