

element **47**

first

Fi

burrata

heirloom tomato tart, rocket arugula, strawberry, cucumber

"mcnell" wagyu tartare

alliums, brioche, special sauce, cornichon, cave aged cheddar cheese

rigatoni

rabbit, peas, morels, pistachio

citrus cured king salmon

radish, avocado, chili, citrus

white asparagus

béarnaise, smoked trout, trout roe, chives

local melon

lady edison ham, grapes, pearl onion, rye crisp, violet mustard

second

Se

emma farms wagyu

eggplant, olives, shishito, beef jus
8oz option +60

rosen farms lamb

carrot, sugar snap peas, black garlic, lamb jus

halibut

shelling bean ragout, chorizo, fennel

dry aged duck

wild rice, cherry, anise hyssop, gooseberry, artichoke

hay smoked carrot

morels, ginger, spring peas

green circle chicken

brown butter grits, mushrooms, asparagus, green garlic

third

Th

chocolate banana pop

dulce de leche, hazelnut, rice crispy

citrus panna cotta

basil, shortbread, honey

lemon verbena cube

lemon verbena, goat cheese, olive oil

milk & honey

honey, lavender, black tea, yogurt

first snow cheese

honeycomb, cherry mostarda

house-spun ice creams + sorbets

three course prix fixe 125

chef de cuisine: byron evert | pastry chef: meghan mcgarvey | sous chefs: robert horch, colin loomis
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wines

Wi

sparkling

	5oz/8oz
bisol <i>jeio</i> prosecco docg nv	15/24
louis nicaise <i>brut reserve</i> champagne, nv	28/44
billecart-salmon <i>brut rosé</i> champagne, france nv	40/60
dom pérignon <i>brut</i> champagne, france '12	70/112
krug <i>grande cuvée 168ème édition</i> champagne, france nv	85/135

white

	5oz/8oz
maximin grünhaus riesling <i>monopol feinherb</i> mosel, germany '20	12/18
glissade chardonnay lodi, california '20	13/20
familia torres albariño <i>pazo das bruxas rías baixas</i> '20	14/22
scarpetta pinot grigio friuli, italy '20	14/22
weszeli grüner-veltliner <i>terrafactum</i> kamptal, austria '20	15/24
château peyrassol <i>réserve des templiers rosé</i> côtes de provence '19	15/24
barmès-buecher pinot gris <i>rosenberg</i> alsace, france '18	16/25
val de mer chardonnay <i>chablis</i> france '20	18/28
olivier leflaive chardonnay <i>les sétilles</i> burgundy, france '20	20/30
françois crochet sauvignon blanc sancerre, france '20	20/30
lewis cellars chardonnay <i>napa valley chardonnay</i> napa valley '20	29/45
domaine pavelot chardonnay <i>1er cru sous frétille</i> pernard-vergelesses '19	35/55

red

	5oz/8oz
luigi bosca malbec <i>finca la linda</i> mendoza, argentina '20	10/16
glissade pinot noir lodi, california '19	13/20
glissade cabernet sauvignon lodi, california '20	14/22
benanti nerello mascalese/cappuccio <i>etna rosso doc</i> sicily '19	15/24
michel & stéphane ogier grenache <i>le temps est venu</i> côtes-du-rhône '18	15/24
jean-marc burgaud gamay <i>côte du py</i> morgon, beaujolais '20	16/25
as one cru pinot noir carneros, napa valley '18	20/30
g.d. vajra nebbiolo <i>albe</i> barolo, piedmont '17	22/35
mayacamas cabernet sauvignon <i>young vines</i> napa, california '18	25/40
lópez de heredia tempranillo <i>blend viña tondonia</i> reserva rioja, spain '10	25/40
prélude à grand-puy ducasse bordeaux blend <i>pauillac</i> , bordeaux '16	28/44
domaine simon-bize pinot noir savigny-les-beaune, france '19	30/48
schrader cellars cabernet sauvignon <i>double diamond</i> napa valley '18	40/64

cocktails

Ct

gemini
libra
aries
virgo
capricorn
scorpio
leo
sagittarius

hendrick's gin, riesling soda, lemon 22
bombay, lillet blanc, pamplemousse, velvet falernum, grapefruit, lemon 22
casamigos reposado, jalapeño, solerno, lime, agave, passionfruit 22
bacardí white, fresh lime juice, strawberry syrup, prosecco 22
belvedere, italicus, green chartreuse 22
tito's, mr black, amaretto, pineapple juice, espresso 22
lalo, 400 conejos, crème de cacao, pineapple, banana, chocolate bitters 22
bulleit rye, amaro montenegro, carpano antica, rumple minze, orange 22

elevated classics

Ev

the last word
owl manhattan
1942 margarita
nichter's manhattan

ki no bi gin, green chartreuse v.e.p., luxardo maraschino, fresh lime 46
kentucky owl bourbon, carpano antica formula 72
don julio 1942, grand marnier centenaire, fresh lime, agave 88
nichter's bourbon 10yr, carpano antica formula, bitters 110

virgin libations

Vi

roaring fork cooler
island flowers
beck's

strawberry, agave, basil, lemon 8
hibiscus syrup, verjus, pineapple, black walnut bitters 8
alcohol free beer 8

beers

Br

tap
lager coors light, golden 9
blonde aspen brewing, aspen 9
amber 90 shilling, odell brewing, ft. collins 9
citra pale ale upslope, boulder 10
bottle
amber ale new belgium fat tire, ft. collins 8
pilsner stella artois, belgium 8
lager budweiser mo, st. louis 8
lager bud light mo, st. louis 8
cerveza corona, mexico 8

can
lager new belgium mountain time, fort collins 8
mexican lager s.o.k. brewery x, california 10
golden ale boulder beer co, boulder 8
pilsner trumer pils, california 8
apricot blonde dry dock, aurora 9
white ale avery white rascal, boulder 8
pale ale dale's, oskar brewing co, lyon 9
ipa great divide brew co, denver 9
porter little mo' porter, poncha springs 9
imperial porter brewery x, california 14

hard seltzer

seltzer huckleberry, brewery x, 12oz, 5% abv 12
seltzer jungle juice, brewery x, 16oz, 10% abv 16