

caviar

Ca

available in 1oz, served with traditional accoutrements

kaluga sturgeon 150

strong, briny, creamy

oscietra imperial 200

buttery, nutty, subtle

oscietra royal 350

buttery, nutty, complex, lightly briny

tableside cheese

Ta

2 cheeses 25 | 4 cheeses 50 | 6 cheeses 75

served with fruit, marcona almonds, sourdough, honeycomb, & preserves

starters

St

spring salad 28

buttermilk yogurt, favas, peas, green almond, country ham

wagyu tataki 34

potato, kimchi, onion, mushroom jus

hamachi crudo 32

kumquat kosho, green mango, scallion, papaya, smoked roe

short rib adobo 31

spring onion, chapulines, chipotle carrots, shishito

ricotta burrata 30

strawberry, sorrel, arugula, rhubarb kombucha

pasta

Pa

hazelnut cavatelli 34

rabbit ragu, fennel, kale

gnocchi 32

zucchini, squash, chervil, pecorino, pepitas

mains

Ma

colorado rack of lamb 78

fava bean waffle, escarole, blueberry, dill yogurt, chick peas

black bass 54

artichoke, morels, celery, herb broth

the little nell wagyu 5oz 70 | 8oz 110

potato croquets, asparagus, red wine jus, béarnaise

lions mane mushroom “bourguignon” 43

ramp chimichuri, carrot, spinach, pickled onion

dry aged rohan duck 68

confit leg, mustard greens, turnip, beets, citrus jus

dessert

Ds

berry pavlova 21

raspberry, yuzu, lemon ash

root beer float 23

almond, vanilla, milk

chocolate 22

66% dark chocolate, sesame, caramel

citrus + cream 22

lime, grapefruit, lychee

Tableside Cheese: 2 cheeses 25 | 4 cheeses 50 | 6 cheeses 75

served with fruit, marcona almonds, sourdough, honeycomb, & preserves

house-spun ice creams + sorbets 11

chef de cuisine: paul rose | pastry chef: megan 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
#element47 | @thelittlenell | thelittlenell.com

wines by the glass

Wi

sparkling

5oz/8oz

bisol **glera** *jeio* prosecco, italy nv

15/24

val de mer **pinot noir** *brut nature rosé* burgundy, france nv

18/28

delamotte **chardonnay** *blanc de blancs* champagne, france nv

29/45

vilmart & cie **champagne blend** *little nell grande réserve* champagne, france nv

35/56

white/rosé

5oz/8oz

familia torres **albariño** *pazo das bruxas* rías baixas, spain '21

14/22

robert weil **riesling** *estate* rheingau, germany '21

16/25

josef fischer **grüner veltliner** *rossatz federspiel* wachau, austria '21

17/27

château peyrassol **provençal blend** *réserve des templiers rosé* côtes de provence, france '21

18/28

arnaud lambert **chenin blanc** *brézé clos de midi* saumur, loire valley, france '21

18/28

pascal jolivet **sauvignon blanc** *sancerre*, loire valley, france '21

23/36

domaine paul pernot **chardonnay** *bourgogne blanc* burgundy, france '21

25/40

small vines **chardonnay** *sonoma coast* sonoma, california '18

29/45

domaine pavelot **chardonnay** *1er cru sous frétille* burgundy, france '20

35/55

red

5oz/8oz

luigi bosca **malbec** *finca la linda* mendoza, argentina '22

13/21

jean-louis chave **gsm** *mon coeur* côtes-du-rhône, france '21

16/25

benanti **nerello mascalese/cappuccio** *etna rosso* sicily, italy '20

18/28

la rioja alta **tempranillo** *viña alberdi reserva* rioja, spain '18

18/28

castello di ama **sangiovese** *chianti classico* tuscany, italy '20

19/30

failla **pinot noir** *sonoma coast pinot noir* sonoma coast, california '21

20/32

domaine gérard julien & fils **pinot noir** *côtes de nuits-villages* burgundy, france '20

25/40

clos du val **cabernet sauvignon** *napa valley*, california '19

29/46

cocktails

Ct

bollywood
juliana
diamond back
clarified new york
sour
brown derby
southside
last word
naked & famous

coconut washed rum, masala chai, grand marnier 22
vodka, aperol, st. germain, lemon 22
blanco tequila, dolin blanc, lavender, seasonal berry, lime 22
rye whiskey, lemon, red wine float 22
bourbon, grapefruit, honey 22
gin, mint, lime, angostura 22
gin, maraschino liquor, green chartreuse, lime 22
mezcal, aperol, yellow chartreuse, lemon 22
cocktails

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 riesling 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
pilsner stella artois, belgium 9
pilsner trumer pils, california 10

can
pilsner aspen brewing co 10
apricot blonde dry dock, aurora 10
blonde aspen brewing, co 10
ipa aspen brewing, co 12

cider
cidrerie du vulcain transparente sec switzerland 2018 14