

cold

Co

burrata

green garlic, almond, rhubarb, arugula

kampachi crudo

strawberry, celery, basil

wagyu tataki

sushi rice, alliums, radish

hot

Ht

octopus

yuca, black mint, peppers

rabbit tortellini

black garlic, artichoke, fava, pecorino

saffron risotto

braised wagyu, peas, morels, ramps

indulge

caviar

available in 1oz

traditional accoutrements

kaluga

260

oscietra

230

nell white sturgeon

210

flight 625

1oz kaluga, 1oz oscietra, 1oz nell white sturgeon

traditional accoutrements

three course prix fixe 95 | *four course prix fixe 115*

wine pairing +95

wine pairing +125

chef de cuisine: lucas rocca | pastry chef: amy andrews | sous chefs: stefano schiffano, meghan mcgarvey, dan cleary

#element47 | **@thelittlenell** | **thelittlenell.com**

mains

Mn

4oz emma farms wagyu

carrot, spring onion, shitake, miso

8oz option +60

rosen farms lamb

artichoke, garbanzo, fava, chimichurri

rohan duck

rhubarb, citrus, beet, fennel

halibut

baby gem, hazelnut, maitake, brown butter hollandaise

buckwheat rotoli

asparagus, arugula, broccolini, king trumpet, pine nut

dessert

Ds

chocolate mousse

acai, blackberry, hazelnut, maldon

strawberry cheesecake bar

pistachio, ricotta, hibiscus

mille feuille

coffee, vanilla, pecan, espresso

dairy free raspberry and rhubarb

vanilla meringue, nyangbo chocolate, lemon

house-spun ice creams + sorbets

element 47 is pleased to accommodate diners with any food allergies, intolerances and dietary restrictions

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

wines

Wi

sparkling

	5oz/8oz
bisol glera <i>jeio</i> valdobbiadene prosecco superiore docg, italy nv	15/24
jean-baptiste adam pinot noir <i>crémant d'alsace rosé</i> , france nv	18/28
rené geoffroy meunier/pinot/chardonnay <i>little nell cuvée brut champagne</i> , france nv	29/46

white

	5oz/8oz
maximin grünhaus riesling <i>monopol feinherb</i> mosel, germany '18	12/18
glissade chardonnay lodi, california '18	13/20
scarpetta pinot grigio friuli, italy '19	14/22
weszeli grüner-veltliner <i>terrafactum</i> kamptal, austria '19	14/22
château pigoudet rosé grenache/cinsault côteaux d'aix-en-provence '19	16/25
luis a. rodríguez vázquez treixadura/albariño <i>os pasás</i> ribeiro, spain '15	17/26
château d'épiré chenin blanc savennières, france '18	17/26
pascal jolivet sauvignon blanc sancerre, france '19	20/30
olivier leflaive chardonnay <i>les sétilles</i> burgundy, france '19	20/30
domaine christian moreau chardonnay chablis, burgundy '18	25/38
lewis cellars chardonnay <i>napa valley chardonnay</i> napa valley, california '18	29/45
génot-boulangier chardonnay <i>clos du cromin</i> meursault, france '18	40/60

red

	5oz/8oz
luigi bosca malbec <i>finca la linda</i> mendoza, argentina '19	10/16
glissade pinot noir lodi, california '18	13/20
glissade cabernet sauvignon lodi, california nv	14/22
domaine du pégau gsm/bdx blend <i>plan pégau</i> rhône valley, france nv	15/24
cvne tempranillo <i>cune reserva</i> rioja, spain '15	16/25
domaine marcel lapierre gamay <i>morgon</i> beaujolais, france '19	18/28
comando g grenache <i>la bruja de rozas</i> sierra de gredos, spain '19	18/28
salem wine co. pinot noir eola-amity hills, willamette valley, oregon '18	18/28
g.d. vajra nebbiolo <i>albe</i> barolo, piedmont '16	22/35
mayacamas cabernet sauvignon <i>young vines</i> napa, california '16	25/40
clos la gaffelière merlot/cabernet franc saint-émilion, bordeaux '15	28/44
sylvain pataille, pinot noir marsannay, burgundy '18	30/48
dunn vineyards cabernet sauvignon napa, california '16	45/70

cocktails

Co

lavender cosmo

lavender infused grey goose, st. germain, lime, white cranberry 18

watermelon mule

belvedere, lime, strawberry-watermelon juice, ginger beer 20

tropics of the north

empress gin, campari, lime, pineapple 22

brazilian zinger

jalapeño infused espòlon reposado, domaine canton, lime, cucumber 22

nómada

la vida mezcal, aperol, yellow chartreuse, lime 24

the dove

high west bourbon, grapefruit, lime, ginger maple 18

good vibes only

goslings black seal, amaretto, ginger-pineapple syrup, egg white 22

old pal

high west double rye, campari, dry vermouth, smoke 26

old fashioned

mitchter's bourbon, demerara, agnostura, smoke 32

elevated classic cocktails

Ev

the last word

ki no bi gin, green v.e.p. chartreuse, luxardo maraschino, fresh lime 46

owl manhattan

kentucky owl bourbon, carpano antica formula 72

vieux carré

michter's rye 10yr, hennessy x.o, carpano antica formula, benedictine 80

1942 margarita

don julio 1942, grand marnier centenaire, fresh lime, agave 88

michter's manhattan

michter's bourbon 10yr, carpano antica formula, bitters 110

beers

Br

tap

lager coors light, golden 7

mexican lager s.o.k, brewery x, 4.9% abv 9

west coast ipa the little nell, brewery x, 6.7% abv 10

hazy ipa dictionary roulette, brewery x, 7.4% abv 10

bottle 8

amber ale new belgium fat tire, ft. collins

pilsner stella artois, belgium

lager budweiser mo, st. louis

lager bud light mo, st. louis

cerveza corona, mexico

can

lager new belgium mountain time, fort collins 8

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

hard seltzer

seltzer huckleberry, brewery x, 12oz, 5% abv 12

seltzer jungle juice, brewery x, 16oz, 10% abv 16