

element 47

3 for \$75

please choose a starter, main and dessert; menu items are also available a la carte

caviar supplement:

available in 1oz, served with traditional accoutrements

oscietra +\$275
buttery, nutty, subtle

golden oscietra +\$375
buttery, nutty, complex, lightly briny

starters

St

farmer salad
homemade yogurt, farm vegetables, crispy farm egg

wagyu carpaccio
paonia potato, black trumpet mushrooms, summer truffles

short rib adobo
spring onion, chipotle carrots, shishito

ricotta burrata
stonefruit, sorrel, arugula, green strawberry

mains

Ma

colorado trout

"ratatouille", heirloom tomato butter, basil

fettuccine

guanciale, basil, tomato, reggiano

lions mane mushroom "bourguignon"

ramp chimichurri, carrot, spinach, pickled onion

dry aged rohan duck

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

the little nell wagyu 5oz | 8oz + \$40

potato croquets, asparagus, red wine jus, béarnaise

dessert

Ds

berry pavlova

raspberry, yuzu, lemon ash

chocolate

66% dark chocolate, sesame, caramel

peaches + cream

yogurt, garden mint, chamomile

tableside cheese:

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

house-spun ice creams + sorbets

*please choose 2 flavors

Thanks to Western Slope Farming Legends:

Abundant Life -- Ela Family Farms -- Devries Farm -- Chamberlain Farms -- Rockin W Dairy -- Zephyros

Stuart Kramer -- Kinikin Ranch -- Mattics Orchard -- Thistle Whistle -- White Mountain Farms

Two Roots Farms -- Dayspring eggs -- Cross Creek Farms Wagyu (Little Nell Exclusive)

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

5oz/8oz

bisol glera <i>jeio</i> prosecco, italy nv	15/24
val de mer pinot noir <i>brut nature rosé</i> burgundy, france nv	18/28
delamotte chardonnay <i>blanc de blancs</i> champagne, france nv	29/45
vilmart & cie champagne blend <i>little nell grande réserve</i> champagne, france nv	35/56
billecart-salmon champagne blend <i>brut rosé</i> champagne, france nv	45/70
krug champagne blend <i>grande cuvée 170ème édition</i> champagne, france nv	69/110

white/rosé

5oz/8oz

familia torres albariño <i>pazo das bruxas rías baixas</i> , spain '21	14/22
josef fischer grüner veltliner <i>rossatz federspiel</i> wachau, austria '21	17/27
arnaud lambert chenin blanc <i>brézé clos de midi</i> saumur, loire valley, france '21	18/28
château peyrassol provençal blend <i>réserve des templiers rosé</i> côtes de provence, france '21	19/30
pascal jolivet sauvignon blanc <i>sancerre</i> , loire valley, france '21	23/36
bernard defaix chardonnay <i>1er cru vaillons chablis</i> burgundy, france '21	25/40
domaine paul pernot chardonnay <i>bourgogne blanc</i> burgundy, france '21	25/40
far niente chardonnay <i>napa valley</i> , california '21	29/45

red

5oz/8oz

luigi bosca malbec <i>finca la linda</i> mendoza, argentina '22	13/21
jean-louis chave gsm <i>mon coeur</i> côtes-du-rhône, france '21	16/25
benanti nerello mascalese/cappuccio <i>etna rosso</i> sicily, italy '20	18/28
la rioja alta tempranillo <i>viña alberdi reserva</i> rioja, spain '18	18/28
failla pinot noir <i>sonoma coast pinot noir</i> sonoma coast, california '21	20/32
clos du val cabernet sauvignon <i>napa valley</i> , california '19	29/46
danjean-berthoux pinot noir <i>mercurey 1er cru les velleys</i> burgundy, france '19	25/40
burgess cellars cabernet sauvignon <i>contadina</i> napa valley, california '16	35/55

cocktails

Ct

juliana	wheatley vodka, aperol, st. elder elderflower liquor, lemon 22
diamond back	espolon blanco tequila, dolin blanc, nonino, lavender, berry, lime 22
la plata	dobel repo 'tin barrel' tequila, illegal mezcal, pineapple, habenero, lime 22
clarified new york sour*	rye whiskey, lemon, red wine float 22
hey neighbor	stranahan's "blue peak" whiskey, montenegro, cinnamon, strawberry, lemon 22
aviation	woody creek 'mary's' gin, maraschino liquor, lemon, creme de violete 22
naked & famous	illegal mezcal, aperol, yellow chartreuse, lemon 22
negroni sbagliato	campari, sweet vermouth, prosecco 22
brown derby	elijah craig 'small batch' bourbon, grapefruit, honey 22

virgin libations

Vi

gonzo	strawberry, basil, lemon 12
valhalla	seasonal berry, lavender, mint, lime 12
leitz eins zwei zero	alcohol free riesling 11
en root james beard tea	strawberry lavender rosemary or apple lemon cayenne 8
athletic brewing	'athletic lite' lager, stratford, ct 10
athletic brewing	'run wild' ipa, stratford, ct 10

beers

Br

draft	
lager	peroni, italy 12
blonde ale	aspen brewing 'this seasons blonde', aspen, co 12
amber ale	o'dell '90 shilling', fort collins, co 12
hazy ipa	breckenridge brewing 'juice drop', breckenridge, co 12
bottle/can	
lager	new belgium 'mountain time', fort collins, co 8
lager	corona 'extra', mexico 10
lager	stella artois, belgium 10
czech pilsner	aspen brewing 'ajax', aspen, co 10
golden ale	new belgium 'fat tire', fort collins, co 10
apres ipa	roadhouse brewing 'loose boots' (16oz), jacksonhole, wy 12
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