

easter brunch

at element 47

first

Fr

choice of

warrior pudding

quinoa, chia, oat, hemp

spring garlic & asparagus soup

lardons

kale salad

poached pear, cider vinaigrette, candied pecans

duck confit strozapretti

maitake mushrooms, pickled ramps, pecorino

second

Sc

choice of

eggs benedict

choice of canadian bacon or smoked salmon
or crab cake +15

colorado lamb loin

artisan grits, rainbow chard

veta la palma bass

morels & peas

wagyu "steak" and eggs

fingerling potatoes, king trumpet mushrooms

spring pea risotto

morels & truffles

dessert

Ds

choice of

pastel confetti cake

buttercream

lemon parfait

meringue

chocolate mousse bombs

peanut butter

bottomless mimosas \$40++

*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*

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

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