

		WINES BY THE GLASS & BOTTLE	
<i>Cheers!</i>		ROSÉ <hr/> SPARKLING	
FOOD	HAND CRAFTED COCKTAILS		
		BON APPÉTIT!	
		BREAKFAST <hr/> SWEETS	LUNCH <hr/> DINNER
<p>Welcome</p> <p>We are pleased to present you with delicious options from Element 47 for your In-Room Dining. The following pages list menus that we will happily deliver to your Room.</p> <p>Room Service is available 24 hours a day. Please dial extension 6280 to place an order.</p> <p>A \$5 delivery charge applies to all In-Room Dining orders, For your convenience, a 22% service charge is added to your check</p>			

BREAKFAST SERVED DAILY, 7 AM - 11 AM

THE BLUEBIRD* 45

Fresh Squeezed Juice
Bowl of Seasonal Berries
Eggs Any Style
Choice of 2 Sides & Toast
Coffee, Tea, or Hot Chocolate

THE CONTINENTAL DIVIDE 27

Fresh Squeezed Juice
Assorted House-Made Pastries
Butter & Jam
Coffee, Tea, or Hot Chocolate

MIXED BERRY BOWL 15 GF
Blueberries, Raspberries, Strawberries

SELECTION OF CEREALS 9
Add Seasonal Berries 8

BERRY PARFAIT 17 N, GF
Little Nell Granola, Greek Yogurt, Mixed Berries

STEEL-CUT OATS 17 GF
Blueberries, Honeycomb

WARRIOR PUDDING 15 N, GF
Quinoa, Chia, Oats, Hemp Hearts, Almond Milk, Raisins, Pepitas

HOUSE-MADE GRANOLA 15 N, GF
Choice of Milk

HOUSE-MADE PASTRY 7
Classic Croissant
Banana Bread, N, GF
Kouign-Amann +3

SEASONAL POP TART 9

CHOCOLATE BABKA 9

CHEF'S PASTRY BASKET 17
Three Freshly Baked Pastries

BREAD
Toasted Bagel & Cream Cheese 7 | Toast 5 | English Muffin 7

AVOCADO TOAST 23
Ricotta, Herb Oil, Potato Crumble

EGGS, ANY STYLE* 26
Toast & Choice of 2 Sides

CHEF'S OMELETTE* 29 GF
Rosemary Ham, Asparagus St. André, Chive 29 GF

VEGETABLE SCRAMBLE* 26 GF
New Potato, Kale, Broccoli, Feta, Avocado

HUEVOS RANCHEROS* 28 GF
Refried Beans, Chipolte Salsa, Chorizo, Queso Fresco

NELL WAGYU ENCHILADAS* 30
Farm Fresh Eggs, Salsa Roja, Pepper Jack, Cotija

HOUSE-SMOKED SALMON* 26
Egg, Caper, Onion, Tomato, Bagel, Cream Cheese

LEMON SOUFFLÉ PANCAKES 26 N
Raspberry, Toasted Pine Nuts, Powdered Sugar

BRIOCHE FRENCH TOAST 25 N
Apple, Pecan Crumble, Mascarpone

BLUEBERRY SOUFFLÉ PANCAKES 25
Powdered Sugar, Blueberry Syrup, Cinnamon

BEVERAGES - AVAILABLE ALL DAY

JUICE 12

FRESH-SQUEEZED CITRUS
Orange or Grapefruit

BLUE BOOSTER
Blueberry, Beet, Cinnamon

GUT HEALTH
Papaya, Tangerine, Pineapple

GREEN MACHINE
Kale, Green Apple, Celery,
Cucumber

SMOOTHIE OF THE DAY
Chef's Daily Selection

HOT BEVERAGES

Pot of Lavazza Coffee Small 14 | Large 18
Espresso Single 6 | Double 8
Rishi Organic Tea 10 *includes two bags of your choice, honey & lemon*
Americano 8
Cappuccino 8
Macchiato 8
Latte 8
Matcha Latte 9
Hot Chocolate 16

SIDES 10

Applewood Smoked Bacon GF	Potato Cake
Poultry Sausage GF	Grilled Portobello GF
3oz Nell Wagyu Steak* +34 GF	Sauteéd Spinach GF

KIDS BREAKFAST SERVED DAILY, 7 AM - 11 AM

CEREAL 9
Cheerios, Raisin Bran, Lucky Charms, Rice Krispies,
Fruit Loops, or Corn Flakes

FRENCH TOAST 17 | WARM CINNAMON OATMEAL 15 GF

OLD FASHIONED BUTTERMILK PANCAKES 16

BANANA-CHOCOLATE CHIP PANCAKES 19

EGGS ANY STYLE* 21
Choice of 1 side

BOWL OF FRUIT 12 | CRISPY COUNTRY BACON 7 | POULTRY SAUSAGE 7

BEVERAGES 7
Fruit Smoothie, Apple Juice, Fresh Squeezed Orange, or Grapefruit Juice

GF : gluten free | N : contains nuts | please inform your server of dietary restrictions
Please be advised that our kitchen regularly uses ingredients including soy, milk, eggs, fish, wheat, tree nuts, peanuts, and sesame.

LUNCH & DINNER SERVED DAILY, 11 AM - 10:30 PM

SNACKS

TRUFFLE FRIES 17
Parsley, Parmesan, Sherry Aioli

CHEESE 35 N
La Tur, Comté, 18 Month Beemster, Marcona Almonds, Honey

CHARCUTERIE 45 N
Foie Terrine, Country Pâté, Bresaola, Salami

WAGYU SLIDERS* 27
Onion Jam, White Cheddar, Watercress

CRUDITÉ 18
Lebneh, Ras el Hanout, Potato Flatbread

SOUP & SALAD

TORTILLA SOUP 17
Chicken, Avocado, Pepper Jack

CHICKEN NOODLE SOUP 17
Chicken & Ricotta Tortellini, Celery Root, Carrot, Pearl Onion

THE LITTLE NELL COBB 28 GF
Chicken, Bacon, Avocado, Tomato, Blue Cheese, Poblano Ranch

CAESAR SALAD* 23
Parmesan, White Anchovy, Parker House Croutons

ENDIVE & ARUGULA 25 GF
Pear, Cranberry, Poppy Seed Dressing, Oat

add to any salad:

chicken+15 shrimp*+18 salmon*+21 3oz wagyu*+34*

SIMPLY PREPARED

served with chimichurri & choice of 2 sides

PAN SEARED CHICKEN* 27	SIDES	
SALMON FILET* 38	Side Salad	Broccoli
5oz NELL WAGYU* 65	Potato Puree	French Fries
	Side of Fresh Fruits	+ 3

CAVIAR

please contact our in-room dining team for caviar service

DECADENT

CHEF'S WAGYU BURGER* 31
Raclette, Bacon Jam, Crispy Onions

THE LITTLE NELL CLUB 18
Turkey, Ham, Bacon, Lettuce, Tomato, Chips

PATTY MELT 27
Beet Burger, Portabella, Mustard, Gruyère, Onion Toast

WAGYU PASTRAMI 31
Sauerkraut, Gruyère, House Mustard, Rye

GRAIN BOWL 24 GF, N
Wild Rice, Sweet Potato, Swiss Chard, Pistachio, Peanut

SWEETS

SWEET BITES 22 N
Assortment of Chocolates & Petit Fours

THE LITTLE NELL SUNDAE 16 GF, N
Chocolate & Vanilla Ice Cream, Whipped Cream, Amarena Cherries, Candied Cashews, Salted Caramel Sauce

SPICED APPLE 17 N
Poached Apples, Caramel, Pine Nuts

THE COOKIE 10
Chocolate Chip or Pecan Caramel

FRESHLY BAKED BROWNIE 10 GF

ICE CREAM & SORBET 13

CANINE DELIGHTS DAILY 18

7 AM - 10:30 PM

Epicurean treats for our four-legged friends.

All meals include carrots, brown rice & scrambled eggs

Served in doggy-friendly bowls.

GROUND BEEF | GRILLED CHICKEN BREAST | SALMON

KIDS SERVED DAILY, 11 AM - 10:30 PM

SOUP & SALAD

CHICKEN NOODLE SOUP 12
Chicken & Ricotta Tortellini, Celery Root, Carrot, Pearl Onion

GREEN SALAD 7
Ranch Dressing

SANDWICHES

PB & HOUSEMADE JELLY & CHIPS 9 N

CHEESEBURGER & FRIES 20

GRILLED CHEESE & CHIPS 11

PASTA

WITH BUTTER OR MARINARA SAUCE 11

MACARONI & CHEESE 11

MAINS

GRILLED CHICKEN & 2 SIDES 18

SALMON & 2 SIDES 20

SHRIMP & 2 SIDES 24

FRIED CHICKEN FINGERS & 2 SIDES 18

5oz NELL WAGYU & 2 SIDES 65

SIDES 10

Fruit Cup
Potato Purée
Chips
Fries

SWEETS

KIDS SUNDAE 10
M&M, Oreo Crumble, Sprinkles, Whip Cream

SORBET 9

COOKIE OR BROWNIE 10
With Milk

GF : gluten free | N : contains nuts | please inform your server of dietary restrictions

*Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Foodborne Illness.

AFTER HOURS MENU SERVED DAILY, 10:30 PM - 7 AM

COMFORT

CHIPS & SALSA 12 GF

CLASSIC CAESAR SALAD* 23
Parmesan, Anchovy, Parker House Croutons

CHICKEN NOODLE SOUP 17
Chicken & Ricotta Tortellini, Celery Root, Carrot, Pearl Onion

NELL WAGYU BOLOGNESE 23
Parmesan

THE LITTLE NELL CLUB 18
Turkey, Ham, Bacon, Lettuce, Tomato, Chips

SWEETS

THE LITTLE NELL SUNDAE 16 GF, N
Chocolate & Vanilla Ice Cream, Whipped Cream,
Amarena Cherries, Candied Cashews, Salted Caramel Sauce

FRESHLY BAKED COOKIE
Chocolate Chip or Pecan Caramel 10

FRESHLY BAKED BROWNIE 10 GF

EARLY RISER

Available at 5:30 am

THE CONTINENTAL DIVIDE 27
Fresh Squeezed Juice
Assorted House-Made Pastries
Butter & Jam
Coffee, Tea, or Hot Chocolate

FRESHLY BAKED PASTRY 7 N
Classic Croissant, Banana Bread

SEASONAL POP TART 9

CHOCOLATE BABKA 9

CHEF'S PASTRY BASKET 17
Three Items Of Your Choice From Our Bake Shop

CEREAL 9
Cheerios, Raisin Bran, Lucky Charms
Rice Krispies, Fruit Loops, or Special K

BEVERAGE MENU SERVED DAILY, 11 AM - 11 PM

COCKTAILS

FRESH CUT 28

Dill Infused Vodka, Domaine de Canton, Lemon Juice, Simple Syrup, Egg White

DIRA JANE 26

Prosecco, Dola Dira, Giffard Apertivo Syrup, Lemon Juice, Soda Water

SGT. PEPPERCORN 30 N

Pink Peppercorn Gin, Yellow Chartreuse, Saline, Tonic Water

SOL DORADO 30

Reposado Tequila, Pineapple & Jalepeño Shrub, Lime Juice, Cointreau

WALK IN THE PARK 32 D

Strawberry Infused Bourbon, Lemon Juice, Strawberry Syrup

ESMERALDA'S WORD 30

Mezcal, Luxardo Maraschino Liqueur, Green Chartreuse, Lime Juice

ZERO PROOF

TWILIGHT BLOOM 16

Non-Alcoholic Gin, Lemon, Honey, Elderflower Tonic

ROARING FORK REMEDY 16

Green Tea, Lemon, Honey, Ginger

CANNED + BOTTLED BEER

LAGER 10

Corona 'Extra', Mexico

LAGER 10

Stella Artois, Belgium

IPA 10

Aspen Brewing 'Independence Pass', Aspen, Co

CIDER

SEMI-DRY 14

Colorado Cider 'Glider Cider', Denver, Co

GLUTEN FREE

LAGER 10

Estrella Damm 'Daura'

ZERO PROOF

ATHLETIC BREWING 10

'Run Wild' Ipa, Stratford, Ct

ATHLETIC BREWING 10

'Athletic Lite' Lager, Stratford, Ct

LEITZ EINS ZWEI ZERO 11

Alcohol Free Riesling

LEITZ 14

Zero Point Five De-Alcoholized Pinot Noir, Baden, Germany

SPIRITS

HENDRICK'S 23

BELVEDERE 20

GREY GOOSE 19

TITO'S 19

LALO BLANCO 23

CODIGO 1530 REPOSADO 30

BASIL HAYDEN'S 19

APEROL 19

MIXERS: FEVER TREE SODA, TONIC, GINGER ALE, GINGER BEER, COKE, DIET COKE, SPRITE

WINE

For our complete Grand Award-winning wine list, please contact In-Room Dining at ext. 6280

REDS

5oz/8oz/Btl

Jean Foillard Gamay Beaujolais-Villages, Beaujolais, France 2022	19/30/86
Evesham Wood Pinot Noir Willamette Valley, Oregon 2023	20/32/90
Domaine Didier Fomerol Pinot Noir Côte de Nuits-Villages Burgundy, France 2023	29/46/131
Brovia Nebbiolo Barolo Piedmont, Italy 2021	35/56/157
Hermanos Peciña Tempranillo Blend Reserva, Rioja, Spain 2017	19/30/158
Château Ducru-Beaucaillou Bordeaux Blend Le Petit Ducru St.-Julien, Bordeaux, France 2020	29/46/131
Catena Zapata Malbec High Mountain Vines, Mendoza, Argentina 2023	16/25/158
Burgess Cellars Cabernet Sauvignon Contadina, Napa Valley, California 2018	29/46/158

WINE

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SPARKLING

5oz/8oz/Btl

Bisol, Jeio Brut Prosecco, Veneto, Italy NV

16/25/72

Raventos i Blanc de, Nit Brut Rosé, Conca del Riu Anoia, Spain 2023

19/30/86

Gusbourne, Blanc de Blancs, Kent, England 2019

35/56/158

Vilmart & Cie, Little Nell Grande Réserve, Champagne, France NV

39/62/176

Billecart-Salmon, Brut Rosé, Champagne, France NV

45/70/203

Krug, Grande Cuvée 169ème édition, Champagne, France MV

69/110/311

WHITE/ROSÉ

5oz/8oz/Btl

Karthäuserhof **Riesling** Bruno Feinherb Mosel, Germany 2022

16/25/72

Bailly-Reverdy **Sauvignon Blanc** Frank & Aurelien Sancerre, Loire Valley, France 2024

23/36/104

Bernard Defaix **Chardonnay** Chablis, Burgundy, France 2023

19/30/86

Domaine de **Chevalier** L'Esprit de Chevalier, Pèssac-Léognan Bordeaux, France 2022

25/40/113

Raul Pérez **Godello** Ultreia Blanco, Bierzo, Spain 2023

19/30/86

DuMOL **Chardonnay** Cuvée HHS, Napa Valley, California 2023

28/45/126

Alex Moreau **Chardonnay** Bourgogne Blanc, Burgundy, France 2023

35/56/158

Château Minuty **Provençal Blend** Prestige Rosé, Côtes de Provence, France 2024

18/28/81

MINI BAR

SNACKS

SOUR GUMMIES
 CHOCOLATE CHERRIES
 SPA MIX
 DARK CHOCOLATE SEA SALT CARAMELS
 HONEY MUSTARD PRETZELS
 CHIPOTLE HONEY CASHEWS
 CHEESE CRISPS
 POTATO CHIPS

These snacks have been stocked for your enjoyment free of charge & will be restocked once a day. Additional restockings are available for a fee by calling Housekeeping using the direct dial on your in-house phone or at ext. 6309.

BEVERAGES

COKE	FLAVORED S. PELLEGRINO
DIET COKE	S. PELLEGRINO SPARKLING WATER
SPRITE	ACQUA PANNA
RED BULL	

These non-alcoholic beverages have been stocked for your enjoyment free of charge & will be restocked once a day. Additional restockings are available for a fee by calling Housekeeping using the direct dial on your in-house phone or at ext. 6309.

LIQUOR

75 WOODY CREEK VODKA
 90 WOODY CREEK GIN
 90 BAILEY'S IRISH CREAM
 95 LAW'S BOURBON
 100 JOHNNIE WALKER SCOTCH
 160 CASA DRAGONES TEQUILA

BEER

9 CORONA	10 TITAN
9 STELLA	10 RAMONA WINE SPRITZ

WINES

110 BILLECART-SALMON, BRUT ROSÉ 375ML
 CHAMPAGNE, FRANCE NV
 178 VILMART & CIE, LITTLE NELL GRAND RÉSERVE
 CHAMPAGNE, FRANCE NV
 200 KRUG, GRANDE CUVÉE 169 ÉDITION 375ML
 CHAMPAGNE, FRANCE MV
 65 TYLER, CHARDONNAY
 SANTA BARBARA, CALIFORNIA 2022
 85 FAILLA, PINOT NOIR
 SONOMA COAST, CALIFORNIA 2022
 85 CARTELLO, CABERNET SAUVIGNON
 ALEXANDER VALLEY, CALIFORNIA 2021
 80 MINUTY, PRESTIGE ROSÉ
 CÔTES DE PROVENCE 2023

ADDITIONAL AMENITIES

40 TRUO2 PERSONAL OXYGEN
 40 WINE KEY