

		WINES BY THE GLASS & BOTTLE	
<i>Cheers!</i>		ROSÉ SPARKLING	
FOOD		HAND CRAFTED COCKTAILS	
		BON APPÉTIT!	
		BREAKFAST SWEETS	LUNCH DINNER
Welcome 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. Room Service is available 24 hours a day. Please dial extension 6280 to place an order. A \$5 delivery charge applies to all In-Room Dining orders, For your convenience, a 22% service charge is added to your check			

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, Pepitas, Macha Oil EGGS ANY STYLE* 26 Toast & Choice of 2 Sides CHEF'S OMELETTE* 29 GF Heirloom Tomato, Mozzarella, Basil VEGETABLE SCRAMBLE* 26 GF Summer Squash, Kale, Broccoli, Chevre, Avocado HUEVOS RANCHEROS* 28 GF Refried Beans, Ranchero Salsa, Wagyu 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 Toasted Pine Nuts, Raspberry Syrup, Powdered Sugar BRIOCHE FRENCH TOAST 25 N Peach, White Chocolate, Almond BLUEBERRY SOUFFLÉ PANCAKES 25 Powdered Sugar, Blueberry Syrup, Cinnamon	
BEVERAGES - AVAILABLE ALL DAY			
JUICE 12 FRESH-SQUEEZED CITRUS Orange or Grapefruit SKIN GLOW Carrot, Ginger, Orange SMOOTHIE OF THE DAY Chef's Daily Selection		REFRESH Watermelon, Strawberry, Basil GREEN MACHINE Kale, Green Apple, Celery, Cucumber	
KIDS BREAKFAST SERVED DAILY, 7 AM - 11 AM			
HOT BEVERAGES Pot of Lavazza Coffee Small 14 Large 18 Espresso Single 6 Double 8 Rishi Organic Tea 10 <i>includes two bags of your choice, honey & lemon</i> Americano 8 Cappuccino 8 Macchiato 8 Latte 8 Matcha Latte 9 Hot Chocolate 16		SIDES 10 Applewood Smoked Bacon GF Poultry Sausage GF 3oz Nell Wagyu Steak* +35 GF Potato Cake Grilled Portobello GF Sauteéd Spinach GF	
		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, Salumi

WAGYU SLIDERS* 27
Onion Jam, White Cheddar, Watercress

CRUDITÉ 18 N
Labneh, 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, Blue Cheese, Poblano Ranch

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

HEIRLOOM TOMATO 25 GF
Gem Lettuce, Red Onion, Pleasant Ridge Reserve

add to any salad:
chicken* +15 shrimp* +18 salmon* +21 3oz wagyu* +35

SIMPLY PREPARED

served with chimichurri & choice of 2 sides

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

CAVIAR

Please contact our in room dining team for caviar service

DECADENT

CHEFS WAGYU BURGER* 31
Heirloom Tomato, Local Gouda, Crispy Onion

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

PATTY MELT 27
Beet Burger, Avocado, Alfalfa Sprouts, Onion Toast

WAGYU PASTRAMI 30
Sauerkraut, Gruyere, House Mustard, Rye

GRAIN BOWL 24 GF, N
Wild Rice, Basmati, Cashew, Jalapeño 24 GF, N

SWEETS

SWEET BITES 22 N
Macaron, Hazelnut Praline, Pâté Brownie, Bon Bon, Shortbread, Caramel Pretzel

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

STRAWBERRY 17
Mascarpone Crèmeux, Vanilla Cake

THE COOKIE 10 N
Chocolate Chip or White Macadamia

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 N
Chocolate Chip or White Macadamia 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**

NELLGRONI 26
Gin, Scarlet Aperitivo, Cappellano Barolo Chinato

FRESH CUT 28
Dill Vodka, Ginger, Lemon, Egg White

SPICED ESPRESSO 28
Vodka, Espresso, Pumpkin Spice

FALL BLOSSOMS 30
Gin, Lemon, Fennel Blossom Honey

HARVEST GOLD 30
Reposado, Calvados, Spiced Pear, Lemon, Honey

WALK IN THE ORCHARD 32
Peach Bourbon, Lemon, Peach Cheong

SMUGGLER'S BEACH 32
Rum, Creme de Banana, Tepache, Coconut, Nutmeg

AUTUMN SUN 30
Rye, Allspice, Rhubarb, Orange, Cinnamon

ZERO PROOF

TWILIGHT BLOOM 20
Non-Alcoholic Gin, Lemon, Honey, Elderflower Tonic

GAZOS 16
Raspberry, Hibiscus, Lavender, Sparkling Water

CANNED + BOTTLED BEER

LAGER 10
Corona 'Extra', Mexico

LAGER 10
Stella Artois, Belgium

IPA 10
Aspen Brewing 'Independence Pass', Aspen, Co

CIDER

OFF-DRY 14
Stem Cider, Lafayette, Co

GLUTEN FREE

LAGER 10
Estrella Damm 'Daura'

ALCOHOL FREE

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

ROTATING FINE & RARE BY THE GLASS

3oz/5oz

Domaine Génot-Boulanger Chardonnay Clos du Cromin Meursault, Burgundy, France '20	40/60
Albert Boxler Riesling Grand Cru Sommerberg Dudenstein, Alsace, France '21	30/50
Château Simone Provençal Blend Palette Rosé, Provence, France '24	29/48
Domaine G. Roumier Pinot Noir 1er Cru Clos de la Bussière, Morey-Saint-Denis, France '20	75/125
Witness Wines Pinot Noir Reverie, Willamette Valley, Oregon '23	30/50
La Rioja Alta S.A. Tempranillo Gran Reserva 890, Rioja, Spain '10	54/90
Bernard Levet Syrah La Chavaroche, Côte-Rôtie, France '20	30/50
La Jota Vineyards Cabernet Sauvignon Howell Mountain, Napa Valley, California '19	27/45

REDS

5oz/8oz/Btl

Jean Foillard Gamay Beaujolais-Villages, Beaujolais, France '23	19/30/86
Joseph Roty Pinot Noir Cuvée de Pressonnier Bourgogne Côte d'Or, Burgundy, France '21	25/40/113
Evesham Wood Pinot Noir Willamette Valley, Oregon '23	20/32/90
Tregole Sangiovese Chianti Classico , Tuscany, Italy '24	19/30/86
Hermanos Peciña Tempranillo Blend Reserva, Rioja, Spain '17	19/30/86
Burgess Cellars Cabernet Sauvignon Contadina, Napa Valley, California '18	25/40/113
Château Ducru-Beaucaillou Bordeaux Blend Petit Ducru St.-Julien, Bordeaux, France '20	29/46/131

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 '23	19/30/86
Roederer Estate Brut Anderson Valley, California NV	19/30/86
Gusbourne, Blanc de Blancs, Kent, England '19	35/56/158
Vilmart & Cie, Little Nell Grande Réserve, Champagne, France NV	39/62/176
Billecart-Salmon, Brut Rosé, Champagne, France NV	45/70/120
Krug Grande Cuvée 172ème édition, Champagne, France NV	69/110/311

WHITE/ROSÉ

5oz/8oz/Btl

Karthäuserhof Riesling Bruno Feinherb, Mosel, Germany '23	16/25/72
Bailly-Reverdy Sauvignon Blanc Frank & Aurelien Sancerre, Loire Valley, France '25	23/36/104
Veyder-Malberg Grüner-Veltliner Liebedich, Wachau, Austria '24	20/32/90
Bernard Defaix Chardonnay Chablis, Burgundy, France '24	19/30/86
Raul Pérez Godello Ultreia, Bierzo, Spain '23	25/40/113
Haynes Vineyard Chardonnay Forgeron, Napa Valley, California '20	29/46/131
Henri Prudhon Chardonnay 1er Cru Sur Gamay, St.-Aubin, Burgundy '23	33/52/149
Château Minuty Provençal Blend Prestige Rosé, Côtes de Provence, France '24	18/28/80

MINI BAR		
SNACKS		LIQUOR
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.		WOODY CREEK VODKA 75
		WOODY CREEK GIN 90
		BAILEY’S IRISH CREAM 90
		LAW’S BOURBON 95
		JOHNNIE WALKER SCOTCH 100
		CASA DRAGONES TEQUILA 160
		BEER
		9 CORONA10 TITAN
		9 STELLA10 RAMONA WINE SPRITZ
		WINES
		BILLECART-SALMON, BRUT ROSÉ 375ML 120 CHAMPAGNE, FRANCE
		RUINART, BLANC DE BLANCS 375ML 115 CHAMPAGNE, FRANCE
		OLIVIER LEFLAIVE, LES SETILLES BOURGOGNE 95 BURGUNDY, FRANCE
		CHÂTEAU MINUTY, PRESTIGE ROSÉ 80 CÔTES DE PROVENCE
		MERRY EDWARDS, PINOT NOIR 375ML 80 SONOMA COAST, CALIFORNIA 2022
		HEITZ CELLAR, CABERNET SAUVIGNON 85 NAPA VALLEY, CALIFORNIA 2022
BEVERAGES		ADDITIONAL AMENITIES
COKE	FLAVORED S. PELLEGRINO	40 TRUO2 PERSONAL OXYGEN
DIET COKE	S. PELLEGRINO	40 WINE KEY
SPRITE	SPARKLING WATER	
RED BULL	ACQUA PANNA	
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.		