

		<b>WINES BY THE GLASS &amp; BOTTLE</b>	
<i>Cheers!</i>		<b>ROSÉ</b>	
		<b>SPARKLING</b>	
<b>FOOD</b>	<b>HAND CRAFTED COCKTAILS</b>		
	<b>BON APPÉTIT!</b>		
	<b>BREAKFAST</b>	<b>LUNCH</b>	
	<b>SWEETS</b>	<b>DINNER</b>	
<p style="text-align: center;">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.</p> <p style="text-align: center;">Room Service is available 24 hours a day.          Please dial extension 6280 to place an order.</p> <p style="text-align: center;">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  
Smoked Chicken, Green Chili, Mozzarella

VEGETABLE SCRAMBLE\* 26 GF  
Winter Squash, Kale, Broccoli, Chevre, Avocado

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

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

TURKISH LAMB & EGGS\* 28  
Tomato, Curry, Potato Flat Bread

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  
Pumpkin, Pepita Crumble, Spiced 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  
Mushroom, Onion, Jalapeño Chevre

CRUDITÉ 18 N  
Cashew Butternut Squash Hummus, Lavash

**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

TRUFFLED ST. ANDRÉ GRILLED CHEESE 49  
Sourdough, Parmesan, Perigourd

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**

ANCHO CIDER 29  
Apple Brandy, Ancho Verde, Ginger, Cherry Heering, Lemon

THE DAFFY 32  
Duck-Fat Washed Rye Whiskey, Yellow Chartreuse, Sweet Vermouth

BARTLETT MULE 28  
Aged Rum, Spiced Pear, Lime, Ginger Beer

BYRRH GOGGLES 26  
Byrrh, Cynar, Lemon, Prosecco

STONED SMASH 30  
Bourbon, Benedictine, Stoned Fruit Puree, Lemon

GINGERSNAP ESPRESSO MARTINI 30  
Vodka, Espresso, Braulio, Gingerbread Syrup

**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 <b>Gamay</b> Beaujolais-Villages, Beaujolais, France 2022	19/30/86
Evesham Wood <b>Pinot Noir</b> Willamette Valley, Oregon 2023	20/32/90
Sylvain Pataille <b>Pinot Noir</b> Marsannay, Burgundy, France 2022	29/46/131
Hermanos Peciña <b>Tempranillo Blend</b> Reserva, Rioja, Spain 2016	29/46/158
Château Prieuré-Lichine <b>Bordeaux Blend</b> Confidences Margaux, Bordeaux, France 2019	25/40/113
Catena Zapata <b>Malbec</b> High Mountain Vines, Mendoza, Argentina 2023	29/46/158
Burgess Cellars <b>Cabernet Sauvignon</b> Contadina, Napa Valley, California 2018	29/46/158

## WINE

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

### 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, Ruwer, 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 2021

25/40/113

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

19/30/86

DuMOL **Chardonnay** Cuvée HHS, Napa Valley, California 2022

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