

		WINES BY THE GLASS & BOTTLE		
<i>Cheers!</i>		ROSÉ		
		SPARKLING		
FOOD	HAND CRAFTED COCKTAILS			
	BON APPÉTIT!			
	BREAKFAST	LUNCH		
	SWEETS	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, 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 <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 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 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	
	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

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 Gamay Beaujolais-Villages, Beaujolais, France 2022	19/30/86
Evesham Wood Pinot Noir Willamette Valley, Oregon 2023	20/32/90
Sylvain Pataille Pinot Noir Marsannay, Burgundy, France 2022	29/46/131
Hermanos Peciña Tempranillo Blend Reserva, Rioja, Spain 2016	29/46/158
Château Prieuré-Lichine Bordeaux Blend Confidences Margaux, Bordeaux, France 2019	25/40/113
Catena Zapata Malbec High Mountain Vines, Mendoza, Argentina 2023	29/46/158
Burgess Cellars Cabernet Sauvignon 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'Espir de Chevalier, Pessac-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		LIQUOR	
SOUR GUMMIES		75 WOODY CREEK VODKA	
CHOCOLATE CHERRIES		90 WOODY CREEK GIN	
SPA MIX		90 BAILEY'S IRISH CREAM	
DARK CHOCOLATE SEA SALT CARAMELS		95 LAW'S BOURBON	
HONEY MUSTARD PRETZELS		100 JOHNNIE WALKER SCOTCH	
CHIPOTLE HONEY CASHEWS		160 CASA DRAGONES TEQUILA	
CHEESE CRISPS		BEER	
POTATO CHIPS		9 CORONA10 TITAN	
		9 STELLA10 RAMONA WINE SPRITZ	
<i>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.</i>		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	
BEVERAGES			
COKE	FLAVORED		
	S. PELLEGRINO		
DIET COKE			
	S. PELLEGRINO		
SPRITE	SPARKLING WATER		
RED BULL	ACQUA PANNA		
<i>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.</i>			