



## 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.  
Please allow approximately 40 minutes for delivery.  
A 22% service charge will be added to your check.

Due to current events and to ensure everyone's safety, servers are not allowed to enter rooms. Please place dirty carts in the hallway and press the contactless tray retrieval button.

# BREAKFAST

Served daily, 7 am - 11 am

<p><b>The Bluebird 35</b></p> <p>Freshly Squeezed Juice Bowl of Seasonal Berries Eggs Any Style 2 sides of choice + toast Coffee, Tea or Hot Chocolate</p>
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<p><b>The Continental Divide 27</b></p> <p>Freshly Squeezed Juice Assorted House-Made Pastries <i>butter + jam</i> Coffee, Tea or Hot Chocolate</p>
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**Mixed Berry Bowl 14**  
blueberries, raspberries, strawberries

**Selection of Cereals 6**  
*add seasonal berries 16*

**Steel Cut Oats 12**  
turmeric, cinnamon, blueberries

**House-Made Granola 15**  
choice of milk

**House-Made Pastry 6**  
butter croissant, homemade popart,  
banana bread

**Seasonal Muffin 6**

**Chef's Pastry Basket 17**  
three freshly baked pastries or muffins

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## BEVERAGES

**Pot of Lavazza Coffee 12/16**

**Espresso 5/7**

**Americano 6**

**Cappuccino 6/7**

**Latte 6**

**Freshly Squeezed Orange or Grapefruit 10**

**Apple, Beet, Celery 10**

**Green Machine 10**

**Selection of Organic Rishi Teas 5**

**Eggs, Any Style 19**  
2 sides of choice + toast

**Huevos Rancheros 18**  
farm eggs, black beans, pepperjack, tomatillo salsa

**Vegetable Scramble 18**  
eggs, summer squash, broccoli, avocado, cherry tomatoes, chèvre

**Custom Omelette 25**  
**choose from:** oven dried tomatoes, mushrooms, broccoli, onions,  
peppers, bacon, ham, cheddar, swiss, goat cheese, sausage  
+ 2 sides

**House Smoked Salmon 22**  
egg, caper, red onion, bagel

**Lemon Soufflé Pancakes 23\***  
raspberry syrup, toasted pine nuts

**Brioche French Toast 17\* ✓**  
macadamia granola, orange marmalade, vanilla cream

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## SIDES

**Poultry Maple Sausage 9**

**Applewood Smoked Bacon 9**

**Potato Cake 9**

**Grilled Portobello 9**

**Sauteéd Spinach 9**

## BREAD

**Toasted Bagel + Cream Cheese 5**

**Toast or English Muffin 2**

# WINE

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

<b>BUBBLES</b>	<b>5oz/8oz/Btl</b>
2018 Le Vigne di Alice Doro Nature Valdobbiadene Prosecco Superiore, Italy	14/22/70
NV Jean-Baptiste Adam Crémant d'Alsace Brut Rosé, France	18/28/90
NV René Geoffroy Little Nell Cuvée Brut Champagne, France	29/46/145

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<b>WHITES</b>	<b>5oz/8oz/Btl</b>
2018 Maximin Grünhaus Riesling Monopol Feinherb Mosel, Germany	11/18/55
2018 Château Gassier Grenache/Syrah Espirit Côtes de Provence, France	12/19/60
2016 Memoir Chardonnay Lodi, California	13/21/65
2018 Scarpetta Pinot Grigio Friuli, Italy	14/22/70
2019 Weszeli Grüner Veltliner Terrafactum Kamtal, Austria	14/22/70
2019 Entourage Grenache/Cinsault Rosé Côtes de Provence, France	16/25/80
2018 Château d'Epiré Chenin Blanc Savennières, France	17/27/85
2017 Lingua Franca Chardonnay Willamette, Oregon	18/28/90
2018 Pascal Jolivet Sauvignon Blanc Sancerre, France	18/28/90
2018 Olivier Leflaive Chardonnay Les Sétilles Burgundy, France	18/28/90
2017 Racines Chardonnay Sta. Rita Hills Cuvée, Sta. Rita Hills, California	22/35/110
2018 Génot-Boulangier Chardonnay Clos du Cromin Meursault, France	35/55/175

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<b>REDS</b>	<b>5oz/8oz/Btl</b>
2018 Luigi Bosca Malbec Finca La Linda Mendoza, Argentina	10/16/50
2016 Memoir Pinot Noir Lodi, California	13/21/65
2016 Memoir Cabernet Sauvignon Lodi, California	13/21/65
2014 Cvne Tempranillo Cune Reserva Rioja, Spain	16/25/80
2018 Fèlsina Sangiovese Chianti Classico, Tuscany	16/25/80
2019 Domaine Marcel Lapierre Gamay Morgon Beaujolais, France	17/27/85
2018 Bedrock Wine Co. Zinfandel Old Vines Sonoma, California	19/30/95
2018 Julien Cécillon Syrah Les Marguerites Crozes-Hermitage, Rhône Valley	20/32/100
2016 G.D. Vajra Nebbiolo Albe Barolo, Piedmont	20/32/100
2017 Sandhi Pinot Noir Sta. Rita Hills, California	22/35/110
2017 Domaine du Gour de Chaulé Grenache Blend Gigondas, France	25/40/120
2016 Mayacamas Cabernet Sauvignon Young Vines Napa, California	25/40/120
2017 Camille Giroud Pinot Noir Ladoix, Burgundy	25/40/125
2015 Clos La Gaffelière Merlot / Cabernet Franc Saint-Émilion, Bordeaux	28/44/140
2017 Lewis Cellars Cabernet Sauvignon Mason's Napa, California	35/55/175

## ALL DAY

Served daily, 11 am - 10 pm

### SNACKS

**Colorado Cheese Plate** 18  
selection of 3 cheeses, preserves,  
marcona almonds, filone

**Mushroom Mac+ Cheese** 19  
maitake, alpine cheddar

**Parmesan Fries** 11  
parsley, sherry aioli

**Charcuterie** 29  
country pâté, foie torchon, la quercia prosciutto  
mustards, frisée, cornichon, filone

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### SOUP + SALAD

**Tortilla Soup** 12 *gf*  
chicken, avocado, pepper jack

**Chicken Noodle Soup** 12  
shells, pulled chicken, carrots, celery root

**Cobb Salad** 23 *gf*  
chicken, avocado, bacon, blue cheese  
poblano ranch dressing

**Caesar Salad** 15  
parmesan, white anchovy, parker house croutons

**Kale Salad** 17  
winter squash, dates, goat cheese, curried cashews

**chicken**+9    **salmon**+12    **shrimp**+18

### DECADENT

**E47 Cheeseburger** 27  
onion jam, red rock cheddar, lettuce, tomato, pickles, fries

**Vegan Energy Bowl** 21 *gf, v*  
quinoa, carrots, cauliflower, avocado, cashews,  
miso coconut

**The Little Nell Club** 18  
turkey, ham, bacon, lettuce, tomato, chips

**Shitake Burger** 19 *v*  
mashed avocado, griddled onion, fries

**Loch Duart Salmon** 31  
brussels, parsnips, sweet potato, apricot mostarda

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### SWEETS

**Sweet Bites** 16  
assortment of sweet treats + cookies

**The Little Nell Sundae** 16  
chocolate and vanilla ice cream, whipped cream,  
amarena cherries, candied cashews,  
salted caramel sauce

**Seasonal Crème Brûlée** 16

## CANINE DELIGHTS

Served daily, 11 am - 9 pm

*Epicurean treats for our four-legged friends.*

*All meals include carrots, brown rice + scrambled eggs*

*Served in doggy-friendly bowls.*

**Ground Beef** 19

**Grilled Chicken Breast** 19

**Salmon** 19

## DINNER

Served Tuesday - Sunday from 6 - 9 pm

### STARTERS

**Chicken Wings** 25  
little nell hot sauce, blue cheese crumble, celery

**Colorado Cheese Plate** 18  
selection of 3 cheeses, preserves,  
marcona almonds, filone

**Charcuterie** 29  
country pâté, foie torchon, la quercia prosciutto  
mustards, frisée, cornichon, filone

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### SMALL PLATES

**Burrata** 20  
peppers, radicchio, focaccia

**Winter Vegetable Salad** 20  
cranberry, endive, goat cheese

**Emma Farms Wagyu Brisket** 29  
spätzle, alliums, hon shimeji

**Saffron Ricotta Cavatelli** 29  
lobster, fennel, blood orange

**Gnocchi** 25  
duck confit, acorn squash, kale, pecorino

### LARGE PLATES

**Millbrook Venison** 59  
pomegranate, beets, parsnip

**Charred Cauliflower** 29  
tamale, squash, black garlic mole

**Dry-Aged Rohan Duck** 59  
apple, spinach, carrots

**Hawaiian Mero Bass** 59  
brussels, kuri squash, shitake, gigante beans

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### SIMPLY PREPARED

with choice of 2 sides

**Herb Roasted Chicken** 27

**Salmon Filet** 38

**Emma Farms Wagyu (4oz or 8oz)** 59/110

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### SIDES 9

**Potato Purée**

**Fries**

**Side Salad**

**Broccoli**

## AFTER HOURS

Served daily, 10 pm - 7 am

### COMFORT

#### **Chips & Salsa** 12

tortillas, house-made salsa

#### **Classic Caesar Salad** 15

parmesan, anchovie, parker house croutons

#### **Chicken Noodle Soup** 12

shells, pulled chicken, carrots, celery root

#### **Wagyu Bolognese** 23

shells, parmesan

#### **The Little Nell Club** 18

turkey, ham, bacon, lettuce, tomato, chips

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### SWEET CONCLUSIONS

#### **The Little Nell Sundae** 16

chocolate and vanilla ice cream, whipped cream, amarena cherries, candied cashews, salted caramel sauce

#### **Freshly Baked Cookie** 6

#### **Freshly Baked Brownie** 6

### EARLY RISER

Available at 5:30 am

#### **The Continental Divide** 27

freshly squeezed juice  
assorted house-made pastries  
butter + jam  
coffee, tea or hot chocolate

#### **Freshly Baked Pastry** 6

butter croissant, homemade poptart,  
banana bread

#### **Freshly Baked Muffin** 6

#### **Chef's Pastry Basket** 17

three items of your choice  
from our bake shop

#### **Cereal** 6

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

## KIDS

Served daily, 11 am - 10 pm

### BREAKFAST

Served daily, 7 am - 11 am

#### **Bowl o' Fruit** 6

#### **Cereal** 6

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

#### **Buttermilk Pancakes** 7

#### **Banana-Chocolate Pancakes** 8

#### **Scrambled Eggs** 7

with potatoes

#### **Warm Cinammon Oatmeal** 7

#### **Country Bacon** 4

#### **Sausage Patty** 4

#### **Beverages** 5

fruit smoothie, fresh orange or  
grapefruit juice, local apple juice

### SOUP + SALAD

#### **Chicken Noodle Soup** 12

#### **Green Salad** 8

ranch dressing

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### PASTA

#### **Shells** 9

tomato sauce, parmesan

#### **Macaroni and Cheese** 9

### SANDWICHES

#### **Grilled Cheese** 9

house-made potato chips

#### **Peanut Butter + Jelly** 8

house-made potato chips

#### **Lil' Cheeseburgers** 17

hand cut french fries

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### A LITTLE BIT MORE

#### **Grilled Chicken Breast** 16

#### **Grilled Salmon** 19

#### **Petite Steak** 25

#### **Fried Chicken Fingers** 15

Served with a choice of two sides

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### SIDES 5

#### **Broccoli**

#### **French Fries**

#### **Mashed Potatoes**

#### **Fresh Fruit**

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### SWEETS

#### **Jumbo Cookie or Brownie** 6

with milk

#### **Kids Sundae** 8

chocolate and vanilla ice cream, sprinkles  
Oreos, M&M's, chocolate sauce, whipped cream