

THE LITTLE NELL CULINARY FEST

FEATURING RELAIS & CHÂTEAUX CHEFS

JUNE 17 - 20, 2021





THE LITTLE NELL CULINARY FEST

Join us the weekend of June 17-20, 2021, for The Little Nell Culinary Fest Featuring Relais & Châteaux Chefs. Celebrate food, wine and the finest in hospitality in the spectacular mountain setting of Aspen, Colorado. Historically, this weekend has served as the kick-off to summer with the annual FOOD & WINE Classic in Aspen. As the Classic has been scheduled to take place this fall, The Little Nell is continuing the tradition of a June epicurean celebration, in partnership with several other Relais & Châteaux properties. The weekend festival features elegant and casual meals from world-class chefs and wine selections and service from expert sommeliers. Participants may join by buying the Culinary Fest Package with bundled pricing starting at \$1,000 per person or à la carte with events ranging from \$100 - \$450 per seat. Guests who purchase the Culinary Fest Package will receive 40% off accommodations at The Little Nell. Registration is now open.

CALENDAR OF EVENTS

THURSDAY, JUNE 17

4 PM - 6 PM - CHAMPAGNE RECEPTION

For guests staying as part of the Culinary Fest Package, enjoy champagne and canapés on the Element 47 patio amidst The Little’s Nell’s gardens. Meet the participating chefs and sommeliers as we toast to the start of the weekend.

FRIDAY, JUNE 18

12 PM - SOMMELIER LUNCH - WITH THE INN AT DOS BRISAS

Enjoy an al fresco lunch amidst the gardens in the pool courtyard at The Little Nell. The three-course tasting menu by Zachary Ladwig, Executive Chef at The Inn at Dos Brisas, will be complemented by wine pairings selected by Chris Dunaway, Wine Director at The Little Nell.

6 PM - RELAIS & CHÂTEAUX GOURMET DINNER - PRESENTED IN PART BY DOM PÉRIGNON

Join us for a Dom Pérignon reception in The Little Nell Courtyard at 6 pm, followed by an elegant dinner at 7 pm in the dining room at Element 47. The multi-course tasting menu will be prepared by the chefs from the four Relais & Châteaux properties while wine pairings and service will be overseen by The Little Nell’s team of sommeliers.

4 PM - GARDEN TOUR

Join for our weekly garden tour from 4 – 4:30 pm led by our head gardener Arabella of Busy Beavers Gardening. Recognized for being both beautiful and sustainable, The Nell Gardens include Aspen’s only living wall, an herb garden, a cutting garden and more. This complimentary tour is open to all; no need to register. For a special addition, enjoy a refreshing Mountain Mojito, offered as a mocktail or served as a cocktail with Goslings Black Seal Rum, and made with mint grown in our garden. Available to order at the Element 47 Bar to take with you on the tour.

SATURDAY, JUNE 19

9 AM - CHAMPAGNE BREAKFAST

Enjoy a decadent breakfast amidst the gardens in the courtyard at The Little Nell prepared by Little Nell Executive Sous-Chef Oscar Carrasco, paired with champagne selected by The Little Nell sommelier team

12 PM - GARDEN LUNCH - FEATURING EDEN ROC CAP CANA

Join us for an al fresco lunch on the Element 47 patio and enjoy a three-course tasting menu by Adriano Venturini, Culinary Director at Eden Roc Cap Cana, complemented by wine pairings from Chris Dunaway, Wine Director at The Little Nell.

6 PM - 9 PM - AN ODE TO SHELLFISH DINNER: A TASTE OF THE SEA

Set on the Ajax Tavern patio, this street food-style tasting event will feature dishes from all of the participating chefs, each utilizing sustainable shellfish from producers affected by the pandemic, with a shellfish farmer in attendance. This outdoor reception is inspired by World Oceans Day, observed every June, an initiative that Relais & Châteaux has supported across all of its properties for many years. Enjoy wines poured by our team of sommeliers, plus craft cocktails prepared with Duke Bourbon, Woodinville Bourbon, Volcan Tequila and Volcán Tequila and La Adelita Tequila. #UNWorldOceansDay #relaischateaux #odetoshellfish

SUNDAY, JUNE 20

11:30 AM - 2:30 PM - ROSÉ FATHER’S DAY BRUNCH - FEATURING RANCHO VALENCIA, THE LITTLE NELL AND WHISPERING ANGEL

Celebrate Father’s Day with The Little Nell at a Rosé-themed brunch at Element 47. Josh Holt, Executive Chef at Rancho Valencia Resort & Spa, and The Little Nell’s Culinary Director Matt Zubrod and Aspen Mountain Club Chef Matt Doyle, have written a savory send-off menu with wine from Whispering Angel served by Chris Dunaway, Wine Director of The Little Nell.

CALENDAR OF EVENTS

THURSDAY, JUNE 17		
4 PM - 6 PM - CHAMPAGNE RECEPTION - Pool Courtyard *For Culinary Fest Package passholders.		
FRIDAY, JUNE 18		
12 PM - SOMMELIER LUNCH - The Inn at Dos Brisas - Pool Courtyard	4 PM - GARDEN TOUR - Pool Courtyard	6 PM - RELAIS & CHÂTEAUX GOURMET DINNER - Pool Courtyard + Element 47
SATURDAY, JUNE 19		
9 AM - CHAMPAGNE BREAKFAST - Pool Courtyard + Element 47	12 PM - GARDEN LUNCH - Element 47	6 PM - 9 PM - AN ODE TO SHELLFISH DINNER: A TASTE OF THE SEA - Ajax Tavern
SUNDAY, JUNE 20		
11:30 AM – 2:30 PM - ROSÉ FATHER'S DAY BRUNCH - Element 47		

ABOUT RELAIS & CHÂTEAUX:

Established in 1954, Relais & Châteaux is an association of more than 580 landmark hotels and restaurants operated by independent innkeepers, chefs, and owners who share a passion for their businesses and a desire for authenticity in their relationships with their clientele. Represented around the globe, from the Napa Valley vineyards and French Provence to the beaches of the Indian Ocean, Relais & Châteaux offers an introduction to a lifestyle inspired by local culture and a unique dip into human history. Relais & Châteaux members have a driving desire to protect and promote the richness and diversity of the world’s cuisine and traditions of hospitality. They are committed to preserving local heritage and the environment, as encompassed in the Charter presented to UNESCO in November 2014. www.relaischateaux.com @relaischateaux #relaischateaux #deliciousjourneys



ADRIANO VENTURINI - Culinary Director, Eden Roc Cap Cana – Punta Cana, Dominican Republic

With a strong background in luxury and Michelin star restaurants including Le Gavroche in London, two Michelin-starred restaurants in Italy, and a variety of high-end hotel restaurants from brands such as Fairmont, Chef Adriano has a wealth of experience and passion – especially around sustainability. With a focus on the hotel’s environmentally friendly food sourcing, ethical fishing methods, responsible farming and ‘head to tail’ zero waste menus, Venturini oversees Mediterraneo Restaurant, La Palapa and Blue Bar + Grill as the Culinary Director of Eden Roc Cap Cana.



JOSH HOLT - Executive Chef, Rancho Valencia Resort & Spa – Rancho Valencia, California

Born and raised in San Diego, Chef Josh grew up on the coast where he developed a palette for fresh seafood at a young age thanks to his father who always encouraged him to taste new and unfamiliar ingredients. Beginning his career training under Master Chef Andreas Roller and Executive Chef Nickos Rovello of Patina on The Emerald Coast of Florida gave him a taste of a completely new cuisine. He next moved to Hawaii where he embraced Pacific Rim cuisine. Since taking the reins at Rancho Valencia, Holt has nurtured relationships with neighboring farms, ranchers and local fishermen and aims to educate his guests on the importance of sustainable practices and the journey of his ingredients.

CHEF BIOS



ZACHARY LADWIG - Executive Chef, The Inn at Dos Brisas – Washington, Texas

Before moving to Texas, Chef Zac earned his stripes in the kitchens of some of New York City’s finest restaurants including the Michelin-starred Gordon Ramsay at the London and Bouley, as well as Corton, a two Michelin-starred establishment. He has also played a significant role at The Garden of the Gods Club in Colorado Springs, The Williamsburg Inn in Virginia and more. Ladwig now oversees the sustainably driven culinary program at The Inn at Dos Brisas, which has the only Forbes Five-Star restaurant in Texas, offering a daily-changing menu that combines a vegetable-centric focus, straight from the property’s forty-two acre USDA-certified organic farm.



LUCAS ROCCA - Element 47 Chef de Cuisine

Lucas is a first generation American, born and raised in Fort Collins, Colo., to two university professor parents who were originally from Argentina. He accredits his love for cooking in large part to his grandmothers who would visit from South America for six months to a year at a time when he was growing up, sharing their recipes and skills making empanadas, milanesas, homemade pasta and gnocchi. He pursued a career in cooking in Ft. Collins, and at a certain point, felt the necessity to seek different exposure and experience. He applied to 40 restaurants across the country, and staged at several, including The Nell. After just one night in the kitchen, he knew his search was over. Since joining The Nell’s team, he has risen through the ranks to become Chef de Cuisine at element 47.



MATT ZUBROD - The Little Nell Culinary Director

Began his career with Ritz-Carlton, initially working in Aspen, Naples and Boston before moving on to the historic Hotel del Coronado in San Diego as Executive Sous-Chef. In 1999, he took over The Vail Cascade Resort as Executive Chef and opened The Ritz-Carlton, Aspen Highlands as Executive Chef in 2001. He next moved to Hawaii where he opened Monette’s at Mauna Kea Resort, which he ran for several years. A short stopover in California at Rancho Valencia Resort & Spa brought Matt, his wife, Denise, and their children back to the mainland. In 2013, they returned to Aspen where he served as Executive Chef at BB’s Kitchen until joining The Little Nell. Matt’s style of cooking encompasses a variety of flavors informed by Alpine and coastal influences from his time working in the Rocky Mountains and by the Pacific Ocean.



OSCAR CARRASCO - The Little Nell Executive Sous-Chef

Oscar Carrasco's first foray into the kitchen was learning how to cook by his mother’s side. Originally from southern Honduras, he moved to Aspen in 2005 with his family. After graduating from the Colorado Mountain College Culinary Institute, he continued his culinary education working for reputable chefs including Todd English at the St. Regis Aspen. He also honed his skills in well-known Aspen establishments such as Dish Restaurant, Tempranillo in nearby Basalt and Casa Tua, before joining The Little Nell. In early 2021, Oscar was promoted from Ajax Tavern Chef de Cuisine to Executive Sous-Chef at The Little Nell, overseeing all culinary operations alongside Culinary Director Matt Zubrod.

CHEF BIOS



AMY ANDREWS - The Little Nell Pastry Chef

Originally from Placerville, Calif, Amy began her baking career in college while studying to be a dental hygienist. As she found herself reading cookbooks more than dental books, she decided to switch pursuits. Amy was initially interested in baking wedding cakes and set off to travel the world to learn about different cultures and their baking and pastry styles. After extensive travels, Amy landed back in the States working in the kitchen at Calistoga Ranch in the Napa Valley, before coming to Colorado for pastry chef positions at the Truffle Pig in Steamboat Springs, Sweet Basil in Vail and the Park Hyatt Beaver Creek Resort & Spa. She joined The Little Nell in the spring of 2018.



MATT DOYLE - Aspen Mountain Club Chef

Matt Doyle started his culinary career at a party planning company, where he learned to cook for all types of functions, ranging from small events in a private residence, to weddings for over 300 people. He then moved to St. Thomas to intern at The Ritz-Carlton where he refined his skills working in a hotel kitchen, followed by a stint as a kitchen manager at a bakery in Rhode Island. Matt spent the next five years working his way up from Line Cook to Chef de Cuisine at La Valencia Hotel in California, then joined Rancho Valencia Hotel as their Executive Sous-Chef. He served as a chef consultant for a restaurant in Colombia, before moving to Aspen to work at The Little Nell in October of 2017. He oversees all culinary operations including weddings and events at the Sundek and Aspen Mountain Club.

SOMMELIERS

WINE TEAM - THE LITTLE NELL



WINE TEAM - SOMMELIER JESSE LIBBY, WINE DIRECTOR CHRIS DUNAWAY, SOMMELIER OSCAR FERNANDEZ AND SOMMELIER JACOB JOHNSON.

Overseen by Chris Dunaway, The Little Nell's wine program has a reputation as rich as its cellar. Not only has The Nell earned the Wine Spectator Grand Award since 1997, but it has also achieved the remarkable feat of graduating 11 of North America's Master Sommeliers, the most of any establishment in North America. This means that when you dine at The Little Nell, you have the opportunity to truly experience the art of wine. The Nell is proud to have dozens of sommeliers on staff, ranging from introductory to master. The team brings an infectious passion to the hotel's wine program, not only focusing on wine experiences for guests, but also on ongoing wine education for employees.

THE LITTLE NELL CULINARY FEST'S CHARITABLE PARTNER - THE ASPEN COOKBOOK

Published in November of 2020 as a fundraiser for local restaurant workers, “The Aspen Cookbook” presents more than 100 favorite recipes from 69 chefs, restaurants, and producers in the Roaring Fork Valley, translated for home cooks. Inside, find a scrumptious smorgasbord: brunch, soups, salads, starters, main dishes, sides, sauces, cocktails, sweets, even a dog treat! Many recipes are vegetarian (or easily adapted) and all were created and tested for cooking at Aspen altitude (7908 feet above sea level). Curated and edited by longtime Aspen Times Weekly food columnist Amanda Rae Busch, designed with whimsical color illustrations by Julia Bridgforth, and produced by the Aspen Board of Realtors/Young Professionals Network Aspen, “The Aspen Cookbook” was named a Colorado Book Award Finalist this spring. All proceeds directly impact a pandemic relief grant fund established by ABOR, which has donated \$30,000 to the community so far. AspenCookbook.com



THE
ASPEN
COOKBOOK