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### **A SCINTILLATING SUMMER OF FOOD & BEVERAGE PROGRAMS**

**Aspen, Colo. (June 6, 2016)** - At The Little Nell, our goal is to nourish each moment of your time with us, and especially so with our food and drinks. This summer, a variety of culinary, cocktail and wine offerings celebrate the senses, beginning with the FOOD & WINE Classic weekend next week, the debut of our seasonal menus at element 47 and Ajax Tavern, and a series of events from winemaker dinners to Sunday Brunches to slope-side barbecues. Please see below for details.

Starting Thursday, June 18, **FOOD & WINE Weekend** at The Nell features two premium prix fixe dinners at element 47 for a limited number of guests, presided over by renowned wine savants, as well as three late night parties at Chair 9, open to one and all with no cover, a cash bar and à la carte menu.

#### **Thursday, June 16:**

[The Champagne Party](#) at Chair 9 with Dom Pérignon from 10 p.m. – 1:30 a.m. featuring bubbles & fried chicken and music by VIP Violin and DJ Mayfly.

#### **Friday, June 17:**

[Italian Rare Wine Dinner](#) at element 47 with Raj Parr at 8 p.m. featuring classic vintages of legendary producers of Italy, paired with a 4-course rustic Italian dinner. \$700++/ person. 970.920.6330.

[A Mexican Revolution](#) at Chair 9 with Grand Marnier from 11 p.m. – 1:30 a.m. featuring Margaritas & tacos and music by VIP Violin and DJ Cyn.

#### **Saturday, June 18:**

[Guild of Sommeliers Rare Wine Dinner](#) at element 47 with Master Sommeliers Jay Fletcher and Shayn Bjornholm featuring some of the great wines of the world paired with a 4-course dinner focused on French classics. \$1000++/person with proceeds benefiting the Guild of Sommeliers

Scholarship Fund. 970.920.6330.

[Shaken, Not Stirred](#) at Chair 9 with Belvedere from 10 p.m. – 1:30 a.m. featuring Martinis & a New York-style bagel bar and music by VIP Violin and DJ Folami.

Combining an Old-School tradition and an Aspen Modern setting, element 47 introduces [Sunday Brunch](#) this summer from June 26 – Sept. 3. We're serving up live Jazz, Fredy's famous made-to-order omelets and a bountiful buffet with carving stations, a raw bar, salads, soups and a table-served dessert platter. Dine inside or on the patio in full view of our living wall and gardens. 11:30 a.m. – 2:30 p.m., indoor and outdoor seating. \$60++/person. 970.920.6330.

[The Little Nell Bar Series](#) begins on Monday, June 20, with live music, drink specials and bar-sized appetizers and entrees seven nights a week. Unwind in the relaxed atmosphere of the bar and living room. No reservations necessary. 6 – 9 p.m.

[The Gardens at The Nell](#) have become a central summer theme for our culinary team with an herb garden, organic garden and edible garden, as well as the living wall. New this summer - weekly tours offered on Fridays at 4 p.m., from June 24 – September 2, led by our resident gardener Arabella. The 20-minute garden tours begin poolside by our outdoor bar where guests are welcome to order a Mountain Mojito (as a mocktail for \$7 or cocktail for \$10) that's enhanced with freshly cut sprigs of mint. The tours are complimentary and limited to ten people. Sign up with the concierge at 970.920.6365. Also new this summer, The Nell has established kitchen gardens at Emma Farms, our partner ranch downvalley, where fruits and vegetables are being produced to be used on our menus.

[The Ajax Summer Music Series](#) offers live music or DJs along with food and drink specials on Ajax Tavern's sun-soaked patio. The series spans every Friday – Sunday from 3 – 6 p.m., from June 24 – Labor Day weekend. Designed for locals, enjoy \$4 draft beers, 50% off rose by the glass, 25% off rose from the bottle list served in a porron and 50% off truffle fries or pate.

[The Ride & Dine Dinner Series](#) returns as one of our signature summer events. Cyclists of all levels are invited to join us on a journey from The Little Nell by bike to arrive at our partner ranch Emma Farms in Basalt or Anderson Ranch in Snowmass for an al fresco dinner. Before departing from the hotel, you'll select wines for dinner from our 20,000-bottle cellar with Carlton McCoy, our Wine Director and Master Sommelier Carlton McCoy. The ride is approximately 20 miles with a farm dinner awaiting you at the end, prepared by our element 47 chefs, featuring fresh ingredients from local and regional purveyors. Transportation is provided back to the hotel afterwards. \$150++/person. 970.920.6330.

**Thursday, June 23 - Emma Farms**

**Thursday, July 14 - Emma Farms**

**Thursday, Aug. 11 - Anderson Ranch**

**Thursday, Aug. 25 - The Little Nell** – A fundraiser for the Aspen Homeless Shelter

New this summer - [The Ajax Tavern BBQ Series](#) debuts with monthly, all-you-can-eat-and-drink events. From 6 – 9 pm, \$89 all-inclusive. 970.920.6334.

**Sunday, July 10 - Clam Bake** with steamed clams, Italian sausage, corn on the cob, lobster + more.

**Sunday, Aug. 14 – Colorado BBQ** with blueberry-cured bison back ribs, elk sausage, cedar plank trout, smoked potato and hominy salad and more.

**Monday, Sept. 5 – The 5<sup>th</sup> Annual Rocky Mountain Oyster Fest** with oysters from the Atlantic, Pacific and Gulf Coasts, beer can chicken, Rocky Mountain Oysters, sides and more.

**[Guest Chef Dinner: Biju Thomas of the Little Curry Shop](#)**

Back by popular demand, Chef Biju Thomas will take over the element 47 kitchen for a third time on Monday, Sept. 26, preparing a three-course menu of authentic Indian food inspired by his childhood upbringing in Kerala, India. The past two pop-up dinners with Biju have sold out in advance with locals requesting another appearance by the talented chef. Master Sommelier Carlton McCoy will be available to suggest wine pairings, recommending Riesling and dry wines to “tame the spice of Indian cuisine.” \$47++/person. 970.920.6330.

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***Images of The Little Nell:***

<https://aspensnowmass.imagerelay.com/sb/d671343c-64d8-44dc-930d-a076d5b3b6f7>

***About The Little Nell***

*Cosmopolitan yet intimate, contemporary yet timeless, The Little Nell invites guests to experience Aspen’s only Forbes Five-Star, AAA Five-Diamond, ski-in/ski-out hotel – a Relais & Châteaux resort. For more information and for reservations, please call 888.The.Nell (888.843.6355) or visit [www.thelittlenell.com](http://www.thelittlenell.com).*

***Awards, Accolades and Talent***

*The Little Nell’s culinary team is led by Executive Chef Matt Zubrod, Executive Sous-Chef Keith Theodore, Patrick Dunn as Chef de Cuisine of element 47, J.D. Baldrige as Chef de Cuisine of Ajax Tavern and Curtis Cameron as Executive Pastry Chef. Master Sommelier Carlton McCoy oversees the wine program. Element 47 has been acknowledged with [numerous awards](#) including The Grand Award from Wine Spectator since 1995, recognition as one of America’s 100 Best Wine Restaurants from Wine Enthusiast and a Forbes Five-Star rating in 2015 and 2016.*

*Follow The Little Nell on [Facebook](#), [Twitter](#) and [Instagram](#).*