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A FABULOUS FOOD & WINE WEEKEND AT THE NELL - JUNE 16 - 19

Aspen, Colo. (May 26, 2016) – The Food & Wine Classic celebrates its 34th year this June, welcoming the world's most accomplished winemakers, celebrity chefs, and culinary experts in the breathtaking setting of Aspen. As the nation's premier culinary event, the Classic celebrates talent from around the globe and their creations that will delight even the most discerning palates.

At the base of Aspen Mountain, in the heart of town, The Little Nell serves as an unofficial Food & Wine weekend headquarters, presenting winemaker dinners, hosting late night parties, and welcoming industry influencers for press conferences, impromptu gatherings and as our guests.

Food & Wine's Little Nell Tents I and II will again be staged on the Upper Gondola Plaza for seminars throughout the weekend while Little Nell Executive Chef Matt Zubrod, along with the hotel's talented culinary team, will have a booth in a Grand Tasting tent on Friday and Sunday, serving confections from Pastry Chef Curtis Cameron and summer menu dishes from element 47.

Ajax Tavern and element 47 will be open all weekend and the bar menu at element 47 will be available until 11 p.m. each night. For a complete list of events and dinners held at The Nell all weekend, please see below:

Thursday, June 16

The Champagne Party

10 p.m. – 1:30 a.m. at Chair 9

No cover, cash bar and à la carte menu.

Historically, The Nell has hosted a late night kick-off party on Thursday of the Food & Wine Classic, open to industry guests only. This year, we're welcoming one and all. Join us for this annual Classic

kick-off party featuring high-end champagne selections, with a focus on Veuve Clicquot by the glass or bottle, complemented by our own Southern-style fried chicken for \$5 by the bucket. Entertainment by VIP Violin and DJ Mayfly.

Friday, June 17

Italian Rare Wine Dinner

8 p.m. on the patio at element 47

\$700++, 20-person capacity

Savor wines from the great producers of Italy. Rajat Parr, partner/proprietor, Sandhi Wines and Domaine de la Cote, will present classic vintages of legendary producers of Italy, paired with a 4-course rustic Italian dinner at element 47. Menu items include an Olive Oil-Cured Sardine, Carbonara Tortellini, Smoked Rack Wild Boar and Spumoni for dessert. As the host of the dinner, Raj will share his profound knowledge of wines, enduring relationships with producers and renowned tasting abilities, all of which have made him a legend in the industry. Raj is one of the James Beard award-winning authors of the book "Secrets of the Sommeliers: How to Think and Drink Like the World's Top Wine Professionals."

A Mexican Revolution

11 p.m. – 1:30 a.m. at Chair 9

No cover, cash bar and à la carte menu.

Come enjoy Mexican street food and hand-crafted Margaritas for this Food & Wine Classic fiesta. Grand Marnier & Don Julio Margaritas and a Mexican buffet from Ajax Tavern's Sous-Chef Gerber with \$3 tacos. Entertainment by VIP Violin and DJ Martha Bernstein.

Saturday, June 18

Guild of Sommeliers Rare Wine Dinner

7 p.m. at element 47 (on the patio or at Table 47/private dining room)

\$1000 per person ++, 12-person capacity

Through The Nell's partnership with the Guild of Sommeliers Scholarship fund, this 4-course dinner focused on French Classics will be complemented by some of the great wines of the world from old and classic vintages. The menu includes Foie Éclair, French Onion Soup, Lamb and Summer Berry Mille Feuille made with Valrhona Chocolate for dessert. Presenters Master Sommeliers Jay Fletcher and Shayn Bjornholm will be joined by Carlton McCoy, Master Sommelier and Wine Director at The Nell.

Shaken, Not Stirred

10 p.m. – 1:30 a.m. at Chair 9

No cover, cash bar and à la carte menu.

Sponsored by Belvedere Vodka, this classic Martini party will feature a New York-style bagel bar and New York deli-inspired mini pastrami sandwiches for \$3 each. Enjoy Belvedere Vodka specials including Martinis and an ice-carved vodka luge. Entertainment by VIP Violin and DJ Mayfly.

For reservations or more information, please contact element 47 at 970.920.6330.

Food & Wine-Related Images:

<https://aspensnowmass.imagerelay.com/sb/46029121-6272-4e1f-9c0c-616bbff25c93>

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.

Awards, Accolades and Talent:

The Little Nell's culinary team is led by Executive Chef Matt Zubrod with 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.

Social:

Follow The Little Nell on Facebook, Twitter and Instagram.

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