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INTRODUCING PATRICK DUNN AS CHEF DE CUISINE AT ELEMENT 47

Aspen, Colo. (May 12, 2016)- **Patrick Dunn** has been named Chef de Cuisine at element 47 at The Little Nell, following several years sowing his oats and rising the ranks at Aspen's only Five-Star restaurant. Originally from Chicago then Virginia Beach, Patrick has had a penchant for cooking since he was young. At first, it was simply to prepare his own food, then he began cooking for his mother, which gradually evolved into how to create healthy dishes, utilizing whole foods.

Patrick studied at the University of Iowa, graduating with a bachelor's degree in Communication Studies, followed by a year-long program at the Institute of Culinary Education in New York City. His culinary career began in New York City at Perry Street where he spent several years working his way up the ladder from line cook to chef de partie to sous-chef at the Modern American restaurant run by Chef Jean-Georges. Next, he set sail as a personal chef on a private yacht, traveling around the Caribbean and throughout the Mediterranean. From there he moved to Copenhagen for a three-month stage at the two-Michelin-starred Noma. In late 2014, he moved to Aspen where he joined the culinary team at The Nell, first as PM supervisor, then sous-chef at element 47, before being promoted to chef de cuisine. The summer 2016 menu is a product of Patrick's skills and creativity, with an emphasis on utilizing local and sustainable ingredients through his relationships with Colorado farmers.

The house-cured charcuterie, house-extruded pastas and dry ageing are all programs Patrick and Executive Chef Matt Zubrod will continue to develop at element 47. "All very fun projects for us," he notes. "Another important focus of mine is to cultivate our relationships with purveyors. There's a lot of great produce right here in this valley, including what we're growing this summer in our own garden at the hotel and at our new garden we're introducing at Emma Farms in Basalt."

When he's not in the kitchen, he loves to ski in the winter, "the real reason I looked to move here," he confides, and fish, paddle board and stay active in summer. He loves spending time with his dogs, Bodhi, a chocolate lab, and Charly, a Cavalier King Charles. He and his fiancée, Abby, will be getting married this September.

Images of Patrick:

<https://aspensnowmass.imagerelay.com/sb/2865da74-2947-474d-ba8f-b4d588b8e408>

Element 47 Menus:

<https://www.thelittlenell.com/dining/element-47/menu>

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 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.

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