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WINING, DINING + APRES AT THE NELL - WINTER 2016/2017

Aspen, Colo. (October 20, 2016) – The Little Nell chefs, sommeliers, and events teams have crafted a calendar this ski season chock full of culinary offerings and occasions for celebrations. Join us at Aspen's most chic address for wining, dining, après and more. Please see below for details and refer to our [events calendar](#) for more updates.

Saturday, Nov. 19 – The James Beard House in NYC – Little Nell Chefs Matt Zubrod, Keith Theodore, Patrick Dunn and Oscar Carrasco, joined by Master Sommelier Carlton McCoy will be in New York City, presenting “Aspen Haute,” a dinner at the legendary James Beard House, featuring their New American-style cuisine. Tickets are \$135 for James Beard members and \$175 for the general public. [Visit the James Beard website](#) for more information and to purchase tickets.

Thursday, Nov. 24 – Thanksgiving Dinner at element 47

Enjoy a three-course traditional Thanksgiving menu with your choice of mushroom chestnut bisque, venison tartare or kale salad for your first course; roasted organic turkey, wild boar rack or scallops for your entrée; gourmet sides for the table; and desserts from our pastry chefs. Seating is available from 3-9 p.m. \$99++/guest with a \$65 wine pairing option from our Master Sommelier, \$47++/child. Reservations: 970.920.6330, element47@thelittlenell.com.

Thanksgiving Dinner at Ajax Tavern

Join us at Ajax Tavern for a traditional Thanksgiving dinner with organic roasted turkey with all the trimmings and sides for \$34/guest from 6-9 p.m. in addition to the regular menu. Reservations: 970.920.6334, ajaxtavern@thelittlenell.com.

Thursday, Nov. 24 – Sunday, Nov. 27 - Chair 9 Preview – Thanksgiving Football Weekend

Toast the start of the 2016/2017 ski season at Aspen's favorite après-ski spot. Chair 9 will be serving its winter bar menu, \$3 beers, \$6 Belvedere cocktails and football in surround sound Thursday through

Sunday from 3–9 p.m. Get your complimentary Chair 9 koozie or sticker, which gain access to \$3 beer specials all night and all season.

Offered on Select Saturdays This Winter - Chef's Dining Society– Looking for a more personalized dining experience with a chef, dedicated sommelier, five-courses and premium wines? Take part in our new Chef's Dining Society experience, available on select Saturdays this season for 4 – 8 guests at \$1,000 per person. Depending on group size and your preference, you'll be seated in the cellar or at Table 47, the private dining room at element 47, for an evening to remember. Reservation information forthcoming.

Debuting This Ski Season - the "A la Cart" Program

An artisan carpenter was commissioned to custom build these handsome, handcrafted cedar carts to be presented for dinner or room service featuring:

"A la Cart - element 47" -

Pressed Duck – this traditional French dish was developed in the acclaimed Tour d'Argent restaurant in Paris in the 19th Century and will be brought to element 47 this winter. Throughout your dinner, your server will visit the table, serving various parts of the duck, extracted by way of a press. Requires 24 hours' advance notice, serves two. Limited offering of three ducks nightly at \$127 each.

The Margarita 47 – this signature drink made with Casa Dragones Blanco Tequila Grand Marnier, simple syrup, and lime juice commands attention with its liquid nitrogen preparation. \$47 each.

Tableside Cheeses – the perfect denouement to your dinner and presented by a fromagier, choose from one, three or five cheeses, served with The Nell's housemade Paonia peach preserves and local honey. Selection of 1, 3, 5 cheese at \$9, \$23 or \$37, respectively.

"A la Cart - en-suite" is your choice of four classic cocktails prepared for you in your room or suite, even bedside, if you so choose.

Starting Monday, Dec. 5 - Ajax Fried Chicken (a.k.a. AFC) Nights – Playing upon the birds & bubbles theme, Ajax Tavern introduces a new locals' night concept – buckets of fried chicken served with an array of sides such as mashers, collard greens, cole slaw and biscuits. Pricing is \$30 for 8 pieces or \$55 for 16. Three tiers of champagne can be paired at 50% off with purchase – Krug, Veuve Clicquot or Dom Perignon.

Saturday, Dec. 10 - Chair 9 Opening Party - Vintage Ski Theme. Ski into Chair 9 sporting your most stylish vintage skiwear for the official opening party. Get your complimentary Chair 9 koozie or sticker, which gain access to \$3 beer all night and all season. Music by DJ Mayfly, ski movies on our screens and a Vintage Costume Contest, held at 6 p.m, with Little Nell gift certificates and swag as prizes. Chair 9 is open daily from 3 - 9 p.m., Opening Party is from 4:30–7:30 p.m.

Also new this season at **Chair 9 – The Magnum List**, offering large format wines served in a Vcanter cradle designed for tableside pours by your personal sommelier. **Resident DJs** will perform five nights a week, with dedicated football nights through football season. [Visit the Chair 9 calendar](#) for listings.

Sunday, Dec. 11 - The 4th Annual Tree Lighting at The Little Nell

Open to one and all, this festive, family-friendly event is held in the courtyard at The Little Nell from 5–6 p.m. with the tree lighting at 5:30 p.m. Enjoy complimentary cookies and hot cocoa, caroling and photo ops

with Santa Claus. The Aspen Animal Shelter will bring “reindeer” pups. New or gently worn winter clothing will be accepted in our drive for the Aspen Homeless Shelter.

Starting Thursday, Dec. 15 - Brazilian Jazz Sessions in the Living Room at The Nell featuring live music from Josefina Mendez and her 3-piece band. Opt for dinner from our bar menu or just drinks (**the new winter cocktail menu** is exquisite with Xavier’s White Cosmo, the element 47 Root Beer Float, The Little Dragon, the Silver Spritzer, Little Nell Hot Toddy and Mulled Wine) in the relaxed atmosphere of the bar and living room. No reservations necessary. Thursday – Saturday evenings from 7:30 – 10 p.m.

Starting Friday, Dec. 16 – The Little Nell’s Guest Chef Dinner Series

For the sophomore year of this dining program at element 47, four talented chefs will take over the kitchen for one night only. Each offers a unique dining experience for guests and an opportunity for The Nell’s culinary team to work under them, preparing their style of cuisine. All are five-course prix fixe dinners, \$95++/guest with a \$65 wine pairing option. 6-10 p.m. 970.920.6330, element47@thelittlenell.com.

Friday, Dec. 16 – Chef Ryan Hardy, New York City - formerly the Executive Chef at The Little Nell during the days of Montagna, Ryan returns to prepare a 5-course, urban Italian dinner. He now resides in New York City as Executive Chef and co-owner of the acclaimed Charlie Bird and his newest venture, Pasquale Jones. While in Aspen, Ryan started the 34-acre Rendezvous Organic Farm in Paonia, spawning a new market for locally grown food, and was a four-time James Beard Award nominee for “Best Chef, Southwest.”

Saturday, Jan. 28 – Chef Thomas Troisgros, Brazil - is part of the fourth generation of chefs in the Troisgros family, a revolutionary name in contemporary gastronomy. When he was just ten years old, he spent a season in France with his grandfather Pierre at the family’s three Michelin-starred restaurant, La Maison Troisgros in Roanne. During his formation in renowned restaurants, he learned the importance of scents and texture of fresh ingredients, for example. Nowadays, Thomas is chef in his family’s restaurants in Brazil, alongside his father, Claude.

Thursday, Feb 9 – Chef Jaime Pesaque, Peru – has become a global ambassador of Peruvian food, opening restaurants in New York, Miami, Uruguay and Hong Kong, but Mayta in Lima is where his innovative style of cooking is given full expression. He now has ten restaurants on four different continents—and more in the works. During his many years traveling the world to work in top restaurant kitchens, he also did a stage at The Little Nell – which he eagerly returns to this winter.

Thursday, March 23 – Chef Håkan Thörnström, Sweden – opened his Michelin-starred restaurant, Thörnströms Kök, in Gothenberg, Sweden, in 1997. He has since become a leading figure in the renaissance of Swedish cuisine and returns to The Nell following his debut Guest Chef appearance last spring with a seafood-driven menu featuring Nordic cuisine.

Holiday Dinners at The Little Nell

Saturday, Dec. 24 + Sunday, Dec. 25 –

Christmas Eve + Christmas Day Dinner at element 47 - Give your loved ones the gift of an exquisite Christmas dinner, served at element 47. Executive Chef Matt Zubrod will prepare a four-course prix fixe menu. 6–10 p.m. \$247++/guest with a \$125 wine pairing option, \$47++/child.

Sunday, Dec. 25 -

Christmas Dinner at Ajax Tavern - Sit back, relax and enjoy an enchanting Christmas dinner at Ajax Tavern. This prix fixe menu includes all the holiday favorites in a casual, family environment. 6–10 p.m. \$95++/ guest with a \$50 wine pairing option, \$35++/child.

Saturday, Dec. 31 –

New Year’s Eve Dinner at element 47 – Join us for an extravagant meal at Aspen’s most chic place to dine. Executive Chef Matt Zubrod is serving a festive four-course prix fixe menu featuring New American cuisine starting with caviar, lobster tagliatelle, white truffles, kobe beef, turbot and dessert for \$395++/guest. Wine pairings will be available \$495. 970.920.6330.

New Year’s Eve Dinner at Ajax Tavern - Secure the best seats in Aspen to watch the NYE annual Fireworks shows at 8 p.m. or midnight. A special three-course prix fixe dinner is offered with an early seating if you’d like to be out by 8:30 p.m. Otherwise, settle in for dinner and a fireworks show with the late seating. Both seatings are \$250/guest and include a glass of Veuve Clicquot Yellow Label per person. 970.920.6334.

Saturday, Dec. 31 – The Dom Perignon Party – New Year’s at The Nell

Ring in 2017 at Aspen’s it party of the holidays with bottomless Dom Perignon, Belvedere cocktails and an open bar, along with food stations replenished throughout the night. Chicago-based electric violinist Kat V and DJ Lexey will get the crowd on their feet in The Belvedere Lounge, DJ Cyn will spin in Dom Perignon Lounge with Brazilian-style dancers from Las Vegas and Josefina Mendez Jazz Trio will perform the Hennessy Lounge. \$495++/person. Private, elevated seating for up to eight guests with bottle service and a butler is available for \$9,995/group. Party is from 10 p.m. – 1:30 a.m. with a fireworks display over Aspen Mountain at midnight. **Tickets available online.**

Tuesday, Feb. 14 – Valentine’s Day Dinners at element 47 and Ajax Tavern - Please visit our website for details.

Presidents’ Day Weekend (Friday, Feb. 17 – Monday, Feb. 20) marks the return of two collaborations with The Little Nell and Veuve Clicquot. **Oasis**, on Aspen Mountain, is the world’s highest pop-up champagne and caviar bar, serving snow-chilled flutes or bottles of bubbly along with savory bites such as California caviar and canapes. Follow clues on The Little Nell’s social feeds to find where the roaming bar will be that weekend, then scout it out with its bright yellow umbrellas and ski-up chairs. Oasis will be open select weekends from 11:30 a.m. – 2:30 p.m., Fri. – Sun. until the end of spring ski season, weather pending. **Clicquot in the Snow** at Ajax Tavern offers the picture perfect place to “après-ski and be seen” on the Ajax patio while enjoying drink specials from Veuve Clicquot (\$17 a glass and \$89 a bottle) and DJs daily on weekends through spring from 3 – 6 p.m.

Thursday, March 9 – Sunday, March 12 – The Apres Ski Cocktail Classic returns to The Nell as the host venue and celebrates all that exemplifies ski and après-ski culture. Daily events begin at 9 a.m. with an array of activities, seminars, tastings and more such as the Great Apres Ski Pub Crawl around Aspen, the Grand Tasting Village at The Nell and the Private Reserve Room experience featuring high marques with James Beard award winning Jim Meehan. **Visit apresskicc.com for limited VIP Passes** or for specific events.

Wednesday, March 15 – Sunday, March 19 - Aspen hosts the 2017 Audi FIS Ski World Cup Finals, marking the first time the event has been held in the U.S. in 20 years. The races will feature the best men’s and ladies’ alpine skiing athletes in the world competing in downhill, super-G, giant slalom, slalom and nation’s team event. Aspen has a long history of World Cup ski racing and not only hosted the first World Championships outside of Europe in 1950, but has also been a regular stop on the men’s and ladies’ FIS Ski World Cup circuit since its inception. Plans are in motion for Oasis, The Little Nell’s mobile champagne bar, to be settled in as a satellite bar, in full view of the races – stay tuned for details.

As of Tuesday, April 3, off season specials start at element 47 and Ajax Tavern. Please visit our website for details.

Sunday, April 16 – Easter Brunch at element 47 with a grand buffet, Bloody Mary station and more at \$69++/person. 11:30 a.m. – 4 p.m. For the younger set, come to our annual **Easter Egg Hunt** in the courtyard at The Nell that morning – details forthcoming.

Mark your calendars for Sunday, April 16, to ski into the ultimate **Closing Day Party at Ajax Tavern** with drink specials, both lunch and bar menu offered and music. 2:30 – 5:30 p.m.

Look for more mid-winter news forthcoming.

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Images of The Little Nell:

<https://aspensnowmass.imagerelay.com/sb/d3fcc4f1-8208-45f4-b423-fcc06c50a3dd>

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.

***Element 47** has been honored by Forbes as a Five-Star restaurant since 2015. The name element 47 pays tribute to silver, the precious metal that first put Aspen on the map, and to the finest silver service cuisine — for breakfast, lunch, après and dinner, seven days a week. 675 East Durant Avenue, 970.920.6330, element47@thelittlenell.com. <https://www.thelittlenell.com/dining/element-47>*

***Ajax Tavern** comes to life at lunch, and the energy rolls on well into the evening. If you go no further on the menu, try the truffle fries and Ajax double cheeseburger. Both have earned their reputation. The sun-drenched mountainside patio is Aspen's premier spot to see and be seen offering an après-ski menu in winter from 2 – 6 p.m. 970.920.6334. ajaxtavern@thelittlenell.com. <https://www.thelittlenell.com/dining/ajax-tavern>.*

***Chair 9** is your reward for putting in a hard day on the mountain. Open during ski season, the bar is open from 3 - 9 p.m. with DJs or live music daily from 4 - 7 p.m. Enjoy retro cocktails, an extensive wine list and Colorado brews. <https://www.thelittlenell.com/dining/bars-at-the-nell/chair-9>.*

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 Chris Guzman as 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 awarded a Forbes Five-Star rating since 2015.

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