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### **MICHELIN-STARRED CULINARY TALENT COMING TO OUR GUEST CHEF SERIES**

**Aspen, Colo. (Jan 16, 2018)** – Back by popular demand for the third consecutive year, The Guest Chef Series at The Little Nell brings talented chefs from international backgrounds to Aspen to take over the element 47 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 multi-course prix fixe dinners at \$165++/guest and an \$85 wine pairing option, with reservations available from 6-10 p.m. Please [visit the website](#) for details or contact [element47@thelittlenell.com](mailto:element47@thelittlenell.com) or [970.920.6330](tel:970.920.6330). Guests who purchase tickets for all three dinners up front will be invited to an exclusive Chef Meet & Greet bubbles + canape reception prior to each dinner in our legendary cellar. This is offered for \$600++/person (wine pairings would be additional at \$85 per dinner) and must be booked directly by emailing [guestchefseries@thelittlenell.com](mailto:guestchefseries@thelittlenell.com).

Not surprisingly, all of these guest chefs not only love to cook, but they also have profound affections for skiing and look forward to spending time in the kitchen, as well as on Aspen’s fabled slopes. Please see below for an introduction to each of them and we hope to see you for one, two or all three dinners.

**Saturday, Jan. 27 – [Chef Thomas Troisgros, Brazil](#)** – The first chef in the series is Thomas Troisgros, of Rio de Janeiro’s Olympe, a one Michelin-starred restaurant, also named one of the “Top 100 World’s Best Restaurants” and 17th on “Latin America’s 50 Best Restaurants.” He’s creating a six-course dinner with cuisine described as “a perfect balance between French elegance and Brazilian soul.” Thomas is a fourth generation chef in the Troisgros family, a revolutionary name in contemporary gastronomy from France to

Brazil. When he was just ten years old, he spent a season in France with his grandfather, Pierre. During his formation in renowned restaurants, he learned the importance of scents and texture of fresh ingredients.

This will be Troisgros' seventh straight year returning to Aspen, noting. "What I love about Aspen is skiing and how easy it is to get to the slopes, the atmosphere the town has, the friendliness of the locals and especially the food scene. What amazes me about The Little Nell is its high end cuisine with the best local products Colorado can offer used with extreme expertise by the culinary team. Another fun fact is that Carlton (McCoy, wine director at The Little Nell) and I went to the Culinary Institute of America during the same time. I've made great friends at The Little Nell and it excites me to come back and be able to see them once more!"

He's bringing Brazilian ingredients such as Acai Berry and Brazilian coffee. The menu will consist mostly of the new menu he's currently serving at Olympe. "One could say I'm bringing Olympe's culinary experience to the Nell!" he adds.

**Friday, March 2 – [Chefs Jean-Georges and Cedric Vongerichten, France](#)** - World-renowned Michelin-starred chef and restaurateur Jean-Georges Vongerichten and his son, Cedric, are arriving for their debut collaboration in Aspen. Jean-Georges operates a myriad of four- and five-star restaurants worldwide, and has published several cookbooks reflecting his influential style of cooking. Following in his father's footsteps, Cedric helms the kitchen at Perry Street in New York City, creating dishes that reflect his own keen instinct for balancing flavor and texture with an exquisite blend of French, American, and Asian influences and ingredients.

Both father and son have been to Aspen before and "always have a wonderful time skiing and spending time with friends around delicious food and wine," said Cedric. "I remember skiing in Aspen at the age of 9 years old, and I am now happy to bring my two kids to ski with them!"

Cedric knows element 47 Chef de Cuisine Patrick Dunn from Perry Street, as well as Carlton McCoy as they graduated together from the CIA. The Vongerichtens look forward "to cooking and giving a little taste of New York to Aspen, and, of course, to meet and cook again with Patrick and his culinary team."

While they're still in discussion about the menu, Cedric assures us it will be "a 'best of' Jean-Georges and Perry Street."

**Thursday, March 22 – [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 with a seafood-driven menu featuring Nordic cuisine.

Like Troisgros, this is Thörnström's seventh visit to Aspen. His wife, Anne, lived here 25 years ago for a couple of years and developed a fondness for the area. For his menu, Thörnström will focus on the Nordic/Scandinavian cooking methods (pickled, marinated, smoked and fermented cuisine) and will serve slices of "gravlax" (marinated salmon with dill and mustard). The menu will be complete with meat, veggies and seafood. "We will also serve our own recipe of warm herbal spiced red wine during the dinner," he added.

Thörnström looks forward to "a sold out restaurant, long and happy prep hours in the kitchen together with Chef Matt Zubrod and his team, interacting with the sommeliers, waiters and the rest of the staff in the restaurant and hotel. It's a privilege to spend time both as a guest and as a part of the team at The Little Nell. I almost cry every time when I leave Aspen. At take off at the airport I start to long to come back to this magical place. The Little Nell is like the jewel in the crown of Aspen. A fantastic hotel with the best staff and accommodations."

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***Guest Chef Series Images:***

<https://aspensnowmass.imagerelay.com/sb/4ba59bb2-6314-4abc-b1ef-70f49ce59544/guest-chef-dinner-series>

***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](http://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](mailto:element47@thelittlenell.com). <https://www.thelittlenell.com/dining/element-47>

***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 and Oscar Carrasco as Chef de Cuisine of Ajax Tavern. 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.*

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