



THE
LITTLE
NELL

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Six Stories Surrounding Wine + Culinary



Sustainability in the Kitchen – Executive Chef Matt Zubrod emphasizes sustainability across all of the restaurants he oversees at the hotel and atop Aspen Mountain, as well as catered events off-site. House churned butter is made from organic dairy milk, house-made chevre is from organic goat milk. The Little Nell Gardens produce arugula, kale, chard, cucumbers, beets, scallions, radishes, baby leeks, broccoli, pickling cucumbers, edible flowers and herbs. Fish is selected based on the Monterrey Bay Aquarium’s Seafood Watch approved Best Choice sources.

Prize-Winning Wagyu Cattle – The Little Nell has our own head of Wagyu Cattle, a Japanese breed that is widely considered to be the best-tasting beef in the world. Every cut of meat is used on our menus from Wagyu Hash for breakfast to Wagyu Burgers and Pastrami Sandwiches for lunch to Wagyu Beef Tartar and Wagyu Steak for dinner.

Sous-Chef Development Program – Educating staff and encouraging career growth is an integral part of The Little Nell. In the culinary department, cooks have the opportunity to work with Guest Chefs from Francis Mallman to Jean-Georges Vongerichten, as well as stage for them in off-seasons. This specific program enables them to try out to be a Junior Sous-Chef and rise the ranks in the kitchen.

Master Sommelier Breeding Ground – Since opening in 1989, ten Master Sommeliers have worked at The Little Nell, more than any other establishment in the country or world for that matter. Led by Wine Director Carlton McCoy, more than 50 sommeliers are currently on-staff ranging from Intro to Master levels. The Court of Master Sommeliers also presents exams at The Nell in May each year.

The FOOD & WINE Classic – The Nell is the epicenter of this annual festival this year, held June 15-17, 2018. In addition to seminar tents on site, industry dinners atop Aspen Mountain and our chefs at the Grand Tastings, there are two extraordinary dinners planned – one with Bordeaux’s Château Palmer and another with Napa’s Harlan Estate, as well as Late Night Champagne Parties at Chair 9 with Dom Perignon and Veuve Clicquot.

The Little Nell Wine Academy – Back by popular demand, this second annual program takes place from April 8 – 11, 2018, at the prestigious, members-only Aspen Mountain Club. The theme this year is the Wines of France, led by three Master Sommeliers. Participants will develop the knowledge and confidence to discuss a comprehensive range of alcoholic beverages, as well as confidently recognize general wine quality and flaws. No prior wine knowledge is necessary.



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