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Bryan Moscatello: Executive Chef at element 47 in The Little Nell



In December 2013, Executive Chef Bryan Moscatello returned to the helm of culinary operations at The Little Nell, after serving in the position (among other positions in the kitchen) from 1992 to 2000. He has since worked at a variety of acclaimed restaurants around the country.

Moscatello most recently has been the chef partner at Storefront Company in Chicago, where he earned three stars from the *Chicago Tribune*. He was the executive chef/general manager at Bistro Toujours, Levy Restaurants in Deer Valley; executive chef/managing partner at Adegas Partners in Denver; executive chef at Stir Food Group in Washington, DC; and culinary director with Tenzing Wine & Spirits in Chicago. He was recognized by *Food & Wine* magazine as one of America's Ten Best New Chefs in 2003.

"Bryan's style of cooking is really the alpine mountain cuisine that put Aspen on the map," says Simon Chen, general manager, The Little Nell. "He continues to promote our farm-to-table ethos and devotion to great local products, but with heartier approach to food with deeper flavors and sustenance."

With the help of element 47's dedicated staff, Moscatello is known for cooking dishes like Colorado lamb with charred local onion, sautéed kale and Yukon gold gnocchi with wild chanterelle mushrooms.

Cosmopolitan yet intimate, contemporary yet timeless, The Little Nell invites guests to experience Aspen's only ski-in/ski out legendary hotel and the element 47 restaurant. For more information, and for reservations, call 888-The-Nell (888-843-6355) or visit www.thelittlenell.com.