



For more information, please contact:  
May Selby, public relations, 970.544.6269  
[mselby@thelittlenell.com](mailto:mselby@thelittlenell.com)  
[www.thelittlenell.com/hotel/news-and-media](http://www.thelittlenell.com/hotel/news-and-media)

## ELEMENT 47 FACT SHEET



**Aspen, Colo. (November 2020)** - Element 47 at The Little Nell, the only *Wine Spectator* Grand Award-winning restaurant in Aspen and one of three in the state, offers Colorado Contemporary cuisine infused with seasonal ingredients. Culinary Director Chef Matt Zubrod and Chef de Cuisine Lucas Rocca oversee the menu while Wine Director Chris Dunaway leads the wine program with its Burgundy-rich wine list. Element 47's sleek design by Bentel & Bentel of New York creates a memorable dining ambiance, highlighted by large-scale artwork and a glass wine wall - a subtle nod to the prestigious wine list. Indulge in breakfast, lunch or dinner at Element 47 to experience world-class, personal service in an approachable and contemporary environment.

- **What's New:**
  - In December of 2020, The Wine Bar at The Nell will debut for ski season, available by reservation for groups up to ten in a private booth or seating area. Open from 3 – 7 pm daily, featuring 35 wines by the glass, wine enomatics on tap, charcuterie and cheese boards and a full bar menu. A DJ will play daily, spinning vinyl records, and will be safely separated by a plexiglass partition. From 7:30 – 10:30 pm, the space is available for private, customized wine dinners, offered as a buyout.
  - On January 16, 2021, A Virtual Taste of The Little Nell Wine Academy will be offered.
  - From April 11, 2021, The Little Nell Wine Academy will be offered.
- **The Name:**
  - The restaurant was named for silver, number 47 on the periodic table and pays tribute to Aspen's rich silver mining history.
  - Written as Element 47 in full or E47 when referenced casually.
- **Awards/Nominations:**
  - Wine Spectator - Grand Award - Since 1997 (20<sup>th</sup> anniversary celebrated in 2017)
  - Wine Enthusiast - America's 100 Best Wine Restaurants – 2011 - 2013, 2015 – 2017; Hall of Fame – 2018, 2019
  - Forbes Travel Guide - Five-Star Award for element 47 –2015 - 2018

- James Beard - Nominated for multiple categories 14 times including Outstanding Wine Program, Outstanding Service, Outstanding Wine & Spirits Professional, Best Chef Southwest – and a winner 1 time with Chef George Mahaffey – Best Chef: Southwest in 1997
- World of Fine Wine - World’s Best Wines List - 2014
- The Little Nell and Element 47 team:
  - General Manager: Jonathan Fillman
  - Culinary Director: Matt Zubrod
  - Chef de Cuisine: Lucas Rocca
  - Food & Beverage Director: Csaba “Chubby” Oveges
  - Advanced Sommelier and Wine Director: Christopher Dunaway
  - Certified Sommeliers: Jesse Libby, Jacob Johnson, Oscar Fernandez
  - Pastry Chef: Amy Andrews
- Wine Directors in chronological order:
  - Mark Pape
  - Bobby Stuckey
  - Richard Betts
  - Jonathan Pullis
  - Carlton McCoy
  - Chris Dunaway
- 10 Master Sommeliers have come through The Little Nell – more than any other establishment in the U.S. (shown below in order from current to previous):
  1. Carlton McCoy
  2. Sabato Sagaria
  3. Jonathan Pullis
  4. Dustin Wilson
  5. Brian McClintic \*
  6. Richard Betts \*
  7. Bobby Stuckey
  8. Virginia Philip
  9. Jason Smith
  10. Sur Lucero

\*In the spring of 2020, Brian McClintic and Richard Betts resigned from the Court.
- Executive Chef Matt Zubrod’s dinner menu is focused on seasonal fare, locally sourced produce, meat and game, as well as sustainable seafood.
  - All menus can be viewed here: [www.thelittlenell.com/dining/element-47/menu](http://www.thelittlenell.com/dining/element-47/menu)
  - About Chef Zubrod: Matt began his career with Ritz-Carlton in Aspen, Naples and Boston, which led to the role of sous-chef then executive chef at resorts and restaurants from Hawaii to California and eventually back to Colorado. Matt describes his main objective as “continuing to establish The Little Nell as the culinary hub of Colorado.”
- Wine by the numbers:
  - # of bottles in the cellar: 20,000
  - # of bottles on the wine wall: 600
  - # of bottles on the wine lists: 2,300

- # of bottles aged in the cellar attic: approximately 2,000 bottles of Burgundy
- Wine price range from lowest priced to most expensive (subject to change):
  - Lowest: \$33 for a 2009 Kurt Darting Durkheimer Hochbenn Kabinett Riesling
  - Highest: \$48K for a 1985 Domaine de la Romanée-Conti
- Wine program details:
  - Focused on Burgundy and classic producers and regions with eclectic/eccentric offerings.
  - One of the only Legacy Wine Programs in the U.S. (Legacy Wine Program defined as “an older wine program that is respected in the world of wine and has been continually developed by Master Sommeliers throughout the years.”)
- Emphasis on wine events:
  - The Little Nell Wine Academy was introduced in April of 2017, designed to provide an educational experience in an intimate environment with a curriculum presented by Master Sommeliers and the wine team at The Nell. Themes have included Old World, New World; France; Italy; and the next edition in April of 2021 will cover Old World Masters vs. New World Renegades.
  - Wine dinners are presented throughout the year for guests, highlighting our relationships with winemakers and desire to increase exposure to quality, smaller producers. These events give our guests the opportunity to learn more about wine in an approachable way and to expand their knowledge. We don't expect the average guest to be well-versed in wine, but are happy to share our knowledge.
- The Little Nell's private label champagne:
  - We release a new private label champagne each year, in conjunction with the Food & Wine Classic in mid-June, to increase our guests' exposure to quality small growers or family-owned operations.
    - 2013: Marc Herbrart
    - 2014: Pierre Gimonnet
    - 2015: Robert Moncuit
    - 2016: Bérêche et Fils – Vallee
    - 2017: Bérêche et Fils – Montagne
    - 2018: Bérêche et Fils – Cote
    - 2019: Billecart-Salmon
    - 2020: René Geoffroy “Expression” Brut
- Court of Master Sommeliers – Over the years, The Little Nell has played host to the CMS exams, most recently, in June 2017 and May 2018, for Introductory and Certified courses and exams.
- Restaurant Design:
  - In 2012, element 47 was designed by James Beard Restaurant Design award-winner Bentel & Bentel, the architects for Le Bernardin, Gramercy Tavern and the Modern.
  - Highlights of element 47's design include a glass wine wall incorporating the restaurant's award-winning cellar and natural elements such as stone, wood, and blackened steel, comfortable banquette seating, soft lighting, and large-scale modern artwork.
- Artwork: Throughout the hotel are original abstract works of art by internationally recognized painters, sculptors and photographers. Element 47 was designed to include an important

collection of contemporary art, integral to the fine dining experience, curated by artist Paula Crown whose family owns the Aspen Skiing Company and The Little Nell.

- Hours: Element 47 is open daily (hours are subject to change)
  - Breakfast is served from 7 – 10:30 am
  - Lunch is served from 11:30 am to 2:30 pm
  - Dinner is served from 6 – 10 pm
  - Element 47 bar serves from 11:30 am to 11:30 pm
  - Reservations: 970.920.6330 or [diningreservations@thelittlenell.com](mailto:diningreservations@thelittlenell.com)

**Webpage:** [www.thelittlenell.com/dining/element-47](http://www.thelittlenell.com/dining/element-47)

**Social Media:**

Instagram - @thelittlenell

Facebook -@thelittlenellaspen; @element47aspen

Twitter - @thelittlenell

**Photos:** <https://aspensnowmass.imagerelay.com/sb/599ea39a-751f-4c44-b31a-66737843c30a/tln-element-47-f-w>

*Instructions for Image Relay: When you click on Download and agree to the terms, you'll see the sizes available to download – from full res to web res. For images, when you click on Photo Details, you'll see the photographer's name. If no photographer listed, please credit The Little Nell.*

**Video:** <https://vimeopro.com/aspensnowmass/thelittlenell/video/236827718>

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