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ELEMENT 47 FACT SHEET



Aspen, Colo. (October 18, 2018) - Element 47 at The Little Nell is the only Forbes Five-Star-rated restaurant in Aspen and one of two within the state of Colorado. Colorado Contemporary cuisine infused with seasonal ingredients from Executive Chef Matt Zubrod is complemented by a Burgundy-rich wine list developed by our Master Sommelier and Wine Director, Carlton McCoy. Element 47's sleek design by Bentel & Bentel of New York creates a memorable dining ambience, highlighted by large-scale artwork and a glass wine wall - a subtle nod to a prestigious and award-winning wine list. Indulge in breakfast, lunch or dinner at element 47, and experience world-class, personal service in an approachable and contemporary environment.

- Name:
 - The restaurant was named for silver on the periodic table and offers a nod to Aspen's rich silver-mining history.
 - Written as Element 47 (at the start of a sentence); written as element 47 (within a sentence); written as e47 (when referenced casually).
- What's new in 2018/19:
 - Guest Chef Dinner Series - For the third 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. The current confirmed chefs are Biju Thomas of Biju's Little Curry Shop on December 13, and Jean-Georges and his son Cedric Vongerichten on March 8.
 - In January 2018, The Little Nell Wine Club debuted, created by our Wine Director, Carlton McCoy, M.S. With the guest experience in mind, Carlton designed this program for oenophiles interested in ordering wine for preferred pricing and the opportunity to have it stored onsite. The wine wall in the Gallery at element 47 now has dedicated rows for The Little Nell Wine Club members, each marked with a personalized silver plaque, with space for up to 16 bottles at a time. Membership begins with a private consultation with Carlton to determine which wines you'd like. The annual fee is \$8,000, which is applied toward stocking your wine collection onsite and a 10% reduction off all wine

purchases. Among the benefits, members will have access to order wines from rare allocated producers from classic regions, as well as from unlisted wines in our attic. For more information, please contact Carlton directly – cmccoy@thelittlenell.com.

- Private Cellar Dinners at element 47 offer an even more personalized dining experience in a speakeasy setting with a chef, dedicated sommelier, five courses and premium wines. Available for groups of 4 – 6 guests at \$1,000++ per person. To book a private cellar dinner, please contact Carlton McCoy – cmccoy@thelittlenell.com.
- Wine Director Carlton McCoy has partnered with Champagne house Billecart-Salmon to introduce an exclusive cuvée for The Little Nell. Founded in 1818 with the marriage of Nicolas François Billecart and Elisabeth Salmon, it is one of the few to remain family-owned and celebrated its bicentennial by releasing a new, multi-vintage Champagne. “The Nell is incredibly proud to collaborate with Billecart-Salmon on our cuvée Champagne and especially during such a significant anniversary year for their estate.”
- Also, worth noting – The Little Nell now uses Resy for online reservations at our restaurants and for special events. For assistance with this convenience, please contact resy@thelittlenell.com.

- Awards/Nominations:
 - FORBES TRAVEL GUIDE - Five-Star Award for element 47 – Since 2015
 - JAMES BEARD - Nominated for multiple categories 13 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
 - WINE ENTHUSIAST - America’s 100 Best Wine Restaurants – 2011 - 2013, 2015 – 2018; Hall of Fame - 2018
 - WINE SPECTATOR - Grand Award - Since 1997 (20th anniversary celebrated in 2017)
 - WORLD OF FINE WINE - World’s Best Wines List - 2014

- The Little Nell and element 47 team:
 - Managing Director: Simon Chen
 - Executive Chef: Matt Zubrod
 - Executive Sous-Chef: Keith Theodore
 - Chef de Cuisine, element 47: Lucas Rocca
 - Food & Beverage Director: Csaba “Chubby” Oveges
 - Master Sommelier and Wine Director: Carlton McCoy
 - Head Sommelier: Christopher Dunaway
 - Sommelier: Erik Elliot
 - Sommelier: Jesse Libby
 - Pastry Chef: Amy Andrews

- 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

- 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
 - 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:
 - Number of bottles in the cellar: 20,000
 - Number of bottles on the wine wall: 600
 - Number of bottles on the wine lists: 2,000
 - Also: Approximately 2,000 bottles of Burgundy are aged in the Wine Cellar attic.
- Wine price range from lowest priced to most expensive (subject to change):
 - Lowest: \$42 for a 2013 Heidi Schrock Rosé Biscaya Burgenland, Austria.
 - Highest: \$48K for a 1985 Domaine de la Romanée-Conti, 1985.
- Wine program details:
 - Focus on Burgundy and classic producers and regions with some eclectic/eccentric offerings.
 - One of the only Legacy Wine Programs in the US. (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 2017, designed to provide an educational experience for an intimate group with the curriculum presented by three Master Sommeliers. This inaugural edition was a great success and the next edition will take place in 2019 – dates to be announced soon.
 - 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.
- About element 47's private label champagne:
 - We release a new label of Champagne each year, in conjunction with the Food & Wine Classic in mid-June, to increase our guests' exposure to quality small growers.
 - 2013: Original collaboration with Marc Herbrart
 - 2014: Pierre Gimonnet
 - N.V. Pierre Gimonnet Cuvée element 47, Cuis, France
 - 2015: Robert Moncuit
 - 2016: Bérêche et Fils – Vallee
 - 2017: Bérêche et Fils – Montagne
 - 2018: Bérêche et Fils – Cote
 - 2019 – Billecart-Salmon

- Court of Master Sommeliers – Of their two annual examinations, one is held at e47 at The Little Nell in May. In June 2017 and May 2018, the Introductory and Certified courses and exams took place The Little Nell.
- 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 as 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.
 - The hours for element 47 bar are 11:30 am to 11:30 pm.
 - Reservations: 970.920.6330 or element47@thelittlenell.com.

Webpage: www.thelittlenell.com/dining/element-47

Photos: <https://aspensnowmass.imagerelay.com/sb/599ea39a-751f-4c44-b31a-66737843c30a/tln-element-47-cellar-2018>

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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