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ELEMENT 47 TO OPEN ITS DOORS DEC. 1 at THE LITTLE NELL

Official opening with Breakfast, Lunch and Dinner will be Dec. 5



Aspen, Colorado (November 29, 2012) – [The Little Nell](http://www.thelittlenell.com) is set to debut its new restaurant, Element 47, for dinner on December 1, unveiling a completely redesigned and refreshed space which formerly housed Montagna Restaurant. Element 47 references silver on the periodic table, a precious metal firmly tied to Aspen’s silver mining past.

New to Element 47 and a departure from the previous prix fixe menu format, guests will choose dishes à la carte. Colorado agriculture is the focal point of Chef Robert McCormick’s menu, drawing from local produce and livestock as well as sustainable seafood from both East and West coasts. The menu will introduce new favorites like Wagyu Tartare with gruyere, purple mustard, pastrami spice and quail egg; Sorrel Cured Atlantic Fluke with blood orange, petite lettuce and green olive; Wild and Cultivated Mushrooms with roasted, flan, tortellini and herbs; and Local Anjou Pear Agnolotti with wagyu bresaola, celeriac and pickled chanterelles. There is also a six course market menu with optional wine pairing available.

Along with the opening, the restaurant will debut its new Colorado Well which will highlight a selection of top quality Colorado-made spirits and beers. The restaurant will also unveil its new private label champagne, Marc Hébrart “Sélection” Brut, N.V., which will be one of the stars of the restaurant’s 20,000 bottle cellar.

Sabato Sagaria, food and beverage director at The Little Nell, has been furiously preparing for the restaurant opening, training staff and making sure the dining experience is approachable and inviting.

“We’ve been serving contemporary food with a local flair for years. It’s time our décor matched that concept,” he said. “Our staff can’t wait to give our guests the warm and genuine service they expect, in a new and updated ambience.”

The Little Nell hired 2012 James Beard Restaurant Design award-winner [Bentel & Bentel](#) to spearhead the renovation. Design elements include a fortified connection between the vibrant bar scene to the dining room, a focus on large-scale artwork, a glass wine wall incorporating the restaurant’s *Wine Spectator* Grand Award-winning cellar and lighting to provide a distinct look for each meal period. The space also includes natural elements such as stone, sumptuous wood, blackened steel and rich leather seating softened by luxurious fabrics and wall coverings.

While the space will open to limited guests on Dec. 1 for dinner, full breakfast, lunch and dinner service will not be available until Dec. 5. Please call 970-920-6330 for reservations.

For high resolution food images: <https://aspensnowmass.imagerelay.com/sb/e23b83d4-d68f-43bc-b901-6a288f0f9f98>

The Little Nell is a year-round destination hotel at the foot of Aspen Mountain. For more information and reservations, please call 970-920-4600 or 888-843-6355. Or visit www.thelittlenell.com.