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## ELEMENT 47'S WINTER MENU, WINE PROGRAMS & TABLESIDE COCKTAILS

**Aspen, Colo. (January 2015)** – The Little Nell's signature restaurant and bar, element 47, is pleased to present a new dinner menu, winter wine programs and an unexpected twist on tableside cocktails.

Executive Chef Bryan Moscatello and element 47 Restaurant Chef Matthew Padilla's [winter dinner menu](#) has debuted, offering Alpine-themed cuisine. Standout dishes include Seared Hudson Valley Foie Gras, Hay Roasted Parsnip Soup, Alaskan Black Cod, Veal Cheeks and Roasted Venison Saddle.

Pastry Chef Curtis Cameron recently joined the team, taking an approach of "continuity, seasonality and fun" with his creations. [Dessert menu](#) highlights include a Brioche French Toast made with citrus, mascarpone and mint hazelnut, as well as Passion Fruit + Beet made with thyme cake, beet blush and pop + fizz.

The Little Nell's Wine Director and Master Sommelier, Carlton McCoy, has designed a series of winter wine programs, each offering great value, as well as an educational component. **Master's Markdown** takes place every night of the week with McCoy selecting six bottles from the wine list. They're presented at 6 pm, listed at half-price, sold by the bottle, and once they're gone, they're gone. "The concept behind this is to encourage trying new wines and straying beyond the traditional, classic regions," McCoy explained. **Dealer's Choice** is also offered each evening in which guests are presented with a ballot upon arrival. They check off boxes noting likes, dislikes and other details, which McCoy uses to choose the most suitable varietal. After decanting the bottle at element 47's new guéridon wine station, he presents it to the table for all to taste and discuss the key characteristics. "This was driven by guests' interest in the Master Sommelier exam and its three components – service, theory and tasting," McCoy explained. "The third being the most mystical – almost unachievable – so this is a fun way to approach it." Lastly, the **Après-Ski Series** offers "pop-up tastings with producers we enjoy," McCoy continued. Schramsberg Vineyards will be the featured guest on Feb. 12 with all-you-can-drink sparkling wine and light appetizers for \$50, in celebration of the winery's 50<sup>th</sup> anniversary. Après-Ski takes place at 3 pm on the element 47 patio or in Chair 9, weather pending.

Element 47's all new [cocktail menu](#) features two Tableside Cocktails - both classic, house recipes made with the finest liquors and prepared from a cart at the table. The Manhattan 100 includes house-made sweet vermouth and handcrafted cocktail cherries while the Margarita 47 is made with fresh lime, silver leaf and frozen with liquid nitrogen, designed to create a stir and make an impression.

Element 47 is open daily serving breakfast from 7 – 10:30 am, lunch from 11:30 am to 2:30 pm and dinner from 6 – 10 pm. The element 47 bar's hours are 11:30 am to midnight. For reservations, please contact us at 970.920.6330 or [element47@thelittlenell.com](mailto:element47@thelittlenell.com).

**Images of element 47's new winter menu:**

<https://aspensnowmass.imagerelay.com/sb/e1570112-78ad-4422-b2c3-68fc6ef766ab>

**Images of The Little Nell:**

<https://aspensnowmass.imagerelay.com/sb/65cb9993-b2c5-4618-94d0-88fd8c075001>

***About The Little Nell***

*Cosmopolitan yet intimate, contemporary yet timeless, The Little Nell invites guests to experience Aspen's only Five Star, Five Diamond, ski-in/ski-out hotel – a Relais & Châteaux resort - and the distinctive element 47 restaurant. For more information, and for reservations, call 888.The.Nell (888.843.6355) or visit [www.thelittlenell.com](http://www.thelittlenell.com).*

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