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### JOIN US FOR A FALL FIESTA ON LABOR DAY

**Aspen, Colo. (August 18, 2021)** – Celebrate Labor Day with The Little Nell on Monday, September 6, from 6 – 9 p.m. at our first ever Fall Fiesta featuring two guest chefs from Mexico. Enjoy libations, live music, and food stations in The Little Nell Courtyard, The Wine Bar and Element 47 Patio as the closing to the holiday weekend.

The Little Nell's culinary team will be joined by Gustavo Pinet from Waldorf Astoria Los Cabos Pedregal and Drew Deckman from Deckman's en el Mogor. A native of Mexico City, Chef Gustavo Pinet's cooking style incorporates influences and flavors from all over Mexico, complemented by classic techniques and inspirations from his international travels. Drew Deckman, a Michelin Star Chef, will bring his signature wood-fired, open-air cooking to Aspen, filling The Little Nell's courtyard with incredible aromas.

Little Nell Culinary Director Matt Zubrod shared there will be several action stations set throughout the event grounds plus an Ajax Tavern Buffet with Mexican Street Corn, Rice, Beans, Chips, Guacamole, Churros and more. Chef Gustavo Pinet will prepare Octopus Carnitas and Shrimp in Recado Negro. Chef Drew Deckman will serve Surf Clam Ceviche, Baja Oysters "Deckman's Style" and Fried Pickled Oyster Tacos. Expect more surprises upon arrival from The Nell culinary team, which includes a talented Mexican chef, Oscar Ibarra.

As a fundraiser for YouthEntity, \$20 from each ticket sale, plus all silent auction proceeds will benefit the local non-profit whose mission is to empower and prepare youth for successful futures through financial education and career readiness.

General Admission Tickets are available for \$195 each, including all food, cocktails, wine and beer, as well as tax and gratuity. Tickets can be purchased via Eventbrite by visiting our website, [www.thelittlenell.com/aspen-experience/events/fall-fiesta](http://www.thelittlenell.com/aspen-experience/events/fall-fiesta).

For an elevated experience, VIP Tables are available. Reserve a private table for up to 10 guests complete with fine wines and dedicated sommelier service for \$5,000. Or, reserve one of two VIP packages for \$10,000 which, in addition to a private table at Fall Fiesta, includes a

reception in the Board Room, The Nell's new speakeasy, or in our 20,000-bottle Wine Cellar. To reserve a VIP table, please contact Dining Reservations at 970.920.6331 or [diningreservations@thelittlenell.com](mailto:diningreservations@thelittlenell.com).

**About Chef Drew Deckman:**

Chef Drew Deckman, known for his popular Valle De Guadalupe al fresco eatery Deckman's En El Mogor in Baja, Mexico, sources local, seasonal ingredients to make inspired dishes that incorporate flavors from around the globe. The menu at Deckman's restaurant incorporates rustic preparation techniques while drawing inspiration from smoke and fire, as well as thriving local seafood and produce. Drew is passionately dedicated to preparing his food using local, sustainable ingredients, promoting his philosophy through his work as the Regional Governor for Slow Food International. Chef Drew spent 10 years in France, Switzerland and Germany cooking with Gastro-Masters such as Paul Bocuse, Jacques Maximin, Gilles DuPont and Tommy Byrne. Drew was awarded a coveted Michelin Star for his work in Restaurant Vitus in Germany, as well as Rising-Star Chef in Berlin in 2003 during his tenure as Executive Chef at the Four Seasons Berlin. [www.deckmans.com](http://www.deckmans.com)

**About Chef Gustavo Pinet**

Gustavo has been Executive Chef of Waldorf Astoria Los Cabos Pedregal, the brand's first resort in Mexico, since 2016. He oversees all culinary operations for El Farallon, Don Manuel's, The Beach Club, Crudo, incentive events and weddings (including cooking classes), poolside dining and the resort's in-room dining program. Chef Pinet sources the freshest ingredients from Baja, California, all the way to the Yucatan to offer one-of-a-kind culinary experiences to guests from the cliffside, award-winning El Farallon to the resort's signature restaurant, Don Manuel's. As a native of Mexico City, Chef Pinet's culinary journey began in his grandmother's kitchen where he would watch her cook his favorite meals. His curiosity and love of food led him to pursue his formal training at the University Claustro de Sor Juana. His professional experience brings more than 20 years of culinary expertise and leadership in the kitchen building on a career in some of the world's finest restaurants and luxury resorts throughout Mexico. [www.waldorfastorialoscabospedregal.com](http://www.waldorfastorialoscabospedregal.com)

For more details, please visit:

<https://www.thelittlenell.com/aspens-experience/events/fall-fiesta>.

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**ABOUT THE LITTLE NELL:** Aspen's only Five-Star, Five-Diamond, ski-in/ski-out hotel, offers luxury services and unparalleled access to America's most famous mountain town. Guests of The Little Nell – a Relais & Châteaux resort - enjoy a cosmopolitan yet intimate ambience, haute cuisine, and exclusive adventures and amenities designed to rejuvenate the mind, body

and spirit. To book your next stay, visit [www.thelittlenell.com](http://www.thelittlenell.com). @thelittlenell #thelittlenell #nellstyle

**AWARDS, ACCOLADES + TALENT:** Jonathan Fillman is the General Manager of The Little Nell while the culinary team is led by Matt Zubrod as Culinary Director, Oscar Carrasco as Executive Sous-Chef, Amy Andrews as Pastry Chef, Byron Evert as Chef de Cuisine at Element 47 and Jon Jerman as Chef de Cuisine at Ajax Tavern. Advanced Sommelier Chris Dunaway oversees the wine program as Wine Director. The Little Nell has been acknowledged with [numerous awards](#) including being named a Forbes Five-Star hotel since 1995, a AAA Five-Star hotel since 1991, a Wine Spectator Grand Award winner since 1995, recognition as one of America's 100 Best Wine Restaurants from Wine Enthusiast and for its Outstanding Wine Program by the James Beard Foundation.