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### SKI SEASON NEWS 2018/2019

**Aspen, Colo. (October 18, 2018)** – As Aspen transitions from a radiant fall into the onset of winter with snowcapped peaks, The Little Nell’s ski season is heating up with plans for exciting adventures, holiday celebrations, wining and dining experiences, cultural offerings, forthcoming renovations, luxurious accommodations, trips-of-a lifetime and more. Please see below for news from The Little Nell and look for additional updates throughout the holidays and winter season.

#### ***Nell Escapades:***

Capitalizing on the success of our year-round adventure program, (think: stargazing off-road tours; powder skiing on the backside of Aspen Mountain; learning to drive a snowcat at Buttermilk and more), we’re taking adventures on the road in 2019 with our newly announced Nell Escapades program. The first trip planned is a Canadian Heli-Skiing Adventure: January 19 – 26, 2019. The Little Nell is proud to partner with CMH Heli-Skiing & Summer Adventures for a heli-skiing experience in the vast Cariboo Range with premier accommodations at the luxurious Valemount Lodge. Trip hosts from The Little Nell include Managing Director Simon Chen; Wine Director and Master Sommelier Carlton McCoy and Executive Sous-Chef Keith Theodore. Space is limited to just eight rooms/skiers with availability remaining for three people. Reserve your spot today and be our guest. To train for this endeavor, CMH has created a Get Fit For Your Trip video series.

As a preview to the trip and to envision yourself there, on Saturday, Dec. 22, The Little Nell and Canadian Mountain Holidays are presenting a **pop-up virtual reality experience** in Aspen. Taking place at The Nell and open to all during the day with a private après-ski reception for hotel guests.

#### ***In Bloom:***

The Little Nell is one of fifteen North American Relais & Châteaux delegates featured in a **brand new coffee table book, *The Art of the Garden***, published by Rizzoli and just featured in an article by Vogue entitled “8 of the Most Beautiful Hotel Gardens in North America.” Released this month in time for holiday gifts, this stunning collection of images, food and drink recipes and stories connects each chapter with its surroundings, offering a sense of place. The book will be available starting this month in the boutique at The Little Nell.

Find a recipe in the *Art of The Garden* for our signature cocktail, **Xavier's White Cosmo**, among our most popular requests and made with dried flower petals pressed into an ice sphere. According to McCoy, "It offers the perfect balance of sweetness, alcohol and acidity, capped by floral aromas from the wildflowers in The Little Nell's summer gardens."

Inspired by New York City event planner Lewis Miller Design (LMD) and his **#FlowerFlash** movement in Manhattan, The Little Nell and local florist The Aspen Branch have created our own version with the **#FlowerAvalanche** in Aspen. In October 2016, LMD created an experiment of gifting flowers to the city by decorating sidewalks, statues, cars and even trash cans with florals. With LMD's blessing, The Nell and The Aspen Branch recently created our own floral explosion at the Silver Queen Gondola and will continue with unexpected installations this ski season. Look for these surprise encounters and post and tag photos with #FlowerAvalanche on Instagram.

### ***Renovations:***

In the spring of 2017, the guest rooms and junior suites at The Nell were refreshed by Champalimaud Design of New York. As described by *Architectural Digest*, firm founder Alexandra Champalimaud's "goal for this project was to design sincere, comfortable interior spaces where one can relax and recharge for another active day out and about in Aspen." Following on the success of this collaboration, Champalimaud has been appointed as the designer of **our upcoming renovation**. The hotel will close April 14 to June 7, 2019, for an extensive redesign of the lobby, living room and Chair 9 après-ski bar. Renderings will be available in early 2019.

### ***Wining + Dining:***

Nowhere is quite as magical as Aspen in the winter with the holidays springing to life at The Little Nell. Enjoy a festive atmosphere with holiday décor, joyous occasions, special events and more.

On Thursday, Nov. 22, a.k.a. Opening Day at Aspen Snowmass, join us for **Thanksgiving Dinner at Element 47** with a traditional three-course menu of roasted organic turkey and all the gourmet trimmings. Seating is available from 3 - 9 p.m. **Ajax Tavern's Thanksgiving**-themed plat du jour will be available at Aspen's favorite French bistro, in addition to the restaurant's regular menu. Seating is available from 6 - 9 p.m.

Saturday, Dec. 8 - **Chair 9's Opening Party**. In celebration of Aspen Snowmass' "Give a Flake" winter campaign, join us for the official opening party of Aspen's premier après-ski bar. Arrive in your most stylish snowflake-themed apparel to vie for prizes in our best dressed costume contest, show off your dance moves and enjoy food and drink specials. Opening Party is from 4 - 7 p.m. Chair 9 hours are 3 - 8 p.m. and will be open daily all season with DJs and football on big game days.

Sunday, Dec. 9 - **6th Annual Tree Lighting**. This festive, family-friendly event welcomes guests and the community to the courtyard at The Little Nell from 5 - 6 p.m. Count down to the exciting tree lighting as you enjoy complimentary cookies and hot cocoa, carolers and photos with Santa Claus. The Aspen Animal Shelter will be on-site once again with "reindeer" pups. A custom gingerbread house creation by Pastry Chef Amy Andrews, set in a holiday village against the ski slopes, will be on display. Raffle tickets will be available to win this unique creation and take it home for the holidays, with all proceeds benefiting the Aspen Animal Shelter.

Thursday, Dec. 13 - **Guest Chef Dinner with Biju Thomas**. Set at element 47 and featuring a three-course feast of authentic Indian Cuisine. Biju's popular Boulder and Denver restaurants, The Little Curry Shop, and his cookbook "The Feed Zone," have put him on the map for healthy and flavorful food. This will be his fourth visit to element 47, and expected to be a sell-out once again. Seating is available from 6 - 9 p.m.

Starting Thursday, Dec. 13 – **Unplugged at The Nell**. Join us in the Living Room at The Nell on weekends this winter with acoustic duos to complement our bar menu. Smokin' Joe Kelly, whose career includes playing lead guitar with Ike and Tina Turner, will perform with Randall Utterback, known for his proficiency on seven different instruments. Argentine vocalist Josefina Mendez will team up with Tim Fox on the trumpet and piano. 7:30 – 10 p.m., Thursdays – Saturdays.

Monday, Dec. 24, + Tuesday, Dec. 25 - **Christmas Eve & Christmas Day Dinner at element 47**. Celebrate the season's eatings at element 47 with Chef de Cuisine Lucas Rocca's exquisite four-course prix fixe menu. Holiday favorites with a gourmet twist include Vintage Sturia caviar, Alba truffles with hand crafted pasta, Maine lobster, Rougie foie gras, Broken Arrow Ranch venison and more. Seating is available from 6 – 10 p.m.

Tuesday, Dec. 25 - **Christmas Dinner at Ajax Tavern**. Enjoy a relaxing holiday dinner from Chef de Cuisine Oscar Carrasco with a three-course menu in a casual, family environment. Seating is available from 5 – 10 p.m.

Monday, Dec. 31 – Join us for **New Year's Eve Dinner at element 47** and **Ajax Tavern** with prix fixe menus at each festively-dressed restaurant.

Monday, Dec. 31 - **Clicquot Cats**. This ultimate slopeside experience presented by The Little Nell, Veuve Clicquot and Aspen Skiing Company begins with a private snowcat ride for your party of 12. Departing from the base of Aspen Mountain, enjoy a short ride to the top of Little Nell ski run with prime seating on the slopes for an unrivaled view of the fireworks show, plush blankets and a dedicated server pouring Veuve Clicquot La Grande Dame. Indulge in caviar, savory hors d'oeuvres and sweet treats. Two seatings are available: 7 p.m. or 11 p.m. [Tickets available at RESY.com](https://www.resy.com)

Monday, Dec. 31 - **The Dom Pérignon Party – New Year's at The Nell**. Ring in 2019 in #NellStyle at The Dom Pérignon Party, Aspen's "it party" of the holiday season. The signature celebration takes place throughout The Little Nell with unique musical acts in three of the hotel's premier venues. Access includes bottomless Dom Pérignon, a top-shelf open bar and decadent food stations replenished throughout the night. The Manhattan Party Band will perform in the Belvedere Lounge, DJ Cyn will be spinning in the Dom Pérignon Lounge and The Flatirons Jazz Band takes over the Hennessy Lounge. Among the captivating surprises - Brazilian funk and freestyle dancers, drawing the crowd to the dance floor. 10 p.m. – 1:30 a.m. with a fireworks display over Aspen Mountain at midnight. [Tickets available at Resy.com](https://www.resy.com).

Friday, Jan. 11 – **Masters of Wine Dinner at Ajax Tavern**. Hosted by Australia's first Master of Wine Michael Hill Smith, joined by Master Sommeliers Carlton McCoy and Jay Fletcher, enjoy a selection of "exciting, refined wines exclusively from the Adelaide Hills that reflect their sites and climate." Wine will be paired with courses by Little Nell Executive Chef Matt Zubrod and Ajax Tavern Chef de Cuisine Oscar Carrasco.

Sunday, Jan. 13 - Sunday, Jan. 20 – **Aspen Gay Ski Week**. The longest running Gay Ski Week in America returns to Aspen Snowmass. The Little Nell welcomes all with element 47 as the host venue for the Friendship Dinner on Saturday, Jan. 19, and Chair 9 serving our #LoveisLove White Cosmo all week, featuring Absolut Vodka's special edition "Rainbow Bottle."

Friday, Feb. 8 – **Sandhi Wines Dinner with Rajat Parr**. Indian-American sommelier-turned-winemaker, partner and proprietor of Sandhi Wines and a close friend to The Nell, Raj will host a wine-paired dinner in The Gallery at element 47, featuring his Chardonnay and Pinot Noir wines from Santa Rita Hills. Executive Chef Matt Zubrod and Chef de Cuisine Lucas Rocca will complement the wines with a four-course prix fixe dinner.

Thursday, Feb. 14 – **Valentine’s Day Dinner in the Red Light Lounge.** Roses are red, the cellar is too, could anywhere be more romantic for the two of you? With soft red hues and a legendary wine collection, the cellar at The Nell will be your private dining room on Feb. 14, replete with a custom menu crafted by our Executive Chef, Wine Director and Event Director. Designed for two, your dinner includes our private label Billecart-Salmon Champagne to start, followed by five courses, each paired with rare wines in a beautifully decorated setting.

Saturdays + Sundays, Feb. 15 - Mar. 31 – **Clicquot in the Snow.** Encompassing the entire sun-soaked patio at Ajax Tavern at the base of Aspen Mountain, this Champagne takeover is the picture perfect après-ski scene with Veuve Clicquot, world famous truffle fries, an après-ski menu and beats by DJ Dylan from 3 - 6 p.m.

Friday, March 8 – **Guest Chef Dinner with Jean-Georges and Cedric Vongerichten.** Set at element 47, this four-course dinner will be created by Michelin-starred Chef Jean-Georges and his son, Cedric who helms the kitchen at Perry St. in New York “We look forward to cooking and giving a little taste of New York City to the guests,” shares Cedric. “I remember skiing in Aspen at nine years old, and I am now happy to bring my two kids and ski with them,” he reflects.

Date to be confirmed - **The Little Nell Wine Academy.** Returning in 2019 for the third consecutive year and taught by Master Sommeliers, this program recognized by *Robb Report* and *Departures* for its elegant education in a refined setting. Dates and specific information will be confirmed shortly. To add your name to the list for further details, please contact [mselfy@thelittlenell.com](mailto:mselfy@thelittlenell.com).

**Billecart-Salmon x The Little Nell** – 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.”

**Award-Winning Wagyu Beef** – The Little Nell’s 100-head herd of Wagyu cattle is an exclusive program introduced by Executive Chef Matt Zubrod whose menus feature Wagyu in a variety of creative dishes including Wagyu Steak, Wagyu Torta, Wagyu Burgers, Wagyu Tartare Wagyu Hot Dogs and Wagyu Tacos.

#### ***Wellness:***

The Health Center at The Little Nell has introduced two new treatments this season. **The Oxygen Facial**, with Intraceuticals professional skincare, strengthens the skin’s elasticity and helps to eliminate acne-causing bacteria, as well as reduce fine lines and wrinkles, even out skin tone, and diminishing pores. There are three collections to choose from - Rejuvenate, Opulence or Clarity – as well as an option to add a vitamin booster. The next newest cutting-edge treatment we offer is Cannabidiol or **CBD Oil**, available as an add-on to any of our massages for its preventative measures and relief related to muscle pain, soreness, spasms and inflammation. “We introduced CBD Oil as it has been scientifically proven to suppress chronic inflammatory and neuropathic pain and also provide full body recovery post activity,” notes Spa Director Gioanna Villabrilie.

#### ***Sustainability:***

The Limelight Hotel Aspen, Limelight Hotel Ketchum, Limelight Hotel Snowmass (opening November 2018), The Little Nell, and all Aspen Snowmass food & beverage outlets are straw-free, meaning plastic beverage straws are no longer provided. If a straw is requested, then a paper straw

or compostable straw is given. Aspen Skiing Company enacted this policy to align with the movement that throw-away-plastic is an unnecessary product and adds to the plastic pollution in our oceans.

**Images of The Little Nell:** <https://aspensnowmass.imagerelay.com/sb/41ed7e6a-f573-4fe8-b738-e1178e958158/tln-winter-18-19>

**Specific images available by request.**

### **About The Little Nell**

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

### **Awards, Accolades and Talent**

*The Little Nell's culinary team is led by Executive Chef Matt Zubrod, Executive Sous-Chef Keith Theodore, Lucas Rocca as Chef de Cuisine of element 47, Oscar Carrasco as Chef de Cuisine at Ajax Tavern and Amy Andrews as Pastry Chef. Master Sommelier Carlton McCoy oversees the wine program. Element 47 has been acknowledged with numerous awards including The Grand Award from Wine Spectator since 1995, recognition as one of America's 100 Best Wine Restaurants from Wine Enthusiast, nominated for its Outstanding Wine Program by the James Beard Foundation and the recipient of a Forbes Five-Star rating since 2015.*

### **Social Media**

*We invite you to follow The Little Nell on [Facebook](#), [Twitter](#) and [Instagram](#). Hashtag [#NellStyle](#).*

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