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**Announcing The Little Nell Culinary Fest**  
*Featuring Relais & Châteaux Chefs*

**Aspen, Colo. (April 9, 2021)** – Join us the weekend of June 17-20, 2021, for [The Little Nell Culinary Fest featuring Relais & Châteaux Chefs](#). Celebrate food, wine and the finest in hospitality in the spectacular mountain setting of Aspen, Colorado. Historically, this weekend has served as the kick-off to summer with the annual FOOD & WINE Classic in Aspen. As the Classic has been scheduled to take place this fall, The Little Nell is continuing the tradition of a June epicurean celebration, in partnership with several other Relais & Châteaux properties. The weekend festival features elegant and casual meals from world-class chefs and wine selections and service from expert sommeliers. Participants may join by buying the Culinary Fest Package with bundled pricing starting at \$1,000 per person or à la carte with events ranging from \$100 - \$450 per seat. Guests who purchase the Culinary Fest Package will receive 40% off accommodations at The Little Nell.

**Culinary talent for the weekend includes:**

- Josh Holt (Executive Chef, Rancho Valencia Resort & Spa – Rancho Valencia, California)
- Adriano Venturini (Culinary Director, Eden Roc Cap Cana – Punta Cana, Dominican Republic)
- Zachary Ladwig (Executive Chef, The Inn at Dos Brisas – Washington, Texas)
- Matt Zubrod (Culinary Director, The Little Nell)
- Oscar Carrasco (Executive Sous-Chef, The Little Nell)
- Lucas Rocca (Chef de Cuisine, Element 47 at The Little Nell)
- Matt Doyle (Chef, Aspen Mountain Club, The Little Nell)
- Alex Swecker (Chef de Cuisine, Ajax Tavern, The Little Nell)
- Amy Andrews (Pastry Chef, The Little Nell)

### **Sommelier talent for the weekend includes:**

- Chris Dunaway (Wine Director, The Little Nell)
- Oscar Fernandez (Sommelier, The Little Nell)
- Jesse Libby (Sommelier, The Little Nell)
- Jacob Johnson (Sommelier, The Little Nell)

### **Schedule of events (which is subject to change):**

#### **Thursday, June 17**

**4 p.m. – 6 p.m. – Champagne Reception** - For guests staying as part of the Culinary Fest Package, enjoy champagne and canapés on the Element 47 patio amidst The Little's Nell's gardens. Meet the participating chefs and sommeliers as we toast to the start of the weekend.

#### **Friday, June 18**

**12 p.m. - Sommelier Lunch – With The Inn at Dos Brisas** - Enjoy an al fresco lunch amidst the gardens in the pool courtyard at The Little Nell. The three-course tasting menu by Zachary Ladwig, Executive Chef at The Inn at Dos Brisas, will be complemented by wine pairings selected by Chris Dunaway, Wine Director at The Little Nell.

**6 p.m. - Relais & Châteaux Gourmet Dinner – Presented in Part by Dom Pérignon** - Join us for a champagne reception in The Little Nell courtyard at 6 p.m., followed by an elegant dinner at 7 p.m. in the dining room at Element 47. The multi-course tasting menu will be prepared by the chefs from the four Relais & Châteaux properties while wine pairings and service will be overseen by The Little Nell's team of sommeliers.

#### **Saturday, June 19**

**9 a.m. - Champagne Breakfast** - Enjoy a decadent breakfast amidst the gardens in the courtyard at The Little Nell prepared by Little Nell Executive Sous-Chef Oscar Carrasco, paired with champagne selected by The Little Nell sommelier team.

**12 p.m. - Garden Lunch – Featuring Eden Roc Cap Cana** - Join us for an al fresco lunch on the Element 47 patio and enjoy a four-course tasting menu by Adriano Venturini, Culinary Director at Eden Roc Cap Cana, complemented by wine pairings from Chris Dunaway, Wine Director at The Little Nell.

**6 p.m. – 9 p.m. – An Ode to Shellfish Dinner: A Taste of The Sea** - Set on the Ajax Tavern patio, this street food-style tasting event will feature dishes from all of the participating chefs, each utilizing sustainable shellfish from producers affected by the pandemic, with a shellfish farmer in attendance. This outdoor reception is inspired by World Oceans Day, observed every June, an initiative that Relais & Châteaux has supported across all of its properties for many years. Enjoy wines poured by our team of sommeliers, plus craft cocktails prepared with Duke Bourbon, Woodinville Bourbon, Volcán Tequila and La Adelita Tequila. #UNWorldOceansDay #relaischateaux #odetoshellfish

**Sunday, June 20**

**11:30 a.m. - 2:30 p.m. - Rosé Father's Day Brunch - Featuring Rancho Valencia, The Little Nell and Whispering Angel** - Celebrate Father's Day with The Little Nell at a rosé-themed brunch at Element 47. Josh Holt, Executive Chef at Rancho Valencia Resort & Spa, and The Little Nell's Culinary Director Matt Zubrod and Aspen Mountain Club Chef Matt Doyle, have written a savory send-off menu with wine from Whispering Angel served by Chris Dunaway, Wine Director of The Little Nell.

*Registration is now open on [Eventbrite](#) for the Culinary Fest Package and for individual events. The price per person for the Culinary Fest Package (which includes all meals) is \$1,000 for the Early Bird Rate then starting May 15, the cost is \$1,100. Guests who purchase the Culinary Fest Package will receive 40% off accommodations at The Little Nell. For reservations, please call 855.942.0797. For event details, please visit <https://www.thelittlenell.com/aspen-experience/events/culinary-fest>.*

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**Images:** <http://bit.ly/NellCulinaryFest>

**For additional images, please inquire.**

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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

**ABOUT RELAIS & CHÂTEAUX:**

Established in 1954, Relais & Châteaux is an association of more than 580 landmark hotels and restaurants operated by independent innkeepers, chefs, and owners who share a passion for their businesses and a desire for authenticity in their relationships with their clientele. Relais & Châteaux is established around the globe, from the Napa Valley vineyards and French Provence to the beaches of the Indian Ocean. It offers an introduction to a lifestyle inspired by local culture and a unique dip into human history. Relais & Châteaux members have a driving desire to protect and promote the richness and diversity of the world's cuisine and traditions of hospitality. They are committed to preserving local heritage and the environment, as encompassed in the Charter presented to UNESCO in November 2014. [www.relaischateaux.com](http://www.relaischateaux.com) @relaischateaux #relaischateaux #deliciousjourneys