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VALRHONA CHOCOLATE & WINE DINNER



Aspen, Colo. (July 28, 2015). The Little Nell is proud to partner with Valrhona Chocolate for a decadent evening showcasing sweet and savory flavors. Join us for the **Valrhona Chocolate & Wine Dinner** on Friday, August 7, in the gallery at element 47. The four-course feast will be prepared by Chef de Cuisine Matt Padilla and Executive Pastry Chef Curtis Cameron with wines paired by Master Sommelier Carlton McCoy. As the exclusive chocolate supplier for The Little Nell, a representative from Valrhona will speak to the history of the brand and the nuances of each course pairing, which are shared below, and also provide sweet souvenirs for all guests.

Valrhona Chocolate & Wine Dinner Menu

- Course 1 - Scallops with Stilton Valrhona Opalys 33% white chocolate sauce paired with 2011 Francois Cazin Romarantin Cour Cheverny, France
- Course 2 - Beef with Oaxaca Mole made with Valrhona Abinao 85% dark chocolate paired with 2008 Triton Tinto de Toro, Spain
- Course 3 - Hazelnut almond biscuit, White Chocolate Greek Yogurt, Mandarin and Valrhona Illanka 63% paired with Lustau East India Solera Sherry, Spain
- Course 4 - Dark Chocolate Sphere made with Valrhona Araguani 72% and Valrhona Dulcey 32% paired with 5680 Late Harvest Syrah, Colorado

Famous with chefs the world over, Valrhona, formerly known as La Chocolaterie de Vivarais, was founded in 1922 by M. Guironnet, a pastry chef from the Rhône Valley. Known in the industry for its high quality raw chocolate, in the 1950s, the name was changed to Valrhona (from valley and Rhône). Since the beginning, the company has been committed to the creation of unique, artisan quality chocolates with complex, balanced, consistent flavors. In 1989, Valrhona introduced its pastry and chocolate school, l'Ecole du Grand Chocolat. In 2014, it opened its first American outpost in Brooklyn, NY. Little Nell Pastry Chef Cameron is a member of Valrhona's prestigious Cercle V Program.

The Valrhona Chocolate & Wine Dinner is \$99++. For reservations, please call 970.920.6330 or email element47@thelittlenell.com.

Images Related to This Special Event:

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Images of The Little Nell:

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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 & Chateaux 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.

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