



For more information, please contact:
May Selby, public relations, 970.544.6269
mselby@thelittlenell.com
thelittlenell.com/the-hotel/news-and-media

ELEMENT 47 FACT SHEET

Element 47 at The Little Nell is the only Forbes Five-Star-rated restaurant in Aspen and one of two within the state of Colorado. New American cuisine infused with seasonal ingredients from Executive Chef Matt Zubrod is complemented by a Burgundy-rich wine list developed by our Master Sommelier and Wine Director, Carlton McCoy. Element 47's sleek design by Bentel & Bentel of New York creates a memorable dining ambience, highlighted by large-scale artwork and a glass wine wall - a subtle nod to a prestigious and award-winning wine list. Indulge in breakfast, lunch or dinner at element 47, and experience world-class, personal service in an approachable and contemporary environment.

- Name:
 - The restaurant was named for silver on the periodic table and offers a nod to Aspen's rich silver-mining history.
 - Written as Element 47 (at the start of a sentence)
 - Written as element 47 (within a sentence)
 - Written as e47 (when referenced casually)
- Awards/nominations thus far:
 - FORBES TRAVEL GUIDE - Five-Star Winner - 2015
 - JAMES BEARD - Outstanding Wine Program Short List Nominee - 2014
 - WINE ENTHUSIAST - America's 100 Best Wine Restaurants – 2015, 2013, 2012, 2011
 - WINE SPECTATOR - Grand Award - Since 1997
 - WORLD OF FINE WINE - World's Best Wines List - 2014
- The Little Nell and element 47 team:
 - The Little Nell's Managing Director: Simon Chen
 - The Little Nell's Executive Chef: Matt Zubrod
 - element 47's Chef de Cuisine: Matthew Padilla
 - The Little Nell's Executive Pastry Chef: Curtis Cameron
 - The Little Nell's Food & Beverage Director: Tim Baldwin
 - element 47's Master Sommelier and Wine Director: Carlton McCoy
 - element 47's Advanced Sommelier: Nick Barb
- 10 Master Sommeliers have come through The Little Nell – more than any other restaurant in the U.S. (shown below in order from current to previous):
 1. Carlton McCoy
 2. Sabato Sagaria
 3. Jonathan Pullis
 4. Dustin Wilson
 5. Brian McClintic
 6. Richard Betts

7. Bobby Stuckey
8. Virginia Philip
9. Jason Smith
10. Sur Lucero

- Executive Chef Matt Zubrod's dinner menu is focused on seasonal fare, locally sourced produce, meat and game, as well as sustainable seafood.
 - All menus can be viewed here: <https://www.thelittlenell.com/dining/element-47/menu>
 - About Chef Zubrod: Matt began his career with Ritz-Carlton in Aspen, Naples and Boston, which led to the role of sous-chef then executive chef at resorts and restaurants from Hawaii to California and eventually back to Colorado. Matt describes his main objective as "continuing to establish The Little Nell as the culinary capital of Colorado."
- Wine by the numbers:
 - Number of bottles in the cellar: 20,000
 - Number of bottles on the wine wall: 600
 - Approximately 2000 bottles of Burgundy are aged in the Wine Cellar attic.
- Wine price range from lowest priced to most expensive:
 - Lowest: \$42 for a 2013 Heidi Schrock Rosé Biscaya Burgenland, Austria.
 - Highest: \$52,000 for a 1994 DRC Echezeaux, France. (A very rare six-liter bottle.)
- Wine program details:
 - Focus on Burgundy and classic producers and regions with some eclectic/eccentric offerings.
 - One of the only Legacy Wine Programs in the US. (Legacy Wine Program defined as an older wine program that is respected in the world of wine and has been continually developed by Master Sommeliers throughout the years.)
- Emphasis on wine events:
 - These highlight our relationships with winemakers and desire to increase exposure to quality, smaller producers.
 - Wine events give our guests the opportunity to learn more about wine in an approachable way and to expand their knowledge. We don't expect the average guest to be well-versed in wine, but are happy to share our knowledge.
- About element 47's private label Champagne:
 - We release a new label of Champagne each year, in conjunction with the Food & Wine Classic in mid-June, to increase our guests' exposure to quality small growers.
 - Original collaboration with Marc Herbrart
 - Second collaboration with Pierre Gimonnet
 - N.V. Pierre Gimonnet Cuvée element 47, Cuis, France
 - Current collaboration: Robert Moncuit
- About element 47's private label wines:
 - Our private label wines from California include:
 - 2011 element 47 pinot noir, Edna Valley, California

- 2012 element 47 chardonnay, Edna Valley, California
 - 2011 element 47 cabernet, Red Hills Lake County, California
- Court of Master Sommeliers – Of their two annual examinations, one is held at e47 at The Little Nell in May.
- Restaurant Design:
 - In 2012, element 47 was designed by James Beard Restaurant Design award-winner Bentel & Bentel, the architects for Le Bernardin, Gramercy Tavern and the Modern.
 - Highlights of element 47's design include a glass wine wall incorporating the restaurant's award-winning cellar and natural elements such as stone, wood, and blackened steel, comfortable banquette seating, soft lighting, and large-scale modern artwork.
- Artwork: Throughout the hotel are original abstract works of art by internationally recognized painters, sculptors and photographers. Element 47 was designed to include an important collection of contemporary art as integral to the fine dining experience, curated by artist Paula Crown whose family owns the Aspen Skiing Company and The Little Nell.
- Element 47 is open daily
 - Breakfast is served from 7 – 10:30 am
 - Lunch is served from 11:30 am to 2:30 pm
 - Dinner is served from 6 – 10 pm.
 - The hours for element 47 bar are 11:30 am to midnight.
 - Reservations: 970.920.6330 or element47@thelittlenell.com.

Webpage:

<https://www.thelittlenell.com/dining/element-47>

Photos:

<https://aspensnowmass.imagerelay.com/sb/d1aa2b92-f667-46f7-941e-47fc0a8c68de>

###