



THE  
LITTLE NELL



# CULINARY FEST

SUNDAY, JULY 7 - WEDNESDAY, JULY 10

# THE LITTLE NELL CULINARY FEST

The Little Nell is pleased to present our fourth annual Culinary Fest from Sunday, July 7, to Wednesday, July 10. Over the course of three days, enjoy immersive culinary experiences led by renowned chefs and guided wine tastings from expert sommeliers, all the while experiencing a variety of locations within the heart of Aspen.

The Culinary Fest Pass includes all scheduled activities, from the Italian Wine Luncheon to the Closing Reception + Gala Dinner, and more. Select events are also available à la carte. As an added benefit, Culinary Fest Pass participants receive preferred rates on accommodation at The Little Nell.

## Chefs:

- Gabriel Kreuther, Chef and Owner of his eponymous two Michelin-starred restaurant in New York City, NY
- Suzette Gresham, Executive Chef and Owner of two Michelin-starred restaurant Acquerello in San Francisco, CA
- Yvon Goetz, Executive Chef and Partner at The Winery Restaurant in Newport Beach, CA
- Nathan Rich, Culinary Director at Twin Farms in Barnard, VT
- Matthew Zubrod, Culinary Director at The Little Nell
- Keith Theodore, Executive Chef at The Little Nell
- Barbara Marcos, Pastry Chef at The Little Nell

## Sommeliers:

- Virginia Philip, Master Sommelier and Wine Director at The Breakers in Palm Beach, FL and CEO, Virginia Philip Wine, Spirits & Academy Palm Beach/Delray Beach, Florida
- Chris Dunaway, Advanced Sommelier and Wine Director at The Little Nell
- Rachael Liggett-Draper, Advanced Sommelier at The Little Nell
- Jesse Libby, Certified Sommelier at The Little Nell
- Adam Darlington, Certified Sommelier at The Little Nell

[Purchase Tickets](#)



# CALENDAR OF EVENTS

Purchase the Culinary Fest Pass to enjoy all of the below events\*.

A limited number of à la carte tickets are available for select events | Select events available as add-ons

*Events are subject to change*

## SUNDAY, JULY 7

### 6 - 8 PM | OPENING RECEPTION | COURTYARD\*

Join us in the Courtyard amidst The Little Nell Dioriviera Gardens for champagne and passed canapés inspired by French cuisine and culture. Meet the participating chefs and sommeliers as we toast to the start of the festival.

Recommended Dress Code: Cocktail Attire

*à la carte tickets available*

## MONDAY, JULY 8

### 7 - 10:30 AM | BREAKFAST | ELEMENT 47\*

Enjoy Element 47 breakfast at your leisure.

### 11:30 AM - 2:30 PM | ITALIAN WINE LUNCHEON | ASPENX MOUNTAIN CLUB\*

Ride the Silver Queen Gondola to an outdoor reception atop Aspen Mountain. Enjoy Franciacorta, a sparkling wine from Lombardy, while taking in scenic views of the Elk Mountain Range. Afterward, a seated lunch within the ASPENX Mountain Club will be presented by Michelin-starred Chef Suzette Gresham. Wines will be selected and served by Virginia Philip, Master Sommelier and Rachael Liggett-Draper, Advanced Sommelier. Desserts provided by Barbara Marcos, Pastry Chef at The Little Nell. Gondola passes are complimentary.

Recommended Dress Code: Casual Chic - layers are encouraged

*à la carte tickets available*

### 6:30 - 8:30 PM | SMALL PLATES SOIRÉE | AJAX TAVERN\*

Set on the outdoor patio of Ajax Tavern at the base of Aspen Mountain, this tasting tour features a dish prepared by each participating Culinary Fest chef with paired wines and craft cocktails selected and poured by our sommelier team. Live music included.

Recommended Dress Code: Dressy Casual

*à la carte tickets available*

### 9 - 10 PM | AFTER HOURS WITH CHEFS & SOMMS | WINE CELLAR

Interact with the participating chefs and sommeliers through a guided wine tasting in The Little Nell's acclaimed wine cellar featuring 20,000+ bottles from classic producers ranging from Romanée-Conti in Burgundy to Screaming Eagle in California. Check in is located at the Element 47 host stand.

*This event is not included in the Culinary Fest Pass and can be purchased as an add-on.*

## TUESDAY, JULY 9

### 7 - 10:30 AM | BREAKFAST | ELEMENT 47\*

Enjoy Element 47 breakfast at your leisure.

### 11 AM - 2 PM | ALPINE MEADOW LUNCH | CATTO CENTER AT ROCK BOTTOM RANCH

The Little Nell invites you to a special lunch presented by Michelin-starred Chef Gabriel Kreuther and Chef Yvon Goetz. Both are originally from Alsace, France, and their style of cooking pays homage to the region. Upon arrival at Rock Bottom Ranch, a glass of champagne and a property tour of this wildlife preserve and educational ranch await, followed by lunch in an open-air barn with paired wines hand-selected by The Little Nell's sommeliers. Virginia Philip who oversees the wine program at The Breakers in Palm Beach, Florida, will serve as the Master Sommelier for this lunch and speak to the wines served.

*This event is not included in the Culinary Fest Pass and can be purchased as an add on or à la carte.*

### 6:30 - 10 PM | DINNER WITH THE CHEFS AND SOMMS | COURTYARD AND ELEMENT 47

Celebrate the final night with a cocktail reception in the Courtyard featuring canapés, champagne, followed by a five-course dinner with wine pairings prepared by all participating chefs & sommeliers.

Recommended Dress Code: Cocktail Attire

## WEDNESDAY, JULY 10

### 7 - 10:30 AM | FAREWELL BREAKFAST | ELEMENT 47

Bid farewell at Element 47 breakfast.

# SCHEDULE

SUNDAY, JULY 7	
6 - 8 PM OPENING RECEPTION Courtyard  <i>*à la carte tickets available</i>	
MONDAY, JULY 8	
7 - 10:30 AM BREAKFAST Element 47	11:30 AM - 2:30 PM ITALIAN WINE LUNCHEON ASPENX Mountain Club  <i>*à la carte tickets available</i>
TUESDAY, JULY 9	
7 - 10:30 AM BREAKFAST Element 47	11 AM - 2 PM ALPINE MEADOW LUNCH Rock Bottom Ranch  <i>*This event is not included in the Culinary Fest Pass and can be purchased as an add-on.</i>
WEDNESDAY, JULY 10	
9 - 11 AM FAREWELL BREAKFAST Element 47	

6:30 - 8:30 PM SMALL PLATES SOIRÉE Ajax Tavern  <i>*à la carte tickets available</i>	9 - 10 PM AFTER HOURS WITH CHEFS AND SOMMS Wine Cellar  <i>*This event is not included in the Culinary Fest Pass and can be purchased as an add-on.</i>
6:30 - 10 PM DINNER WITH THE CHEFS AND SOMMS Courtyard & Element 47  <i>*à la carte tickets available</i>	

# MEET THE CHEFS



**GABRIEL KREUTHER - Chef & Owner of Gabriel Kreuther in New York City, New York**

Born and raised in Alsace, France, Gabriel Kreuther discovered a passion for cooking at a young age, propelling him towards a prestigious culinary career. As Chef and owner of his eponymous two-Michelin starred restaurant in Manhattan, he's been acknowledged with top awards including being named one of "America's Best New Chefs," by Food & Wine and earning a "Best New Restaurant" award from the James Beard Foundation. Like The Little Nell, Gabriel Kreuther's restaurant is a member of Relais & Châteaux.



**SUZETTE GRESHAM - Executive Chef & Owner of Acquerello in San Francisco, California**

Born and raised in California, and of French heritage, Suzette Gresham's style of cuisine showcases Italy's simple yet elegant approach to time-honored, traditional dishes, as well as the more modern, interpretive applications. She is the co-owner and Executive Chef of Acquerello in the Nob Hill neighborhood of San Francisco, which holds two Michelin stars, making Gresham only the third woman in the U.S. to receive this prestigious recognition. Acquerello has been awarded "The #2 Italian restaurant in the U.S." by Wine Spectator. Her primary source of pride is in education and "growing cooks" as well as making exceptional cuisine.



**MATT ZUBROD - Culinary Director at The Little Nell in Aspen, Colorado**

Matt Zubrod began his career with Ritz-Carlton, initially working in Aspen, Naples and Boston before moving on to the Hotel del Coronado in San Diego as Executive Sous-Chef. In 1999, he took over The Vail Cascade Resort as Executive Chef and opened The Ritz-Carlton, Aspen Highlands as Executive Chef in 2001. He moved to Hawaii where he opened Monette's at Mauna Kea Resort. A short stopover in California at Rancho Valencia Resort & Spa brought Matt back to the mainland. In 2013, they returned to Aspen where he served as Executive Chef at BB's Kitchen until joining The Little Nell. Matt's style of cooking encompasses a variety of flavors of Alpine and coastal influences from his time working in the Rocky Mountains and by the Pacific Ocean.



**KEITH THEODORE - Executive Chef at The Little Nell in Aspen, Colorado**

Keith was raised in Maryland where, at ten years old, his father invited him to assist with dinner. Following a recipe from a "Williams Sonoma Cookbook," Keith's natural talent and affinity in the kitchen unveiled itself. In 1993, Keith joined Colorado Springs' Five-Star, Five-Diamond hotel, The Broadmoor. Throughout his career, Keith has played a critical role at several establishments including Omni la Mansion del Rio in San Antonio, Texas; The St. Regis Aspen, and Syzygy Restaurant. He joined The Little Nell's team in 2013 as Executive Banquet Chef and worked his way up to Executive Sous-Chef and Executive Chef. He left in 2020 to lead Beckon in Denver as Chef de Cuisine, returning to The Little Nell in 2023 as Executive Chef.



**YVON GOETZ - Executive Chef & Partner at The Winery Restaurant in Newport Beach, California**

Born and raised in Alsace, France, Yvon Goetz began cooking at a very young age with his grandmother while learning about fresh ingredients in his grandfather's garden. He continued to hone his craft at cooking school in Strasbourg after which he spent several years in Michelin-starred kitchens in England. Considered one of the most highly decorated chefs in Southern California where he is Executive Chef and partner for The Winery Restaurant, he has been recognized as "Alsace's gift to Southern California" by the *Los Angeles Times* and "Chef of the Year" by *Modern Luxury*.



**NATHAN RICH - Culinary Director at Twin Farms in Barnard, Vermont**

A New Hampshire native, Nathan Rich joined the Twin Farms team from Lake Placid Lodge in 2013, the same year he was awarded a Rising Chef Trophy by Relais & Châteaux. Recently promoted to Culinary Director at Twin Farms, Nathan ensures the cuisine is localized and farm focused, working closely with their gardener on property. Their menus are an ode to the changing seasons, inspired by Vermont's finest produce and Twin Farms' estate-grown herbs and vegetables.



**BARBARA MARCOS - Pastry Chef at The Little Nell in Aspen, Colorado**

Pastry Chef Barbara Marcos discovered her love for the culinary world while in college started making custom cakes. She moved to Aspen in 2013 on a J1 Visa where she initially worked in the front of the house at The St. Regis Aspen Resort though found herself drawn to the pastry department. She then joined 7908 restaurant's pastry department, working with Celebrity Chef Byron Gomez. To further enhance her pastry skills, she participated in an intensive workshop with Jesus Escalera who has been recognized as Latin America's Best Pastry Chef. She joined The Nell's pastry team in June of 2022 working her way up ever since.

# SOMMELIERS



**VIRGINIA PHILIP - Master Sommelier and Wine Director at The Breakers and CEO, Virginia Philip Wine, Spirits & Academy in Palm Beach, Florida**

As the eleventh woman in the world to earn the prestigious Master Sommelier certification, Virginia Philip is a supreme talent in the wine industry and a pioneer among women in the profession. Virginia holds the esteemed title of Wine Director at The Breakers, as well as Wine Director and CEO of her own Virginia Philip Wine Spirits & Academy in Palm Beach, Florida. She began her career at The Little Nell in its inaugural years as a server and credits The Nell for guiding her career path.



**CHRIS DUNAWAY - Advanced Sommelier & Wine Director at The Little Nell in Aspen, Colorado**

Chris Dunaway grew up in a small farming town in Kentucky, where he was exposed to conviviality of dining experiences at frequent gatherings. These were often supplemented with the freshest ingredients from his grandparents' garden and even homemade wine at times. He holds a Bachelor of Arts from Transylvania University in Lexington. He then moved to New York City where he spent five years working for some of the most respected professionals in the industry including celebrity chef Daniel Boulud. He joined The Nell in 2015 and passed the Advanced Sommelier Exam On His First Attempt In 2016. In 2019, He Was Promoted From Head Sommelier To Wine Director.



**ADAM DARLINGTON - Certified Sommelier at The Little Nell in Aspen, Colorado**

Adam Darlington's journey in the restaurant business began in college and continued as he found his first true mentor and became fully immersed in the world of fine dining working for the Boca Restaurant Group in Cincinnati. The following year, he passed his Certified Sommelier exam and went to work for the Michelin-starred restaurant Frasca Food and Wine in Boulder under the tutelage of Master Sommelier Bobby Stuckey, an alumnus of The Little Nell's wine program. Adam joined The Nell in 2024, drawn to the hotel's reputation for excellence, its access to renowned wines, and the chance to collaborate with knowledgeable peers.



**RACHAEL LIGGETT-DRAPER - Advanced Sommelier at The Little Nell in Aspen, Colorado**

Rachael Liggett-Draper moved to Aspen in 2021, becoming the first female on The Little Nell's team of sommeliers. Her career began in Vail at Bol, an upscale bowling alley that happened to have a deep wine cellar. It was there that she first began reading wine books and started down the testing path with the Court of Master Sommeliers. Her career in Vail included many great restaurants and wine bars and after achieving her Advanced Certification, she began to look for a position with one of the prestigious wine programs in the country. When an opportunity opened at The Little Nell, she jumped at the chance to further pursue her achievements while still being able to stay in the beautiful Rocky Mountains.



**JESSE LIBBY - Certified Sommelier at The Little Nell in Aspen, Colorado**

Jesse Libby grew up in New England. He first first pursued a degree in medicine in college then shifted his focus to hospitality drawn by the opportunity to travel the world and learn more about cultures through food and wine. He refined his serving skills while working at Prime 112 in Miami, as well as, at the Boarding House in Nantucket. As he began to learn more about wine, he realized it appealed to the scientific part of his brain and decided to pursue a career as a sommelier. In 2013, he joined The Little Nell as a server at Element 47 and passed his Level 1 and Level 2 Court of Master Sommelier exams. In June of 2017, he joined the wine team as a sommelier and continues to pursue his studies.