

Greenalicious



The fifth annual Greenalicious Culinary Extravaganza took place at The Little Nell last week on a beautiful summer evening. Presented by Elliott Yeary Gallery and Children's Health Foundation, the benefit began with a sunset reception on the Upper Gondola Plaza as passed appetizers and cocktails courtesy of Corzo Tequila were served. A luxury live auction followed with an array of exotic trips, dining experiences and precious jewelry, all presented in an entertaining fashion by auctioneer David Goodman. Guests then retreated to Montagna

for an exceptional five-course dinner prepared by culinary talents Tyler Anderson, Frank Bonanno, Charles Dale, Bryan Moscatello, Chris Keating, Robert McCormick, and Josh Thomsen. Master Sommelier Jonathan Pullis paired wines with each course.

The team of top chefs, many of whom were brought in for the occasion, shared ties to Aspen having formerly or currently headed kitchens or owned their own establishments here. All graciously donated their time and creativity for the event. "It's great to be back and see the next generation of chefs in Aspen," said former Little Nell executive chef Josh Thomsen, now of Meritage at The Claremont in Berkeley. "Greenalicious provides an opportunity for the old and the new to work together."

Proceeds from Greenalicious benefit Children's Health Foundation, founded by Betsy Fifield, and its groundbreaking Lunch for Life Program. In addition to a menu of kids culinary programs in schools, Lunch for Life has impacted more than 75,000 students in the state of Colorado, helping provide healthy, affordable and delicious school lunches. Due to diet-related illness, children born today in this country have a shorter life expectancy than their parents, a trend Children's Health Foundation is leading the fight against through education. To learn more, visitwww.childrenshealthfoundation.net.