

AUBERGE DU SOLEIL'S BISTRO & BAR OFFERS
A CASUAL DINING RETREAT FOR SOPHISTICATED PALATES

Chic, yet informal dining venue showcases new Plat du Jour menu, Charcuterie plates, and rotating house-made cocktail infusions, all with Napa Valley's best view

RUTHERFORD, CALIF. — Napa Valley's legendary fine dining venue presents a new dining concept with its Bistro & Bar. For a taste of the Michelin-starred Restaurant without the commitment, guests enjoy the inspired setting with a myriad of cuisine options, from nibbles to heaping plates of gourmet comfort food. The Bistro & Bar features the “*Plat du Jour*” menu, specialty Charcuterie & Cheeses, and rotating house cocktail infusions by Bar Chef Colin McCarthy. Most importantly, the dining space gives Auberge fans a welcome addition to the varied experiences also offered -- from the Restaurant to the *La Plage* pool bar, *La Pagode*, *La Galerie* and in-room dining – Bistro & Bar is the ultimate spot to pop by for a cocktail or linger and taste for hours.

The new “*Plat du Jour*” menu at Bistro & Bar features a signature Auberge dish, which rotates on a daily basis. Wednesday offers the comfort of *Baby Back Ribs, Hoisin Glaze, Cole Slaw and Corn Bread* for \$22. Thursdays offer lighter fare with a delightful dish of *Soba Noodles Swimming in Dashi Broth with Shrimp Tempura and Tagaroshi* for \$24. As a third example, Sunday will never be the same without the signature *Steak Haché en Sous Vide with Traditional Garnish, Pommes Frites, and Black Truffle Oil* for \$21. The Bistro & Bar invites guests and neighbors to create their own weekly rituals, whether Saturdays mean *Soy Braised Beef* on the outdoor patio or Mondays whisper a quiet evening indoors with *Ricotta Ravioli*.

Offering yet another way to dine, the Bistro & Bar has the finest in a variety of salame, cured meats, specialty meats, and homemade pates and terrines, meant to be mixed and matched according to the individual guest's preferences. Auberge provides the absolute best choices for each category of meat, having searched locally in Napa, San Francisco and Berkeley to importing signature items from Italy. Highlights include *Finocchiona*, which is spiced with whole and ground fennel seeds at Fatted Calf in Napa and *Lardo* from Boccalone in San Francisco, where the cured back fat of winter pigs is seasoned with rosemary and juniper.

The resident Bar Chef Colin McCarthy believes any meal, whether small bites or heavier portions, deserves a drink to compliment the flavors of the dish. His “Vintage Revisited” section offers an artisanal approach to the classic cocktail with drinks like the “Dark & Stormy” with Hawaiian Sugarcane and the famous “Auberge Bloody Mary.” He is continually inspired by the local gardens, mixing “Landscape” cocktails from herbs and produce grown on the hillside. McCarthy also infuses seasonal organic flavors into locally distilled Charbay Vodka, such as “Fall Fig” and “Tart Tatin.” And for those choosing to forgo alcohol, McCarthy offers a growing list of refreshing concoctions, including Ginger Ale with Muddled Lime and what he calls “Strawberry Sun,” a blend of fresh strawberry puree,

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Crème de Coconut, and juices of oranges and apples. In addition, Sommelier Kris Margerum’s wine list, the largest and most extensive in the valley, is available and showcases the very best from neighboring vineyards and around the world.

“The Bistro & Bar enhances the gastronomic experience for our guests, by offering the same attention to cuisine as the Auberge du Soleil Restaurant, but in a more casual and cozy environment” said Chef Robert Curry, who oversees all culinary aspects of Auberge du Soleil. “It further embodies the understated elegance, captivating Napa Valley location, and the traditions of both Napa Valley and French cuisine. We are delighted to extend this new concept to traveling guests and locals alike.”

For the last 25 years, the Restaurant at Auberge du Soleil has been serving up award-winning cuisine paired with world-class wines to its legions of satisfied patrons. The restaurant offers culinary enthusiasts a range of dining options while still allowing them to enjoy French-inspired cuisine at one of the most revered establishments in North America. For more information about private events and dinner at Auberge du Soleil, call 1-800-348-5406 or visit www.aubergedusoleil.com.

About Auberge Resorts

Auberge Resorts is a collection of exceptional hotels, resorts and private clubs, each with a unique personality that assures a memorable guest experience. Among the distinctive properties are Auberge du Soleil, Napa Valley; Esperanza, Cabo San Lucas; Calistoga Ranch, Napa Valley; The Inn at Palmetto Bluff, South Carolina; Encantado, Santa Fe; Rancho Valencia Resort and Spa, Rancho Santa Fe, Calif, with several others currently in development. While Auberge Resorts nurtures the individuality of each establishment, all are characterized by a set of communal elements: intimate, understated elegance; captivating locations that inspire exceptional cuisine and spa experiences; and gracious yet unobtrusive service. For more information about Auberge Resorts, please visit www.aubergeresorts.com.

Auberge du Soleil is also a member of **Relais & Châteaux**, the prestigious global hospitality association of intimate, elegant and independently owned hotels and acclaimed restaurants. Founded in 1954 in France, the association is comprised of 480 luxurious establishments in 56 countries. # # #

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