

***THE AUBERGE TORTE AU CHOCOLAT OFFERS GUESTS A CHANCE
TO TAKE THE FLAVORS OF AUBERGE DU SOLEIL HOME***
*The Restaurant At Auberge Du Soleil's New Retail Culinary Line Launches
With Pastry Chef Paul Lemieux's Famed Torte*

RUTHERFORD, CALIF. (October 27, 2009) — Napa Valley's legendary Michelin one-star rated Restaurant at Auberge du Soleil presents a new line of culinary treats available as a take-home treat or gift, launching with its first signature Auberge du Soleil market item, the *Auberge Torte au Chocolat*. Handcrafted at Auberge du Soleil, this chocolate indulgence is a truly complex and inimitable balance of textures and flavors. Crisp hazelnut dacquoise, exquisitely smooth chocolate crèmeux, fresh pureed organic hazelnuts, and intensely rich dark chocolate ganache make up the eleven layers of this original *Auberge Torte au Chocolat* created by renowned Pastry Chef Paul Lemieux.

Long known for its delicately prepared desserts, the new retail culinary line offers guests the first opportunity of its kind to recreate the Auberge dining experience at home. The market products are a perfect gift for a friend, a treat for a special occasion, or a delicious souvenir to take home from the resort. The *Torte au Chocolat* is presented in an exquisitely designed circular box, reminiscent of the shape of the sun. It is made with the finest and freshest ingredients and will last refrigerated for up to ten days. Future market items available for purchase will include chocolates and a *Pate de Fruit*, and will be made available at The Restaurant and online.

“After years of requests from our guests, we are pleased to offer them a chance to take a taste of Auberge du Soleil home,” said Managing Partner of Auberge Resorts George A. Goeggel. “A mere bite of our *Torte au Chocolat* just might evoke those lasting memories of Auberge du Soleil and the Napa Valley.”

A six-year veteran of the Auberge culinary team, Lemieux's passion and creativity in the art of pastry making come from nearly 15 years of experience honed at renowned restaurants throughout the United States. At the 80-seat restaurant at Auberge du Soleil, which services guests for breakfast, lunch and dinner daily, Lemieux offers an outstanding seasonal dessert and cheese menu. In addition, he continues to work with chocolates at the inn, creating an exclusive line of in-room amenities only available to overnight guests. Paul first joined Auberge du Soleil in August of 2003.

The *Torte au Chocolat* retails for \$57.50 plus shipping. For more information about private events and dinner at Auberge du Soleil, or to purchase the *Torte au Chocolat*, 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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