

AUBERGE DU SOLEIL HONORED WITH ONE MICHELIN STAR

The Restaurant at Auberge du Soleil one of only 28 Bay Area restaurants awarded in Michelin's first ever Bay Area rankings

RUTHERFORD, CALIF. (October 10, 2006) – Auberge du Soleil, the celebrated Napa Valley restaurant, has been honored with a one star by the new Michelin Guide San Francisco, Bay Area & Wine Country 2007, the prestigious Michelin organization's first-ever restaurant Guide for the West Coast. Introduced to North America last year with a New York City edition, the Michelin Guide's rating system is internationally recognized as one of the most respected culinary accolades. The rating deems Auberge du Soleil "a very good restaurant in its category," and a recommended place to dine at while visiting the Bay Area.

"We are honored to have received such a favorable review from Michelin," said George Goeggel, managing partner of Auberge du Soleil. "Headed by our talented Executive Chef Robert Curry, the restaurant team at the Auberge constantly strive to create a memorable and impeccable culinary experience for our guests, and this tribute from Michelin is an acknowledgement of our efforts."

To evaluate the culinary and service aspects of restaurants included in the influential guide, highly trained Michelin inspectors anonymously visited each establishment and provided objective evaluations. Restaurants that were awarded stars were judged on five criteria: the quality of products used, the mastering of flavors and cooking, the "personality" of the cuisine, the value and the consistency of dishes prepared. Auberge du Soleil's one-star ranking reflects the Michelin team's belief in the restaurant as a venue that offers cuisine prepared to a consistently high standard.

While the star rating solely reflects a restaurant's menu creations, the guide goes further by awarding "forks and spoons" rankings from one to five to reward the restaurants' overall experience. Auberge du Soleil's three "forks and spoons" rating recognizes the establishment's superior overall experience and was judged on its furnishings, service, cleanliness and upkeep of its surroundings.

Under the direction of Chef Curry, the 75-seat Auberge du Soleil Restaurant showcases wine country cuisine that reflects the natural diversity and rich ingredients of Napa Valley and draws from regional produce, accented with Mediterranean flavors. No chef speaks the language of wine country better than Curry, a California native who trained under Michelin star chefs Alain Ducasse and Michel Rostang in France and Philippe Jeanty and Michel Richard in the U.S. Curry earned his Napa credentials during successful tenures at nearby Domaine Chandon and Wine Spectator Greystone Restaurant before joining the Auberge in the summer of 2005. His menu reflects his new and old-world sensibilities, with signature dishes such as *Pan-Seared Foie Gras With Poached Rhubarb, Baby Fennel And Red Wine Vanilla Jus; Poached Lobster, Avocado With Brioche And Orange Vanilla Vinaigrette; and Venison Tournedos With Sweet Potato Napoleon, Wild Mushrooms And Huckleberry Sauce.*

Working in partnership with Curry to create the perfect pairing of food and wine is the Head Sommelier Kris Margerum. One of longest-standing employees at the Auberge, Margerum has cultivated his palate during a more than 20-year tenure, forming close relationships with Napa's top winemakers and blind-tasting 100 wines each week to assemble the restaurant's wine list of 1,500 selections and 17,000-bottle cellar.

Guests enjoying the fruits of Curry's and Margerum's labor savor beautifully balanced cuisine in a setting that's every bit as unique. Originally designed by influential designer Michael Taylor, the restaurant, which celebrated its 25th anniversary earlier this year, recently completed a significant renovation. Rich earthy interiors feature exposed beams, warm wood furnishings and striking abstract paintings. Oversized windows open onto the terrace, home to embracing valley views, lingering sunsets and some of the most sought-after tables in the region.

The Restaurant at Auberge du Soleil is open daily for lunch and dinner. Lunch is served from 11:30 a.m. to 2:30 p.m., and dinner is served from 5:30 to 9:30 p.m. For reservations, please call 800-348-5406. More information is available at www.aubergedusoleil.com.

Auberge du Soleil is the flagship property of **Auberge Resorts**, 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; and The Inn at Palmetto Bluff, Bluffton, S.C., 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 469 luxurious establishments in 51 countries.

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