



AUBERGE DU SOLEIL
napa valley

**AUBERGE DU SOLEIL CELEBRATES 30 YEARS AS NAPA VALLEY'S LANDMARK
DINING DESTINATION WITH ELEGANT NEW LOOK, 30-YEAR WINE
JOURNEY, \$1,981 GETAWAY EXPERIENCE**

*The Best Seat in Napa Valley Gets Even Better as the Restaurant Unveils Dramatic
Indoor-Outdoor Enhancements*

RUTHERFORD, Calif. (February 8, 2011) – Auberge du Soleil, the iconic Michelin-starred restaurant and premier luxury resort opened as Napa Valley's first fine-dining venue in 1981 and for the next 30 years, helped transform Napa Valley into the must-see destination it is today for food, wine, and the beauty of wine country. In honor of this milestone, Auberge du Soleil celebrates with a year of culinary offerings and experiences and this month unveils a fresh new look.

Wine Director Kris Margerum compiled a "30-Year Journey Through Wine" list featuring 30 consecutive vintages from around the world and the Napa Valley beginning with 1981. This special list will be available in addition to Auberge du Soleil's standard comprehensive wine list through 2011.

Auberge du Soleil invites guests to celebrate the 30th Anniversary Experience available Sundays through Thursdays from April 1 – November 30, 2011, priced honoring the restaurant's year of origin, \$1,981. The luxe package is filled with indulgences such as a two-night stay, Chef's Tasting menu for two in the Michelin-starred Restaurant, as well as signed copies of the new Relais and Châteaux cookbooks, *85 Inspirational Chefs* and *Chefs at Home* featuring recipes from Auberge du Soleil's own Executive Chef Robert Curry and Executive Pastry Chef Paul Lemieux.

- Two-Night Stay in a Main House Room
- Chef's Tasting Menu for two with Sparkling Wine Greeting (additional alcoholic beverages not included)
- Charcuterie plate delivered to room on arrival
- Two Relais & Châteaux Cookbooks: *85 Inspirational Chefs* & *Chefs at Home*
- Breakfast for two each day in the Restaurant
- All taxes & gratuities (included for dinner and spa only)
- The package can be booked by calling 800-348-5406 or by visiting www.aubergedusoleil.com

Auberge du Soleil debuts the renewed restaurant décor, originally fashioned by renowned designer Michael Taylor with Provence in mind and interwoven with sophisticated rustic elements. Taylor protégé and San Francisco interior designer Suzanne Tucker expands on his vision of elegant organic design tied to materials and “found” objects from destinations around the world. Custom-colored persimmon linens are based on 19th century Japanese lotus designs and new tabletops feature pewter chargers, petrified wood trivets and metal votives. Auberge du Soleil also introduces a new deck extending from the private dining level now providing outdoor dining for 50 – 60 guests and up to 120 seated guests in the combined indoor/outdoor space. The deck is perfectly suited for weddings and private events as it overlooks Auberge du Soleil’s famed panoramic view of Napa Valley.

Auberge du Soleil was the vision of legendary French-born restaurateur Claude Rouas, who sought to recreate the sun-drenched ambiance of Provence in the California Wine Country. Perched on the slope of Rutherford Hill overlooking Napa Valley, Auberge du Soleil quickly gained recognition as one of the leading restaurants in Northern California, not only for its superb cuisine, but also its spectacular views of the valley below. In 1985, responding to guest demand, Rouas and business partner Robert Harmon opened the inn, a collection of sun- and earth-toned *maisons* housing 50 rooms and suites, each with French doors opening onto private terraces and sweeping views of olive groves and the vine-studded valley. As with the restaurant, the *maisons* were the work of influential designer Michael Taylor, who infused his “California Style” of over scaled furniture, dramatic fabrics and sculptural accessories with the essence of Provence. The suites enchanted guests with their elegantly rustic furnishings, handmade tile floors, abstract paintings and French doors leading to private terraces and sweeping views of the valley below.

Today, under the direction of Executive Chef Robert Curry, the Restaurant at Auberge du Soleil has earned international recognition, including back-to-back Michelin stars while guests also savor "the best seat in Napa Valley." Featuring the perfect combination of fine cuisine and unparalleled scenery, the Auberge has evolved into one of America’s most sought-after small luxury hotels and a perennial recipient of the highest accolades from the hospitality industry, discriminating guests and the media. Auberge du Soleil is a member of Relais & Châteaux, the most prestigious collection of small luxury hotels and restaurants in the world.

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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