

**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 star-rated Restaurant at Auberge du Soleil presents a new line of house-made culinary items available as take-home treats or gifts to order. The line's first signature Auberge du Soleil market item is 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 11 layers of this indulgent dessert created by renowned Pastry Chef Paul Lemieux.

Auberge du Soleil has long been known for its breathtaking views matched by exquisite cuisine and 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 special occasion, or a delicious souvenir of the resort. The *Auberge Torte au Chocolat* is presented in a beautifully 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 10 days. Future market items available for purchase will include chocolates and *pâte 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."

Lemieux's passion and creativity in the art of pastry making reflect his 20 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 has created a line of chocolates and confections available only to overnight guests.

The *Auberge Torte au Chocolat* retails for \$57.50 plus shipping. For more information or to purchase, call 1-800-348-5406 or visit [www.aubergedusoleil.com](http://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](http://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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