

## **AUBERGE DU SOLEIL RETAINS MICHELIN STAR**

*The Restaurant at Auberge du Soleil One of Only 39 Restaurants Awarded One Star in Michelin's Bay Area Rankings*

RUTHERFORD, CALIF. (October 26, 2010) – Auberge du Soleil, the celebrated Napa Valley restaurant, has been honored again with one star by the *Michelin Guide San Francisco, Bay Area & Wine Country 2011*, the prestigious Michelin organization's restaurant Guide for Northern California. 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 while visiting the Bay Area.

"We are pleased to be honored again with such a favorable review from Michelin," said George Goeggel, managing partner of Auberge du Soleil. "Our gifted Executive Chef Robert Curry, leads the talented restaurant team who strive to consistently provide the memorable and impeccable culinary experience that guests have come to expect at Auberge du Soleil. This acknowledgment from Michelin is a tribute to their efforts."

To evaluate the culinary and service aspects of restaurants included in the influential guide, ten 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.

Under the direction of Chef Curry, the 120-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

*Auberge du Soleil again honored with one Michelin star.....*

.....p 2

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 *Maine Lobster, Sea Beans, Basil, Tomatoes and Watermelon Foam; Wild Hopper Shrimp Risotto, Bouillabaisse, Parmesan and Rouille; and Bacon Wrapped Veal, Corn Mousse, Sugar Snaps, Morel Mushrooms, and Truffles.*

Working in partnership with Curry to create the perfect pairing of food and wine is the Head Sommelier Kris Margerum. One of the 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. Margerum recently introduced decadent new post-dinner Madeira and homemade sweets, pairing rare vintages that include Blandy's, Terrantez, 1976, Cossart Gordon, Bual, 1958 and the venerable Broadbent, Malvasia 1933 with a tempting selection of confections created by renowned Executive Pastry Chef Paul Lemieux to perfectly compliment the flavors of the Madeiras.

Guests enjoying the fruits of Curry's, Lemieux' and Margerum's labor savor beautifully balanced cuisine in a setting that's every bit as unique. The vision of French restaurateur Claude Rouas, the landmark restaurant was originally designed by influential designer Michael Taylor and celebrates its 30<sup>th</sup> anniversary in 2011. Rich earthy interiors feature exposed beams, warm wood furnishings and striking abstract paintings. Auberge du Soleil recently completed a significant renovation of the famed terrace that wraps around the Restaurant and Bistro & Bar, offering sweeping views of the Napa Valley, lingering sunsets and some of the most sought-after tables in the region.

The Restaurant at Auberge du Soleil is open daily for breakfast, lunch and dinner. Breakfast is served from 7:00am-11:00am, brunch is served on the weekends from 11:30am-2:30pm, lunch is served from 11:30am to 2:30pm, and dinner is served from 5:30pm to 9:30pm. For reservations, please call 800-348-5406. More information is available at [www.aubergedusoleil.com](http://www.aubergedusoleil.com).

*Auberge du Soleil again honored with one Michelin star.....*

.....p 3

### **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, California, 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).

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