

ROBERT CURRY
Executive Chef, Auberge du Soleil

As Executive Chef of Auberge du Soleil, Robert Curry oversees all culinary aspects of the renowned Napa Valley inn and Michelin-starred restaurant, which will celebrate its 30th anniversary in April 2011.

Curry's menu reflects his extensive experience in the traditions of both Napa Valley and France, which continue to inspire the cuisine at Auberge du Soleil. His signature dishes include: *White Corn Soup with Rock Shrimp and Chervil Oil; Seared Ono with Wakame, Tempura Maitake, Glazed Pork Belly, and Dashi; Bacon Wrapped Veal with Foie Gras Ravioli, Sugar Snap Peas and Wild Mushrooms; and Liberty Farm Duck with Figs, Hearts of Palm, Fennel, Arugula and Port Beet Sauce.*

Curry brings to the Auberge a passion for Wine Country cuisine cultivated at award-winning restaurants in the Valley, on both coasts and in Europe. Prior to joining Auberge du Soleil in spring of 2005, he served as Executive Chef at the Wine Spectator Greystone Restaurant at the Culinary Institute of America in St. Helena, Calif. There, his menus showcased ingredients harvested daily from Greystone's own organic garden and the bounty of local farmers and purveyors. Prior to that, he launched the Flying Fish Café, the fine-dining seafood restaurant at the Walt Disney World Resort in Orlando, Fla. Curry made a name for himself early on among Northern California food lovers during his eight years at Domaine Chandon in Yountville, Calif., first serving as Executive Sous Chef under Philippe Jeanty and ultimately succeeding him as Executive Chef.

A native of Los Angeles, Curry began his culinary career there in 1986 at Ma Cuisine, Wolfgang Puck and Patrick Terrail's cooking school, during which time he received his degree from the Culinary Institute of America, Hyde Park, N.Y. Following graduation, he was recruited by Michael Richard and Alain Giraud for Citrus Restaurant. In the late '90s, he traveled the world to study cuisine, working with Alain Ducasse at his three-star Louis XV in the Hotel de Paris; with Joseph Thuet at the Moët & Chandon Résidence de Trianon in Epernay, France; and in Paris at the two-star Michel Rostang.

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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