

**‘BEANS & GREENS’ TAKE CENTER STAGE AT  
THE RESTAURANT AT AUBERGE DU SOLEIL**

*Executive Chef Robert Curry Creates Delectable Vegetarian Tasting Menu*

**RUTHERFORD, Calif.** – For more than 25 years, the Restaurant at Auberge du Soleil has served award-winning cuisine paired with world-class wines to its legions of satisfied patrons. A newer option at the Michelin-starred restaurant is the vegetarian tasting menu, which gives guests and culinary enthusiasts alternatives that are lighter and meat-free, though still prepared with the same creativity and exquisite attention to detail as the restaurant’s legendary French-influenced cuisine.

The vegetarian tasting menu is the brainchild of Executive Chef Robert Curry, who envisioned an option for guests seeking lighter fare after visits to Napa Valley wineries and feasting on rich cuisine at many of the area’s top restaurants.

The vegetarian menu selections reflect Chef Curry’s extensive experience in the traditions of both Napa Valley and France, as proven by the innovative combination of fresh local ingredients prepared in classic French style. His signature vegetarian dishes include: *Burrata, Little Gem, Haricots Verts, Tomato Confit and Basil; Heirloom Tomato Risotto with Arugula and Yuzu Emulsion; Potato Gnocchi with Porcini Mushrooms and Parmesan Nage; and “Soucrest” Peaches, Raspberries, Lemon Verbena Ice Milk, Brioche Crisps.*

“We recognize that not all our guests want an elaborate dinner paired with a traditional progression of wine, but are instead, looking for choices and lighter dining options,” said Executive Chef Robert Curry. “With the new vegetarian tasting menu, we invite guests to mix their dining experience at Auberge du Soleil and challenge their perception of what a memorable fine-dining experience constitutes.”

The vegetarian selections can be enjoyed as a prix fixe menu for \$98 per guest, \$134 per guest paired with wine, or à la carte.

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](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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