

FOOD OF PLACE

AUBERGE RESORTS COLLECTION

CLAMBAKE CELEBRATIONS

A Summertime Classic Two Ways

FOOD SAFARI

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Ingredients and Traditions*

HARVEST DINNERS

*Local Produce at the
Center of the Plate*

FROM SEA TO SHINING SEA

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CALENDAR

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Learn more on page 8.



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Food of Place

WELCOME TO ANOTHER ISSUE OF THE AUBERGE RESORT'S FOOD OF PLACE MAGAZINE!



Food of Place was designed to celebrate the essence of each resort's location with a focus on locally inspired food, beverages, and wine experiences. This concept not only continues to flourish at each of our resorts but, as you can see from this year's offerings, has surpassed our expectations in intertwining the food culture of each location into truly unique and memorable dining adventures. From a celebration of local ingredients, time-honored traditions, and recipes passed down through the generations, each of these well-thought-out culinary journeys will help guests connect with the richness of each location, in a sincere yet delectable way.

The Auberge Resorts Collection continues to grow, with our most recent addition in Costa Rica. Hacienda AltaGracia offers guests a remarkable opportunity to enjoy untainted and unexplored natural beauty amid the Costa Rican mountains with a Food of Place repertoire that will immerse their taste buds in the local wonders of the land. In Los Cabos, our newly transformed Esperanza has reopened with a luxurious new look and feel. From specialized cooking classes to clambakes on the beach, Executive Chef Guillermo Javier Gomez has created a signature Food of Place agenda that gives each guest a keen sense of local flavor.

Within these pages, you can preview this year's Food of Place program at each of our destinations. Our executive chefs and many of our wine directors and sommeliers explain the inspiration behind each event as well as the steps they took to create connections with the local community around them. You will also gain insight into recipe preparations, wine pairings, and composing cocktails as authentically as possible.

We look forward to having you join us to celebrate Food of Place at Auberge Resorts this year.

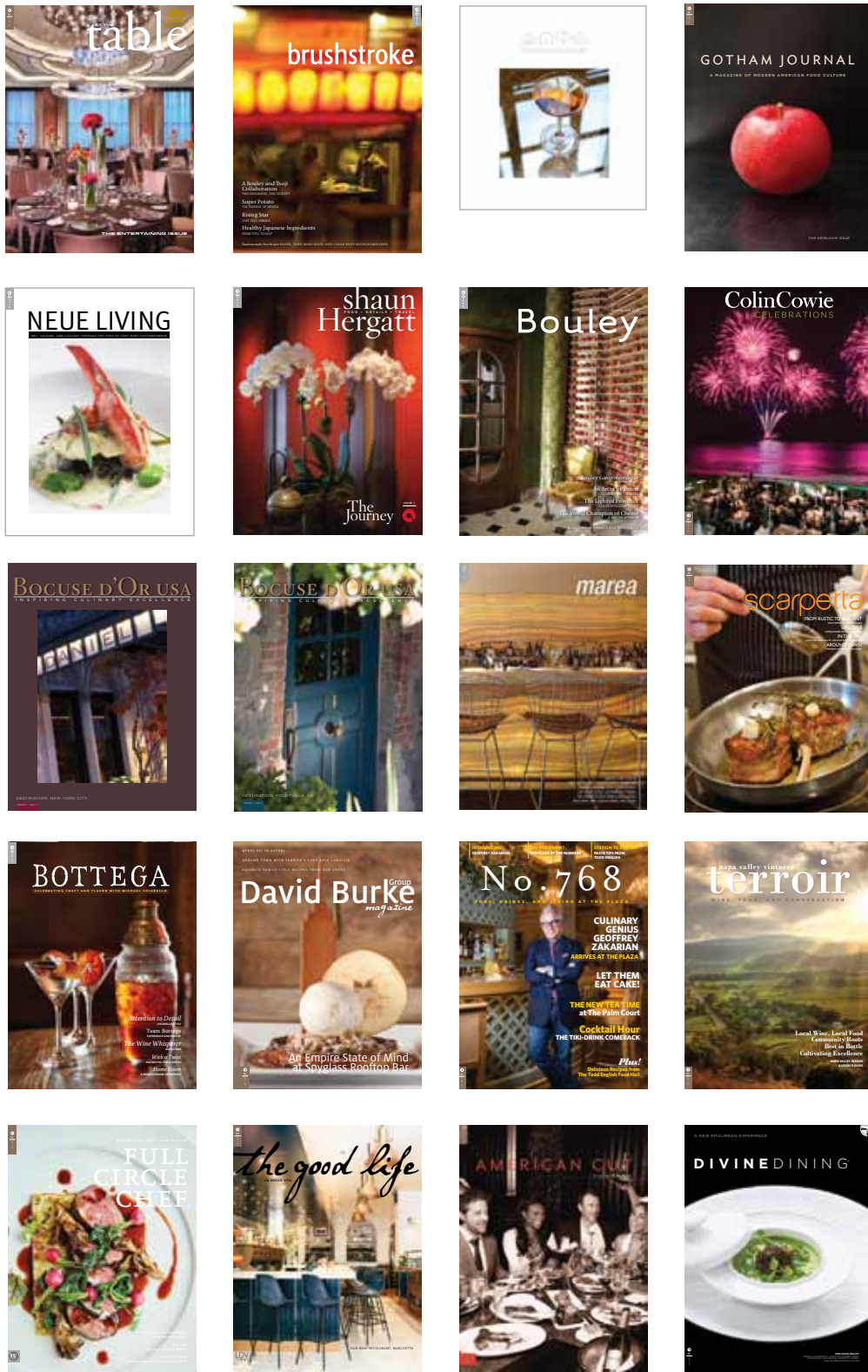
Craig Reid
 President & Chief Executive Officer
 Auberge Resorts Collection

Explore our Food of Place Destinations

- Auberge du Soleil, Napa Valley, CA
- Auberge Residences at Element 52, Telluride, CO
- Calistoga Ranch, Napa Valley, CA
- Esperanza, Cabo San Lucas, MX
- Hacienda AltaGracia, Pérez Zeledón, CR
- Hotel Jerome, Aspen, CO
- Malliouhana, Anguilla, BWI
- Nanuku, Pacific Harbour, FJ

- OPENING SOON**
- VieVage Los Cabos, Los Cabos, MX (2016)
 - Auberge Beach Residences & Spa, Ft. Lauderdale, FL (2017)
 - Auberge Resort Sun Valley, Sun Valley, ID (2018)
 - VieVage Napa Valley, Napa Valley, CA (2018)





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Auberge Beach Residences & Spa, Fort Lauderdale

Bask in the Elegance of True Beachfront Living

Exquisitely designed residences, a rich array of indoor and outdoor amenities, a tempting selection of restaurants, and a world-class spa are located on 450 linear feet of perfectly pristine Atlantic Ocean beachfront.

The first project of its kind in Fort Lauderdale, Auberge Beach Residences & Spa will be the most refined high-rise and only on-the-sand luxury residential offering at this Florida destination. An unprecedented level of personal service ensures that your every need is catered to with ease. With indoor-outdoor treatment rooms and a generously sized fitness center, the world-class Auberge Spa is poised to become the ultimate relaxation destination.

Housed in two iconic structures, this unparalleled luxury residence will feature sweeping ocean views and expansive terraces for year-round indoor-outdoor living. Complementing the private elegance of the residences will be beachfront public spaces, including a lounge and restaurant, a spa, swimming pools, and gardens, all located at ground level to seamlessly connect the lifestyle to the beach and the community.

For information: 954.543.5567
aubergebeach.com



On the Horizon

VieVage Napa Valley

VieVage Napa Valley will be developed on 95 acres of the 712-acre Stanly Ranch, a historic and beloved piece of California's Wine Country in the Carneros region. Bordered by vineyards, rolling hills, and views of the Mayacamas Mountains, the resort will be characterized by contemporary cottage-style accommodations and an activated central "commons" featuring a casual restaurant and bar, a bakery, a winery, and outdoor gathering spaces.

Auberge Resort Sun Valley

Auberge Resort Sun Valley will be located in historic downtown Ketchum, Idaho—a vibrant year-round destination in the Northern Rockies. The luxury resort development includes 62 hotel accommodations and 14 residences, a lively restaurant and bar, a full-service spa, meeting facilities, and ample resort amenities located in the heart of the legendary Sun Valley Resort. The hotel will be conveniently located within easy walking distance to the town's diverse attractions. The luxury residences will be located on the hotel's upper floors. Six penthouses will offer expansive views to the top of Bald and Dollar mountains.

VieVage Los Cabos

A Relaxed, Modern Resort to Arrive on the Best Beach in Los Cabos in Late 2016



VieVage Los Cabos will be the first property under Auberge Resort's new contemporary lifestyle brand. Nestled within the 1,200 acres of Chileno Bay, this intimate new resort located on a treasured stretch of beachfront will appeal to sophisticated travelers who appreciate a casual and active lifestyle, connecting with family and friends in an inviting and modern setting.

In this idyllic location where the desert meets the sea, endless opportunities for relaxation and recreation range from such water activities as surfing, paddle board, and snorkeling to such land adventures as hiking or golf at the new Tom Fazio-designed course that is already hailed as one of his best.

For information: 624.122.0440
vievageloscabos.com



Owning Local

Pranil Prasad, Executive Chef, Kanavata Restaurant at Nanuku



Announcing the Presidential Villas

Turnkey Ownership in Fiji

Warm waters lapping a crescent beach fringed with swaying palms. Exotic adventures that make every day different. Exclusive, ever-attentive service. Dwelling among “the friendliest people on earth,” who are always smiling, singing, and celebrating the natural wonders of Fiji.

This is your world when you own a primary or vacation home at Nanuku. Your property also benefits from affiliation with Nanuku Auberge Resort Fiji, TripAdvisor’s No. 1-rated hotel in Fiji, just steps down the beach.

In addition to beachfront homesites ready for your island dream home, we are pleased to announce a new offering at Nanuku: the Presidential Villas. (Nanuku’s beach is so special that the president of Fiji keeps a home here!)

These one- and two-bedroom turnkey villas are purposely designed for personal use and also participation in the resort’s rental program. All have beach access, (some are beachfront), plunge pools, and terrific outdoor living space.

Through the resort, Nanuku homeowners have access to: butler, nanny, and housekeeping services; spa services; a multitude of resort amenities and activities; and concierge assistance for

off-site adventures. Auberge offers property management for when you are away, and you may place your property in the resort rental program for investment return. Another plus, Nanuku property owners can participate in Auberge’s worldwide home-exchange program.

Nanuku is located on the south coast of Fiji’s main island, Viti Levu. Viti Levu’s Nadi International Airport has direct flights from LAX daily. Nanuku is an hour from Fiji’s capital, Suva, and while it is tucked away, it is also close to shopping and other conveniences, including a new state-of-the-art medical center.

Nanuku is located in Pacific Harbour, the “Adventure Capital of Fiji.” Here is some of the world’s best snorkeling, scuba, and surfing along with waterfall hikes, rainforest ziplines, shark dives, and deep-water fishing. Sail, kayak, or paddle board where you can see the ocean floor. Whatever your pleasure, simply ask the concierge and consider it done.

One of the best ways to experience Nanuku is through our real estate discovery package: four days at Nanuku Auberge Resort Fiji from \$1,500 per couple. Please visit NanukuFiji.com and contact realestate@nanukufiji.com, 1 (844) OWN-FIJI (U.S.), or +679 345 2110 International for more information.



As Executive Chef Pranil Prasad reflects on his journey in the culinary arts, he points to his role model, Michel Bras, a three-star Michelin chef from Southwest France. “My goal is to acquire and master the same skill sets as someone like Chef Bras, who is a self-taught master of his trade and surrounded himself with a bounty of local ingredients.” And what better place than Fiji for this chef to likewise take full advantage of the many, often unique produce items so readily at hand.

Executive Chef Pranil Prasad is a relative newcomer to his trade. An island native, he started cooking during the holidays and to support his studies, but he soon became impassioned with the craft and decided to pursue it full-time. “As a young chef in Fiji, I was—and still am—limited by my resources to professional knowledge, and so I read a lot of cookbooks! I read once ‘as a chef, we are always students,’ and that couldn’t be more accurate about what we do for a living.” Armed with a zeal to realize his potential in the field, Prasad took a position at Likuliku Lagoon Resort, where he spent seven years. There, he was fortunate to have the opportunity to work with some of the best chefs on the island as well as the experience of the “kitchen brigade.” He took all of his acquired skills to Nanuku for his first executive chef position, attracted also by the chance to work under the guidance of Nanuku’s consulting chef, Jacques Reymond.

“The menu concept at the Kanavata Restaurant is Pacific Rim, showcasing the best of all cultures but with a strong focus on local Fijian ingredients and recipes as a sounding board.” Chef Prasad uses many traditional Fijian cooking techniques to keep the experiences as authentic as possible, such as cooking in bamboo or *lovo*—food cooked in underground ovens. “Having access to so many interesting and truly unique ingredients from the local markets really adds to the dining

experience here and helps make it memorable.” And how could it not be with names like *kai*, *limu* seaweed, *nama* sea grapes, and *ota* fern tips dotting the menu that changes daily for both lunch and dinner. “We have a limited menu because it is completely dependent on the freshest ingredients we have to work with, which means no two dining experiences are ever the same at Nanuku.” Chef Prasad points out that the restricted choices give many guests a reason to branch outside of their “everyday resort food” comfort zone and try local dishes they might otherwise not have the opportunity to experience. “Of course, we are always able to accommodate special requests and dietary restrictions,” he adds. “We are also flexible in the kitchen in terms of the portion sizes—all menu items can be either a starter or a main course.”

With only the freshest produce on hand, there is great emphasis on well-prepared food that is good for you. “The food of the Pacific is simple, delicious, and healthy. It is based around what is in season, and that is very much my mantra: to take the best of what is available and create a dish that tastes good and looks beautiful on the plate as well.”

For Information: 866.990.7217
nanuku.aubergeresorts.com

NAPA VALLEY

CULTIVATING EXCELLENCE

Napa Valley is celebrated for consistently producing wines of the highest quality. We are committed to a culture of excellence, providing environmental leadership and caring for our extraordinary valley.



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napavintners.com



An Exclusive Auberge Resorts Event



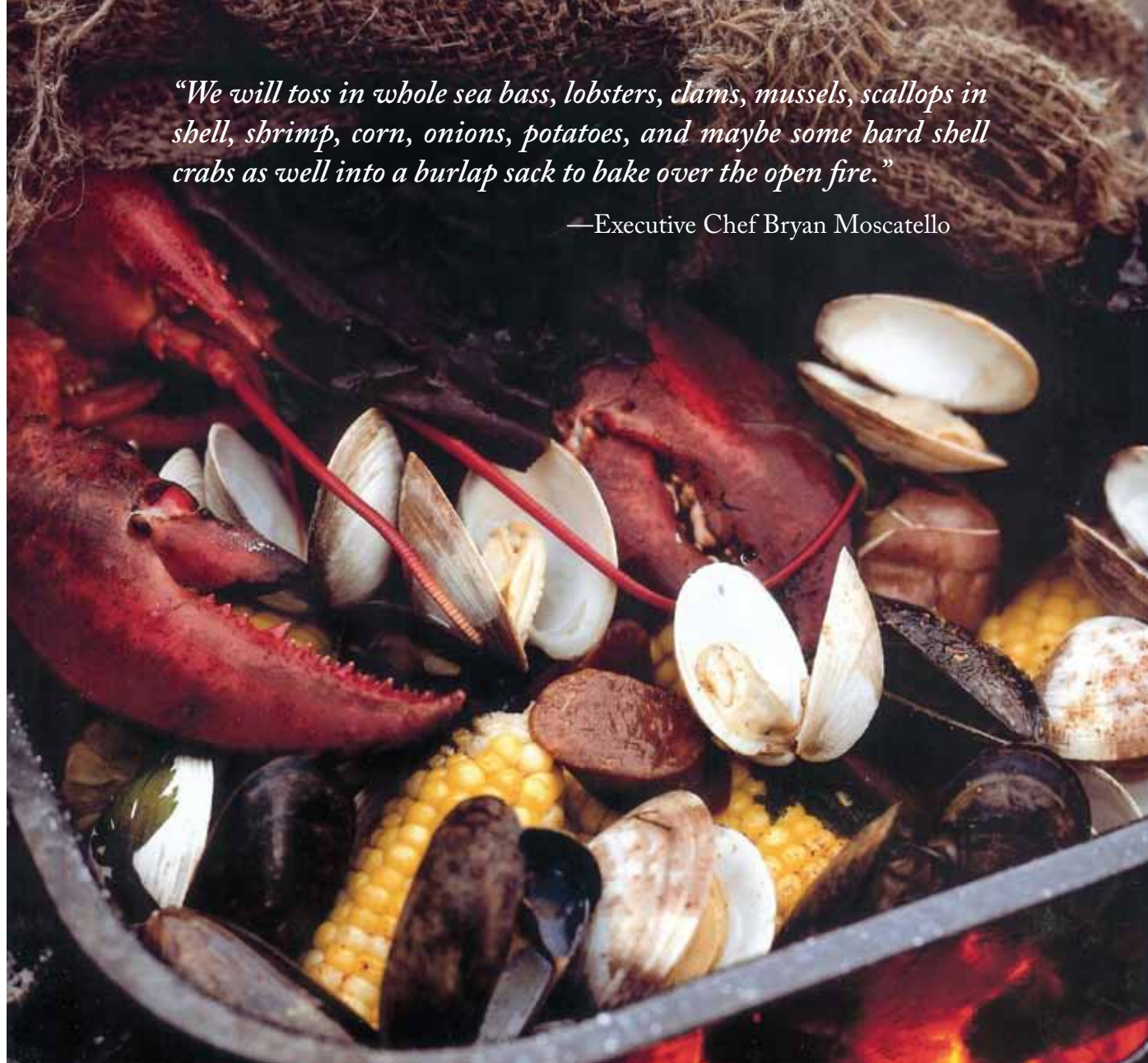
Clambake-Off

This year, Calistoga Ranch and Esperanza will hold clambakes at their respective properties, each with a signature twist that reflects the uniqueness of the resorts.

A clambake is about as American as apple pie and as traditional as a Thanksgiving feast. In fact, the clambake tradition is older than America itself. Dating back 2,000 years, Native American tribes in today's New England states cooked clams and lobsters in sandpits. Adopted by the Pilgrims, clambakes even had their own holiday: "Forefathers' Day" or "Feast of the Shells." Today, the clambake is an authentic symbol of American tradition. But Americans aren't the only ones who enjoy celebrating with a clambake.

"We will toss in whole sea bass, lobsters, clams, mussels, scallops in shell, shrimp, corn, onions, potatoes, and maybe some hard shell crabs as well into a burlap sack to bake over the open fire."

—Executive Chef Bryan Moscatello



Calistoga Ranch Memorial Day Clambake

Bring a beach blanket to Napa Valley—the Calistoga Ranch clambake is going to be a blast! Executive Chef Bryan Moscatello is already planning this kickoff-to-summer shindig with visions of a fire pit on the Lommel Lawn, picnic tables, beach games for the guests, and a visit from their ice cream cart to bring around house-made frozen treats after dinner. "We will toss in whole sea bass, lobsters, clams, mussels, scallops in shell, shrimp, corn, onions, potatoes, and maybe some hard shell crabs as well into a burlap sack to bake over the open fire," says Chef Moscatello. He will source as much seafood as possible from local West Coast waters, including spiny lobsters from Santa Barbara.

Armed with lobster crackers and wooden mallets, guests will have to do a little work for their supper. But Chef Moscatello plans to make sure that it's broken up with some good old-fashioned beach party fun: volleyball, paddle ball, and badminton.

Work up a sweat and then cool down with one of the many summer-inspired cocktails Calistoga Ranch will shake up especially for the occasion, including Watermelon, Kumquat, and Raspberry Lemonade.

See our recipes on page 52.

When it comes to wine pairings, Chef Moscatello weighs in with his thoughts based on the menu: "Realistically, unoaked chardonnay and sparkling wine become the focus when it comes to pairing the sweet, delicate taste and texture of the lobster and the scallops. We want to keep it summertime fresh and crisp." Calistoga Ranch winemaker David Lattin adds: "A Calistoga Ranch Chardonnay will always do the trick, as well as a bone-dry rosé, a white Bordeaux, or a barrel-fermented domestic sauvignon blanc. These can stand up to the whole fish and shellfish flavors as well as the corn, onions, and potatoes."



Esperanza Clambake This October

"We will hold our clambake on the beach," explains Executive Chef Guillermo Javier Gomez. In many ways it's similar to the American tradition: "We make a hole in the ground and start a bonfire with rocks around it. The copper pot goes on top with mostly clams, some shrimp and lobster, and vegetables like corn and potatoes and a little carrot." Added to this is freshly squeezed lemon juice, bay leaves, cilantro, garlic, and just a bit of rosemary. "Then we cover it all with banana leaves, as opposed to seaweed in the States. The banana leaves create a steamer effect, plus you get the benefit of the leaf's flavors as well."

The clams—a mix of Chocolate, Little Neck, and Ensenada (Pismo, Venus, White, and Manila)—are pulled out of the local waters that day and kept in the same salty ocean brine until they are ready to be cooked.

For pairings, sommelier Christian Moya points out that there are several ways to go with this versatile dish. "My favorite pairings tend toward the mineral flavors of a Chablis or an Albariño from Rias Baixas in Spain. But you can also enhance the smokiness of the underground cooked clams with a mezcal-based cocktail, such as our Zapoteco."

See our Zapoteco cocktail recipe on page 50.

The Esperanza Clam Medley

Chocolate Clams

Found mainly in the Sea of Cortez, Chocolate clams congregate on the sandy bottom of the ocean about only 500 feet or so offshore. A pretty bivalve with a creamy brown shell and a delicate briny taste.

Little Neck Clams

A small hard-shell clam that fluctuates in color according to where it is found. Abundant in the sandy-rock muds of Pacific Coast estuaries from Baja California to the Aleutian Islands in Alaska.

Pismo Clams

An Ensenada clam on the larger size, with a fresh and extremely delicate flavor. Pink flesh and a soft texture.

Venus Clams

An Ensenada clam with a soft taste and an excellent shelf life. A thick shell and a good meat yield. Particularly ideal for steamed preparations.

White Clams

An Ensenada clam, small by comparison, with a small meat yield that is, however, very sweet and soft. Best eaten raw or quickly cooked.

Manila Clam

Also from Ensenada, this popular clam has a mild, sweet flavor and an excellent meat yield. Perfect steamed or in soups, paella, or stews, it is high in protein, zinc, and vitamin A.

For information:

Calistoga Ranch: 866.627.1455

Esperanza: 877.526.5855



Creating Occasions

to Celebrate Food, Wine & Spirits

Calistoga Ranch

First-of-the-Season Harvest Dinner

To celebrate the arrival of the first spring harvest, Calistoga Ranch will host a family-style dinner set at a long table on its Lommel Lawn. "Once April arrives and spring is in full force, there will be an abundance of those bright and fresh, short-lived ingredients," says Executive Chef Bryan Moscatello. "We will feature the quintessential spring ingredients for all courses." While the dinner will rely heavily on produce, protein will make a small appearance in the form of shellfish early on and spring lamb as the featured entree. "I envision chilled pea soup with pickled morel mushrooms and ramp ash; charred, steamed, and raw asparagus salad featuring purple, green, blush, and white asparagus; and an appetizer of ramps four ways with brioche and stuffed squash blossoms. The lamb entree, locally sourced, will feature a ramp glaze and pommes Anna with morels, peas, and ewe's cheese on the side."

For information: 866.627.1455



EXECUTIVE CHEF
BRYAN MOSCATELLO

Perfect Pairings by Calistoga Ranch Winemaker David Lattin

PEA SOUP WITH MORELS AND RAMPS:

A cool-climate chardonnay with floral, waxy elements to complement the pea character, and some decent malolactic fermentation to tie in the morels, but minimal oak. Or a toasty, yeasty Champagne!

RAMPS, BRIOCHE, AND SQUASH

BLOSSOMS: A sauvignon blanc or white Burgundy with a bit of age to tie in the caramelized onion character of the ramps and the buttery character of the brioche. White wines often go squashy with a bit of oxidation. *See our ramps recipe on page 46.*

LAMB WITH RAMP GLAZE AND EWE'S

CHEESE: Our Calistoga Ranch Sotero Cabernet Sauvignon has a pleasing sweet smokiness that would work beautifully with this dish, as would a cool-climate syrah with its grassy-lanolin-smoke quality.

modern sophistication, classic clean lines

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“The annual Harvest Party is a seven-year-strong tradition of gathering the community to taste our latest Calistoga Ranch wines.”

—Winemaker David Lattin



Meet the Masters

In June, Calistoga Ranch will kick off a new series of wine-pairing dinners, where guests will meet and talk with a master sommelier at a reception before the seated meal. The master sommelier will then conduct the wine service during dinner. “These will be interactive experiences perfect for both the wine novice as well as the more wine-savvy guest,” explains Calistoga Ranch winemaker David Lattin. “Guests will be able to gain some insight into how and why we pair the way we do, as well as get a behind-the-scenes peek at what these masters are drinking now.” With a goal to illustrate, by example, how each wine works to complement the dishes in terms of texture, temperature, and flavor, Lattin points to an overall effort to “help guests get over their fear of incorrectly pairing food and wine.”

Some unsung varietals Lattin hopes to highlight during these events include: “Chenin blanc for its rich, melony flavors and often bracing acidity; gamay for its pinot-like fruit that makes it so versatile, plus its pleasing pepperiness; and syrah in general.”

Harvest Party

“The annual Harvest Party is a seven-year-strong tradition of gathering the community to taste our latest Calistoga Ranch wines—and participate in grape stomping and the blessing of the grapes,” says Calistoga Ranch winemaker David Lattin. “Per tradition, following the blessing a bottle of Champagne is sabered and poured on the vines to celebrate the vintage as a wonderful gift from the land.”

In addition to wine ceremonies, a harvest dinner will feature local ingredients, many of which come from the property itself. “We will pull elements from our own Calistoga Ranch Secret Garden in conjunction with local growers,” says Executive Chef Bryan Moscatello. “We will have our olives there from this past harvest, dry lavender from our land, our honey will find its way into a couple of dishes, and of course our wines will be featured.”

For information: 866.627.1455

Olive Harvest Dinner

To coincide with the olive harvest in December, Calistoga Ranch will hold an olive-curing seminar followed by a four-course olive-based dinner in the wine cave. Executive Chef Bryan Moscatello is currently salt curing and brining the olives from the last harvest and will partner with a local olive oil producer exclusively for this menu. “Olives will be featured as tapenades, as main ingredients in breads or cakes, and dehydrated and candied as garnishes. Olive oil will be used as a poaching medium. Additionally, I’m working on a brittle as well as a purée to use for an extruded pasta.”

As far as wine pairings with olives, Calistoga Ranch winemaker David Lattin offers this advice: “Black olives are fairly easy to pair. If brined, go with a cabernet sauvignon or, oddly enough, a heavy malolactic chardonnay; if salt-cured, warm-climate syrah and certain zinfandels are your best bet.” Green olives prove to be more tricky: “Try a zesty sangiovese or Rosso di Montalcino, a cool-climate syrah, or even an old-school tempranillo or grenache (think wooden tanks in a musty cellar).”

Feast of the Seven Fishes

“Growing up, this dinner was always a very simple, rustic meal,” says Executive Chef Bryan Moscatello. “We would have mussels, scungilli, and calamari, all braised in marinara sauce, preserved sardines, and charred octopus. For this traditional Italian Christmas Eve dinner, served family style in the wine cave, Chef Moscatello will add his own twist: “I intend to keep it straightforward. Instead of having multiple fish in the same course or *braise*, I plan on building a single dish around each fish to allow us to highlight its characteristics. Menu examples include *vongole*, featuring razor clams, Napa extra-virgin olive oil suds, and Fresno chili pickles, and *arogosta*, featuring butter-poached California spiny lobster, tomato confit, cipollini onions, and brioche.”

Pairing wines with each fish, Director of Wine for Auberge Resorts Kris Margerum points out that there are several reds that work well. “Some fish, like a salmon or ahi tuna, are perfect with pinot noir,” he explains, “while more delicate fish can become red-wine friendly depending on the set or the sauce. The addition of mushrooms or bacon, for example, to a sauce can easily make that bridge between the fish and the pinot noir. I recommend a Peay Vineyards Scallop Shelf Estate Pinot Noir from Sonoma Coast.”



First course,



main course,



final course,



and of course...



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Spirit Flights at the Living Room

Each month, the Living Room at Hotel Jerome conducts a flight of three spirits accompanied by an edible accompaniment, such as a small bite, citrus peels, floral elements, or salt. "This is a fantastic way for guests to taste high-end spirits and get a feel for the varying style differences between the brands," explains Living Room Manager Rachel Morin.

Morin further points out that due to a booming local spirits industry, she is able to feature many in-state producers. "In Colorado, people are really focused on practicing sustainability and reducing their carbon footprint. While this alone will not sustain an operation, using exceptional ingredients—like the spring water from Big Rock Candy Mountain as a solid base—and attention to detail that is a hallmark of small-batch producers will. And so we are fortunate enough to have some exceptional local products to work with." A great example is Woody Creek Distillers for its vodka, rye, and gin. The Woody Creek Vodka is featured this July, along with Tito's Handmade and American Harvest.

For cocktails from the Living Room, see page 53.



For information: 855.220.6415

“The two are an unparalleled match: the lively, bubbly-textured, lemony-mineral characteristics of Champagne draws out the chilled buttery and briny flavors of the oysters.”

—Wine Director Christel Stiver



Oysters and Champagne

Each Saturday and Sunday from December to March, the Living Room at Hotel Jerome offers its Oysters and Champagne Happy Hour. “This is one of the great classic pairings,” explains Wine Director Christel Stiver. “The two are an unparalleled match: the lively, bubbly-textured, lemony-mineral characteristics of Champagne draws out the chilled buttery and briny flavors of the oysters.”

Stiver suggests a blanc de blancs Champagne to best capture the essence of those sea-fresh mineral flavors that oysters exude. “Blanc de blancs literally means ‘white from whites,’ referring to the chardonnay grape. I would recommend Pierre Péters ‘Cuvée de Réserve’ Blanc de Blancs NV. It has a sleek and race style, elegant with an intense lemony-mineral backbone, perfectly suited with a plate of West Coast oysters such as Kumamoto. For a New World option, I would also recommend a sparkling wine from Schramsberg Vineyards, their Blanc de Blancs Napa Valley 2012.”

For Oysters Rockefeller or raw oysters accompanied with a classic tangy mignonette sauce or a spicy Tabasco, Stiver opts for a more robust Champagne style, such as a blanc de noirs. “Produced from mostly pinot noir or pinot meunier grapes, these Champagnes are characterized by depth of fruit and body that will embrace the smoky bacon and cheesy flavors of Oysters Rockefeller.” Her pick: Cédric Bouchard “Inflorescence” Blanc de Noirs NV.

Somm-Off Summer Series

Five courses and 10 wines, picked by not one but two sommeliers, make this series increasingly popular. Now in its third year, these seasonally based dinners are described by Wine Director Christel Stiver as “a true food and wine nirvana,” worlds apart from more traditional dinners that feature only a few wines from one winery. “The dinners are themed, and the dishes are creative, speak to the season, and pair flawlessly with wine.” The concept is simple: for each course, Stiver and another local sommelier select a wine pairing. Guests are then invited to decide for themselves which pairs best. “At times, the wines could not be more different from one another: one might be a red, the other a white; one might be completely dry while the other has a touch of sugar. This gives the guests the opportunity to understand the complexity of food and wine pairings and realize that sometimes there just isn’t one perfect choice.”

Stiver feels that guests are drawn in by the intimacy of the dinners, where they can easily listen and comfortably ask questions. And she has a soft spot for the series herself: “Although it is a competition, I love the camaraderie it builds between me and my ‘somm-mate.’ Pairing wine with food is not always easy, especially when you have a large audience to please. I personally enjoy being introduced by my fellow sommeliers to a familiar wine with a dish that I previously would not have thought compatible.”



Tonic Juicery at Hotel Jerome

When Executive Chef Rob Zack stumbled on Tonic Juicery while passing through Carbondale, he realized he had found the perfect solution to introducing a well-thought-out juice program at the hotel. “Fresh juices can be a challenge without the proper equipment and nutritional information.” Enter Tonic Juicery, a husband-and-wife team that extracts its juices using a cold-pressed method that retains maximum nutrients. “Tonic Juicery was a great way to partner with a company whose sole focus is juice.”

Tonic Juicery presses its juices early each morning at its facility and delivers them to the hotel, along with information about the health benefits of each ingredient so that the staff at Hotel Jerome can pass that along to guests. Chef Zack plans on developing several packages as the program gets under way: “We will work on a weekly detox package, a high-altitude-sickness package, and winter and summer sports packages.” The possibilities are as endless as the juice combinations!

Colorado Harvest Dinner

Due to a short growing season in the Colorado Mountains, Executive Chef Rob Zack takes every opportunity to showcase the variety and quality of local produce by offering a four-course harvest menu throughout the month of September. “You can expect to see apples; mustard greens; suhyo, Armenian, and lemon cucumber; varieties of kale and mixed greens; melons, bintje potatoes; heirloom tomatoes; Merlin beets; Hakurei turnips; and Nero Tundo radishes on the menu, along with local meats such as lamb and beef.”

Chef Zack sources his beef from local purveyor 7X Ranch. For a 7X recipe, see page 45.

For information: 855.220.6415



Auberge du Soleil

Auberge du Soleil House Party

To kick off Napa Valley's Fourth Annual BottleRock weekend in May, Auberge du Soleil will host an evening of food and wine to share the stage with live music. The evening will feature passed canapés, chef action stations, and an after-hours Bubble Lounge for sparkling wine and sweet treats. A band on the terrace will perform an acoustic set.

"Spring produce is at its peak here in May," says Executive Chef Robert Curry. "Some favorites we will be looking to incorporate include asparagus, artichokes, English peas, leeks, arugula, fresh herbs, spring onions, radishes, and rhubarb."

The Bubble Lounge will highlight a variety of sparkling wines from Napa Valley to Champagne, France. Auberge Resorts Director of Wine Kris Margerum names Schramsberg Vineyards and Roederer Estate as two of his favorites. "Schramsberg's Blanc de Noir is the perfect wine to enjoy at sunset on our terrace overlooking the spectacular valley views. And because of Roederer's cooler location near the coast of Mendocino, their sparkling wine is more true to the Champagne style. We love their versatility and food-friendly wine."

As for pairing bubbles with dessert, Margerum can think of no better association. "Sparkling wines are very versatile. Their acidity cuts through the richness of custards and adds depth to a fruit tart. And, of course, the celebratory nature of this beverage makes a pairing with dessert that much sweeter!"



Judgment of Paris Dinner with Chateau Montelena

This March, to celebrate the 40th anniversary of the 1976 Judgment of Paris that helped usher Napa Valley wines into a new era of recognition, Auberge du Soleil will hold a special five-course dinner paired with wines from Chateau Montelena. "Like Chateau Montelena, Auberge du Soleil is one of the iconic establishments of the highest standard of quality that proclaims, 'You are in Napa Valley now!'" says Chateau Montelena President Bo Barrett. He also points to the Napa Valley as a special place for guests and residents alike: "It's a magical place that infects us all. It drives us to make something special in the spirit of healthy competitiveness."

"Like Chateau Montelena, Auberge du Soleil is one of the iconic establishments of the highest standard of quality that proclaims, 'You are in Napa Valley now!'"

—Chateau Montelena President Bo Barrett

This remarkable evening with the Barrett family will showcase its famed wines as well as recent vintages. "As we leave behind the cool European-styled vintages of 2010 and 2011, we roll into the very bright, full fruit of 2012 and up," says Barrett. "These wines will show wonderful ripeness and concentration, with heaps of warm Napa sunlight making smooth, full-bodied wines."



1976 Judgment of Paris



Auberge du Soleil
Best of Summer Playlist
 A Mix of Classic Hits and Contemporary Favorites—Perfect for a Pool Party!

- Best of My Love—The Emotions
- Fly—Sugar Ray
- Summer Love—Justin Timberlake
- Hooked on a Feeling—Blue Swede
- September—Earth, Wind & Fire
- Doin' Time—Sublime
- Groove Me—King Floyd
- All Summer Long—Kid Rock
- Foiled Around and Fell in Love—Elvin Bishop
- Upside Down—Jack Johnson
- Somebody to Love—Queen
- Island in the Sun—Weezer

Quintessa: Destiny in a Bottle

Looking down from Dragon’s Hill, with sweeping views of the Quintessa Estate, cradled among volcanic hills and adorned by a lake, it’s easy to feel that same pull of destiny Agustin and Valeria Huneeus grasped when they first discovered this piece of land in the heart of Napa Valley in 1989.

At that time, it had never been planted with grapevines, and so from the very beginning, the couple treated the land with utmost respect—applying biodynamic and organic farming techniques to encourage the soil’s health and vitality. Every decision was guided by their original vision to farm vines in a way that would let the purity and spirit of the land be known. Since its inception, Quintessa has produced a singular wine each year to reflect this rare and special place.

Guests are invited to visit this beautiful property by appointment. All experiences are privately hosted and tailored for each guest. First, take a walk through the vineyards behind the winery on the way to a scenic overlook of the property, with sweeping views of the land

encompassing the Rutherford appellation. Guests are then guided through the Quintessa winery and caves to learn more about the winemaking process. The experience culminates in a relaxed sit-down tasting at a private table showcasing a vertical of wines from Quintessa.

This experience is approximately 90 minutes and available by appointment between 10 a.m. and 4 p.m. daily. Quintessa is located 0.6 miles from Auberge Du Soleil at 1601 Silverado Trail South in St. Helena, California.

For Information: 707.286.2730, Quintessa.com

Second Annual Pool Party

Auberge du Soleil kicks summer into high gear with their second annual pool party on July 15th, including refreshing cocktails and hand-crafted local brews, a selection of summer dishes, and a house DJ spinning the tunes.

“Guests tend to want lighter fare in the heat, and the abundance of local summer produce drives the ingredients in the dishes,” says Executive Chef Robert Curry. “Plus everything seems to taste all the more fantastic when you are sipping cold, crisp wines and refreshing summer cocktails by the pool.” *For a selection of their signature cocktails, see page 53.*

The ingredient that best defines summer for Chef Curry in Napa Valley is the heirloom tomato. “All year we wait in anticipation for these sweet, acidic, intense fruits to arrive, and when they do, we can’t get enough of them. Whether you prefer them with fresh burrata, olive oil, and basil or alone with a pinch of salt, they are the ideal summer flavor that pairs perfectly with a glass of rosé.”

Find Chef Curry’s Heirloom Tomato recipe on page 45.

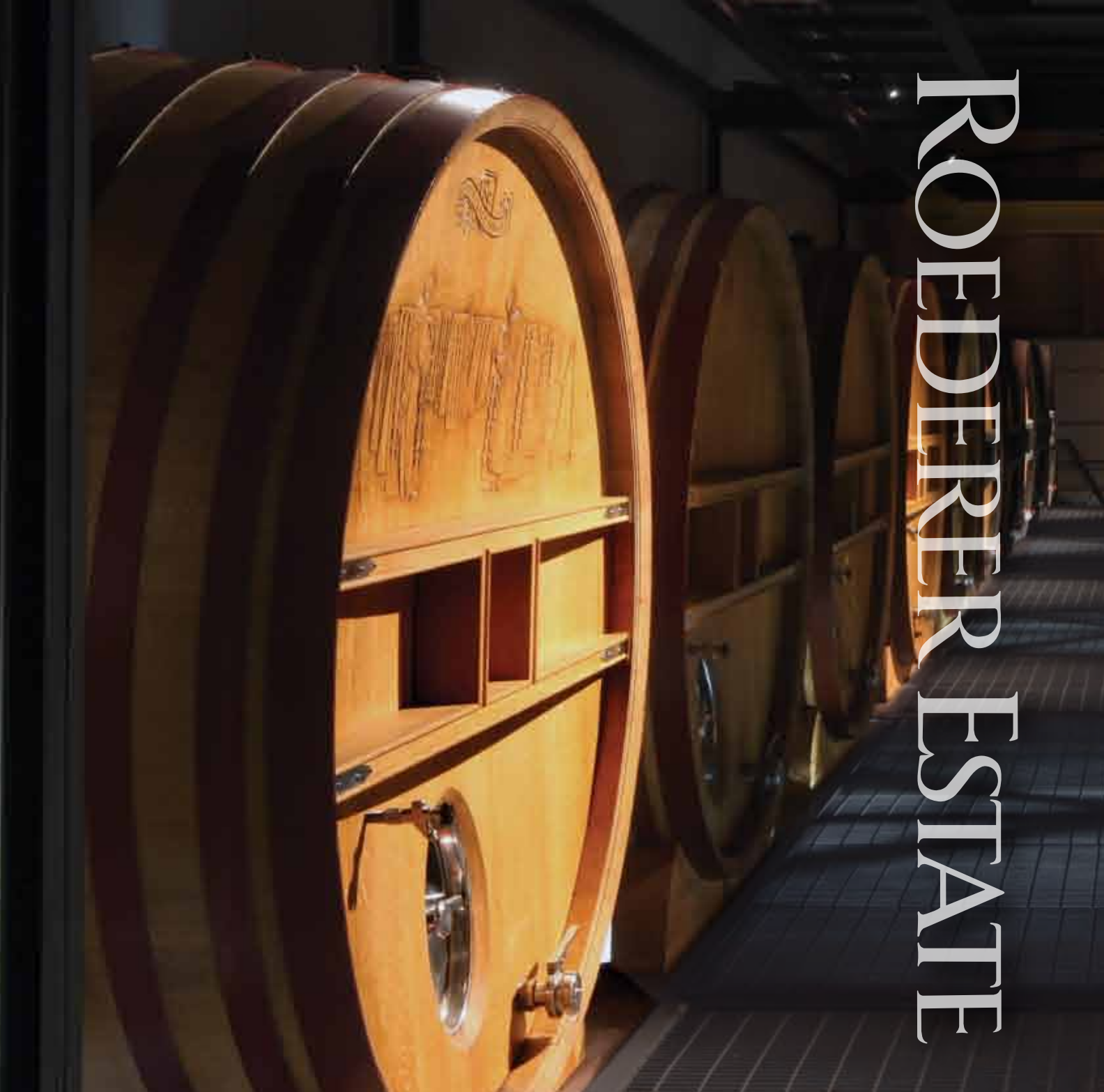
SOMM: Dinner and a Movie

This November, Auberge du Soleil will host a screening of the award-winning documentary *SOMM: Into the Bottle*, in partnership with the Napa Valley Film Festival, followed by a family-style dinner with wine pairings.

“People all over the world are now incredibly interested in food and wine,” says Auberge Resorts Director of Wines Kris Margerum. “With so many Michelin-starred restaurants and renowned wineries, Napa Valley has become a food-and-wine pilgrimage destination. Visitors come to Wine Country because they are curious and want to learn about winemaking, as well as discover new tastes to expand their palate. Movies like *SOMM: Into the Bottle* can help with that process.”

For information: 707.963.1211

ROEDERER ESTATE



100% estate-grown sparkling wines from Northern California's Anderson Valley, carrying on the heritage of Champagne Louis Roederer with special oak-aged reserve wines added to each blend.



90 points
Wine Spectator

Brut
Non-vintage

90 points
Wine Spectator

Rosé
Non-vintage

97 points
Wine Enthusiast

L'Ermitage Brut
2006

96 points
Wine Enthusiast

L'Ermitage Rosé
2006

ROEDERER ESTATE

Sparkling in California

Founded in 1982, Roederer Estate is nestled in the cool, fog-shrouded Anderson Valley. As the California outpost of Champagne Louis Roederer, Roederer Estate winery builds on a centuries-old tradition of fine winemaking and is the gold standard of California sparkling wines.



Roederer Estate's sparkling wines are produced using only estate-grown grapes from the winery's own vineyards and special oak-aged reserve wines are added to each blend. The multivintage Roederer Estate Brut debuted in 1988 to great acclaim, followed by the Brut Rosé and Roederer Estate's tête de cuvée, L'Ermitage.

The Anderson Valley offers the cool climate and well-drained soils that are ideally suited to the Roederer winemaking style. This premium grape-growing region's proximity to the ocean gives rise to a gentle

cycle of warm days and cool nights, allowing grapes to mature slowly on the vine and develop full varietal character. Among the very few California sparkling wine houses that only source estate-grown fruit, Roederer Estate is meticulous about all its farming and winemaking decisions. The winemaking process begins with in-depth knowledge of the Roederer Estate soils to introduce the open lyre trellis system or high-density plantation, extends to the decision to farm vineyards organically and biodynamically, and finishes by painstakingly tracking grape maturity to achieve perfect balance at harvest.

The quality is also attributed to the addition of reserve wines, which are selected from the best wines each year and aged in French oak casks. Wines from this special reserve cellar are added to each blend, creating a cuvée known for its body, finesse, and depth of flavor.



Winemaker Arnaud Weyrich at Roederer Estate makes four sparkling wines:

BRUT MULTIVINTAGE

60% Chardonnay, 40% Pinot Noir
Aged a minimum of two years on the yeast.

BRUT ROSÉ MULTIVINTAGE

60% Pinot Noir, 40% Chardonnay
Aged a minimum of two years on the yeast.

L'ERMITAGE VINTAGE BRUT

Roederer Estate's Tête de Cuvée, made only in exceptional years from preselected, estate-grown grapes.

2006 blend: 52% Chardonnay, 48% Pinot Noir (4% of which is aged reserve wine from vintage 2003)

L'ERMITAGE VINTAGE BRUT ROSÉ

Roederer Estate's Tête de Cuvée, made only in exceptional years from preselected, estate-grown grapes.

2006 blend: 49.8% Chardonnay, 50.2% Pinot Noir (of which 3.9% is aged reserve wine from 2003)

IF IT'S GOOD FOR THE LAND,
IT'S GOOD FOR THE GRAPES.

Most people know that it takes great grapes to make great wine. What more people are discovering is that eco-friendly farming practices result in higher quality and more flavorful grapes.

Rutherford Wine Company, owned and operated by the Zaninovich family, crafts wines exclusively for Auberge Resorts. Our family has been at the

forefront of the sustainable growing movement, including natural predation, state-of-the-art water conservation and the use of solar power, to name a few.

Auberge Resorts shares our philosophy about the relationship between wine and food. We believe that one enhances the other, especially when enjoyed with friends and family.



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Traditional recipes, local ingredients, authentic experiences.



Chocolate Clams

Executive Chef Guillermo Javier Gomez will offer guests a taste of the sea in both raw and grilled forms each Friday afternoon in January. Chocolate clams are found in coastal lagoons along the Pacific side of the Baja Peninsula and throughout the Sea of Cortez. This local specialty is in season from January through September. To best enjoy their exquisite briny flavor, eat them raw. Chef Gomez suggests a little lemon juice and chili—serrano or smoked chipotle—or even soy sauce. To grill these clams, Chef Gomez places the opened shells over mesquite wood or stuffs them first with shallots, garlic, and vegetables, wraps them in aluminum foil, and places them in a pan.

You can find his recipe on page 44.

To pair with the clams, sommelier Christian Moya recommends:

- Casa de Piedra Piedra de Sol Chardonnay, Valle de Guadalupe, Mexico
- Bodegas Martín Códax Albariño, Rias Baixas, Spain
- Olivier Leflaive Chablis "Les Deux Rives," Burgundy, France



For information: 877.526.5855

Ceviche

Each Tuesday in February, Executive Chef Guillermo Javier Gomez and his team will walk guests through the origins and flavors of Latin American ceviches. “The oldest ceviche recipe we have on culinary record comes from Peru,” explains Chef Gomez. “Today you can find ceviche all throughout Central America and Mexico, and we explore all their flavor profile differences and similarities.”

Mexican ceviche tends to be a little sweeter; sometimes a little ketchup is added to the recipe. The main fish used in Mexican ceviche dishes are mahi mahi, tuna, or shrimp. In Central America and the Caribbean, the flavors are fruitier. Mangos, papayas, pineapples, and vegetables like jicama are generally used with grouper, sea bass, and mahi mahi. While to the south in Peru and Chile, ceviches have a little more of a kick to them. In addition to cilantro, lime juice, and onions, Chileans add a local pimiento chili called aji. The fish used are amberjack, sea bass, trout and even salmon, as Chile is very rich in this fish.

“From Champagnes to Proseccos, the crisp and refreshing taste balances the spicy and citrusy flavors in the dish,” says Sommelier Christian Moya. He recommends trying these selections:

- *Adobe Guadalupe “Uriel” Rosé, Valle de Guadalupe, Mexico*
- *Domaines Ott “Chateau Romassan” Bandol Rosé, Provence, France*
- *Laurent-Perrier Cuvée Rosé N.V., Champagne, France*
- *Ruinart Blanc de Blancs Brut N.V., Champagne, France*



“I love the way dry rosés behave with the spicy flavors of ceviche, but bubbles make a really good pairing as well, especially in the afternoon!”

—Sommelier Christian Moya

Tequila and Chocolate

“Both tequila and chocolate are part of old Mexican traditions,” explains sommelier Christian Moya. In fact, chocolate used to be a symbol for power and authority to the Aztecs, with cocoa beans used as currency. “Roasted cocoa beans milled with vanilla and chilis—far from sweetened modern chocolate flavors—along with pulque, mezcal, raicilla, or tequila were pre-Hispanic cultural staples, and they harmonize well together on our palates. In honor of our heritage, we decided to bring them together at the table and offer our guests the opportunity to taste something unique and experiment with hundreds of years of tradition at the same time.”

“Chocolate normally has a greasy texture, so when you drink tequila, it cleanses your palate and makes for a perfect match,” adds Moya. “Plus tequila and mescal have a bit of a smoky flavor, and that increases the flavor of the chocolate.”

Only dark chocolate and extra-aged tequilas are used for this experience. “We use 70 percent cocoa in our truffles,” says Moya. “The bittersweet flavors balance the sensation of alcohol as well as enhance the spicy flavors of the tequila.” Tastings occur every Thursday in May.

Try these tequila selections:

- *Jose Cuervo Reserva de la Familia*
- *Herradura Selección Suprema*
- *Tres Quatro Cinco Añejo*
- *Gran Centenario Leyenda Extra Añejo*



Salsas and Chilis

Things heat up every Monday in June in Executive Chef Guillermo Javier Gomez’ kitchen as he demonstrates making salsa, home style—with a *molcajete* or traditional, rustic mortar and pestle made out of volcanic stone. “We show the guests how to mash up all the ingredients and make salsas of varying degrees of spiciness,” says Chef Gomez.

See page 44 for a salsa recipe.

He also imparts some kitchen wisdom from years of handling chilis: “Always wear gloves at home when you clean chilis, as the spice can be intense enough to get into your skin, and if you touch your eyes or your mouth you will feel it! Remove the veins and the seeds if you want to tone down the spice—these are the spiciest part. And to increase the heat, add heat as in fire. When you cook chilies, they sweat oil, and that is where the spicy flavor is.”

Sommelier Christian Moya lends some advice on beating the heat: “The only way to face a very spicy dish is with a cold and refreshing beer, and that is why Mexican beer is the No. 1 beverage here. If you’re throwing a habanero or serrano chili in your dish, have a beer on the side. If you really want a cocktail, a beer mojito (rum, mint, sparkling water, and beer) will do the trick!”

See our recipe on page 50.

Michoacán Ribs

“Pork is the main protein in Mexico,” explains Executive Chef Guillermo Javier Gomez. “Eighty-five percent of meat dishes are prepared with pork. Michoacán in Western Mexico is a great agricultural region, where the original carnitas come from. In honor of the status of pork in Mexico, we decided to create a rib dish that guests can enjoy throughout December.”

Traditionally, Michoacán ribs are cooked very slowly and topped with a tomatillo salsa verde. Chef Gomez first cooks the ribs at a low temperature and then throws them on the grill to add that smoky flavor. When the ribs turn a delicious golden brown, he adds the salsa verde on top. It’s a long process—a good six hours—but the flavors and textures are amazing.

To make the salsa verde, Chef Gomez uses green tomatoes, cilantro, cambray onions, spicy chilis, and avocado. The ribs are served on the bone with extra salsa verde on the side and corn tortillas, so you can make tacos if you prefer.

“Beer is the favored rib partner,” explains sommelier Christian Moya. “But more and more, Mexican wines are being selected to bring out more complex flavors to enhance both the food and the wine. Try a Roganto Tramonte Cabernet-Tempranillo or a Hacienda La Lomita Pagano Grenache, both from Valle de Guadalupe.”

For information: 877.526.5855

Four Red Hot Chili Peppers

HABANERO: Ideal for homemade salsas and barbecue wings, this “burn your face off” chili also has a bit of a fruity taste to it.

SERRANO: This is a medium-heat chili used in authentic Mexican sauces, chili, marinades, and salsas. A crisp, smoky, fruity flavor with citrus undertones.

CHIPOTLE: Traditionally used to flavor salsas, stews, and soups, chipotle has a smoky yet sweet chocolaty aroma and flavor.

JALAPEÑO: This workhouse chili is probably the most famous and used in many cooking applications today. A sweet flavor similar to a bell pepper with a kick!



Hacienda AltaGracia

Sugar Cane Cocktail Class

“Sugar cane is very popular in Costa Rica,” Food and Beverage Director Ivan Longhan points out. “There are plantations everywhere.” The national alcohol made out of sugar cane is called *guaro*. “My goal when I got to the resort was to rework the cocktail menu to showcase signature sugar cane drinks, such as the Guaro Sour. That is why we also decided to hold a class about this very important local product at the resort in January.” *You can find the recipe for this cocktail on page 50.*

Like many other alcohols in the world—cachaça in Brazil and rum in the Caribbean—*guaro* is made by first pressing the sugar cane for its sugary juice, fermenting it with controlled yeasts, and then distilling the liquid. The distillation process is quite lengthy to ensure the end result is clean, clear, and completely transparent like water. In Costa Rica, there is only one *guaro* producer—Fanal (Fábrica Nacional de Licores), which is owned and distributed by the government.

Farm-to-Table Dinner

“Hacienda AltaGracia is located in a fairly rural area called San Isidro del General in the South Central Region of the country,” explains Food and Beverage Director Ivan Longhan. “In addition, the biggest farmers market in Costa Rica is located right here, in downtown San Isidro. It’s huge and very clean, and our kitchen team heads down there to source ingredients every Thursday and Friday.”

To celebrate spring’s local bounty, a farm-to-table dinner will take place at the resort this April. “We have the best pineapple in the entire country here,” explains Longhan, “in addition to great watermelons and many tropical fruits indigenous to the area, like mangoes and *chua*, a tiny fruit with lots of juice and flavor. Of course, we can always source great squash, onions, white potatoes, and green beans as well as lesser-known vegetables, like the cassava or yuca root.”

The farm-to-table dinner will also highlight some of San Isidro’s other seasonal stars:

Chayote—a type of squash that comes in white and green, used for side dishes. This very popular spring vegetable is used to make a *picadillo*, which means to chop in small pieces. In this dish, chayote is combined with ground beef, cilantro, salt, and pepper.

Arracacha—a root similar to a parsnip that grows in the ground. Mixed with potatoes, ground beef, onions, chorizo, and cilantro, it is eaten with *patacones*, or corn tortillas that are similar to those used for tacos.

To pair with these stellar vegetables, Longhan recommends a light, bright white wine, such as a pinot grigio, an iconic summer wine, or Spanish whites like albariño and verdejo, which display a softer style with plenty of flavor, perfect for warm days. For reds, he favors a French Beaujolais or gamay, both light-bodied and perfect when slightly chilled. And Château de la Coulerette makes a lovely grenache-blend rosé. Nice and refreshing, this medium-bodied wine is delicious cold.

For information: 866.990.5734



Pejibaye Harvest Festival

The *pejibaye*, or peach palm, is about as Costa Rican as you can get. “The big debate is whether it is actually a fruit or a vegetable,” says Food and Beverage Director Ivan Longhan with a smile. He describes the taste as a cross between a roasted chestnut and a perfectly buttered potato. “Once you sample a freshly cooked *pejibaye* topped with mayonnaise, a typical Costa Rican preparation, you will understand why it is so good. Anyone who comes to this country must try this, and that is why we wanted to celebrate it with an event this July.”

Pejibaye lends itself to a plethora of dishes that will be featured at the festival: in salads with hearts of palm, a cream of *pejibaye* soup, with rice and chicken or alone with rice, as *pejibaye* croquettes, and even in beef tacos.

Celebrate Costa Rica’s Independence Day with Chicharron

September 15th marks Costa Rica’s Independence Day, and to commemorate, Hacienda AltaGracia will host a party featuring the ultimate celebratory food: *Chicharron*! “Anytime there is a holiday or celebration in Costa Rica—a holy day, town fairs, block parties, an occasion when friends or family gather—*chicharron* is served,” explains Food and Beverage Director Ivan Longhan. Fried pork rinds, *chicharron* are the ultimate mark of a good time and pair perfectly with beer.



“It is the masa, or the preparation of the corn dog, that is the most important step in imparting flavor. Anytime you visit someone in December, you will be offered a tamale and a coffee.”

—Food and Beverage Director Ivan Longhan

“Our national beers are very important to us,” says Longhan. “Both brewed by Cerveceria in Costa Rica, Cerveza Imperial and Pilsen are pale lagers that are immensely popular here.” In addition, Longhan points to local craftsman beers that are gaining popularity. “Local producer Baden Brau was started by a Costa Rican who lived in Germany for many years. These German-style beers are a great example of the thriving artisanal scene in San Isidro.”

Costa Rican Tamales Class

“Tamales are a time-honored and delicious Christmas tradition in Costa Rica. Costa Ricans love December because it is tamale season, and so it is the perfect time to hold a class to showcase this Costa Rican specialty,” says Food and Beverage Director Ivan Longhan. For generations, Costa Rican families have marked the holy days by preparing tamales: a dish of seasoned meat, usually pork or chicken with a little cooked rice or potatoes, onions, carrots, sweet peppers, and snow peas, rolled in a cornmeal dog and wrapped in banana leaves. “It is the masa, or the preparation of the corn dog, that is the most important step in imparting flavor. Anytime you visit someone in December, you will be offered a tamale and a coffee.”

Longhan also suggests artisanal beer pairings with tamales. “We offer a local lager called Ambar that has a rich flavor, is well-balanced, and is made from 100 percent malt.” He also suggests a Trigueña Weissbier. “This is a full-flavored ale, fresh and crisp with a nicely balanced fruity taste, that is 50 percent malt, 50 percent wheat. Perfect for a warm climate.”

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Nanuku

Food Safari Experience

"As you travel from Pacific Harbour to Suva, there are two major marketplaces: one in Navua, the other in Suva City," explains Executive Chef Pranil Prasad. "There are also many small vendors along the roadside selling fresh vegetables and fruits. The Navua market seems to be the most popular, by our standards. It has really fresh and organic produce." He points out some of the many items available: vegetables such as bok choy, choy sum, and beans; fruits such as soursop, pineapples, and papayas; crops like maize, taro, *kumala*, and jackfruit; seafood including *kai* (local mussels), prawns, and crabs; whole and blended spices; and unique products like *ota* fern tips, *nama* sea grapes, *ivi* chestnuts, *lumi* seaweed, and *vundi*.

During the Nanuku Food Safari Experience, your guide will take you to these local markets and explain what each ingredient is and how it can be used in cooking. You will also visit a local crab farm, where you can choose your own—or hunt for them in the mangroves—to bring back for a feast at the resort. "The crab farming is done in a community called Viti Levu," adds Chef Prasad, "while Navua is also known for its prawn farms, *dalo* farms, and pawpaw (or papaya)." Guests will also watch the women "call" the prawns from their hiding places and catch their own for lunch!

For information: 866.990.7217



Local Fiji Ingredients

DALO (TARO): A starch consumed by locals that is either boiled or baked. Leaves, roots, and corms can be eaten.

IVI CHESTNUTS: A delicious nut that can be found in February and March. It is first boiled for several hours to render it soft.

KUMALA: A sweet potato, usually boiled or roasted.

LUMI SEAWEED: Cooked with coconut cream, it sets like tofu.

OTA FERN TIPS: Simply blanched, it can be used as a green in many dishes.

NAMA SEA GRAPES: A sea vegetable that looks like a string of green pearls. It is used in a multitude of seafood and sushi dishes.

SOURSOP: A thorny green fruit with edible white pulp. It can be eaten as a fruit, used for fruit juice, or tuned into a sorbet.

VUNDI: An oversize banana or plantain. Grate it, add flavors, and make fritters. Or use it in *vundi vakasoso*, a rich, warm, creamy dessert.



Traditional Prawn Cooking over Bamboo

“Cooking your food in bamboo is a traditional method started by ancient Fijians when there were no pots and pans,” says Executive Chef Pranil Prasad. “A mature bamboo is hollowed, filled with ingredients, and then the opening is sealed. It is tossed on an open fire until the seal breaks. The enclosed bamboo acts like a pressure cooker and also develops a unique flavor in the food, similar to a bamboo shoot salad.” While many different ingredients can be cooked in bamboo, for this on-demand experience at Nanuku, prawns are the star of this show with a little help from the coconut.

“Coconut cream, or *lolo* as it is called locally, is an extremely popular ingredient in Fijian cooking,” says Chef Prasad. “Many sweet and savory dishes use it, such as in *vundi vakasoso*, where the *vundi* plantain is baked in coconut cream and sweetened with honey, topped with grated coconut; *ika va lolo*, in which whole fish is cooked in coconut cream; and *miti*, which marries uncooked coconut cream sauce with fine diced tomato, onion, chili, lime, coriander, and salt.”



How to Extract Coconut Cream

Husk a dry coconut using a sharp stick. Break the coconut in half, saving the coconut juice, and scrape the fleshy pulp with the help of a coconut scraper. Knead the grated coconut with the coconut juice. Squeeze out the coconut flesh and finely strain the coconut cream.



In-Villa Kokoda or Fijian Ceviche Cooking Class

In this immersive private lesson on cooking one of Fiji's signature dishes, guests will learn how to first extract the coconut cream that is added to the fresh *walu*, a fish caught right here in the lagoon.

“*Kokoda* is a traditional ceviche dish made by curing fish in lemon juice,” explains Executive Chef Pranil Prasad. The cured fish is then mixed with thick coconut cream, finely diced tomato, and spices. “Some Fijians prefer *nama* sea grapes in their *kokoda* as well. “

The coconut cream is sweet and smooth while the other ingredients have sharp, strong flavors. “When these flavors combine with the cured fish, the result is refreshing.”

Find Chef Prasad's recipe on page 43.

Jacques Reymond at Nanuku

With two Michelin stars and the Restaurant and Catering Association's Best Restaurant in Australia, Chef Jacques Reymond is also Nanuku's consulting chef. “Nanuku is the ideal-sized property I like to be involved with. Collaborating with Chef Pranil and the fully Fijian kitchen team gives us the opportunity to create dishes reflecting the natural environment that the resort is located in. By using all local products as well as representing Fijian culture, we ensure that our food is fresh, inventive, contemporary, and respectful of the environment.”

Chef Reymond will host a weekend at Nanuku in November 2016. Please contact Nanuku Reservations for more information.

Fiji Rum Co. Daily Tasting Flights

A throwback to the days of Fiji's past as a Pacific hub for sailors and blackbirders, the Fiji Rum Co. offers a true taste of the island that is available daily at the bar at Nanuku. “Bounty, Fiji Rum Co.'s first rum, is the most popular local rum that we pour,” says Executive Chef Pranil Prasad. One of its defining characteristics is that it is “OP,” or overproof, rum—58 percent ABV, or 116 proof. “To ensure that the rum had not been watered down, British sailors would douse gunpowder with it to see whether it would ignite to ‘prove’ its worth.” Gunpowder will not burn in rum that contains less than 57.15 percent ABV. “The overproof gives it a very distinct flavor profile of very bold dried fruits with a molasses finish.”

Find a Fiji Rum Co. cocktail recipe on page 51.

For information: 866.990.7217



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[ba-dwah]: FRENCH FOR FINE BUBBLES
Since 1778



Malliouhana

Anguilla Farm-to-Table Dinner

“It is amazing how on such a small island, there is such a big culture of growing a wide variety of organic greens, vegetables, fruits, and herbs,” says Executive Chef Cupertino Ortiz. He gets all his local produce from farmers in the area and says that is the foundational first step toward making a quality menu. “It all comes down to the ingredients, and it’s similar with my meats and poultry: I get locally raised goats, pigs, and more.” In addition, Chef Ortiz can step into the resort’s on-property garden for a never-ending supply of organic mint, basil, peppers, rosemary, lemongrass, and bananas.

To celebrate their bounty of local produce, Malliouhana will hold a family-style dinner built around seasonal items this June.

For information: 888.976.3436

Local Farms

RAINBOW FARMS: Where you can literally shop the rainbow—from basil, cilantro, thyme, rosemary, chives, *callaloo* or spinach, cherry tomatoes, and Scotch bonnet peppers to pomegranates and passion fruits.

GREEN CUISINE FARM: Organic lettuces such as Lola Rosa, escarole, butter, romaine, and iceberg.

ASTA FARMS: Great for avocados, oranges, tomatoes, sweet yellow corn, butternut squash, and cucumbers.

LAND AND FARM: Goats, pigs, and chickens.

“Anguillians and visitors alike gather for this important carnival and the sailboat competitions.”

—Executive Chef Cupertino Ortiz

Meads Bay Boat Races

On the first Thursday in August, Malliouhana will celebrate the Anguilla Summer Festival with a barbecue on the beach. “Anguillians and visitors alike gather for this important carnival and the sailboat competitions,” explains Executive Chef Cupertino Ortiz. “This year, we will offer Caribbean seafood on sticks, featuring lobster, crayfish, snapper, mahi mahi, grouper, langoustine, conch, and lionfish.”

Chef Ortiz will incorporate many other local ingredients into the menu, such as jerk seasoning, Scotch bonnet peppers, callaloo leaves, and fresh corn.

Don't forget to stop by and have one of their famous old-fashioned rum punches.

Rum punch recipe on page 51.



Sea-to-Table Dinner

With an ocean in his “backyard,” Executive Chef Cupertino Ortiz takes full advantage of the local fish offerings and plans on celebrating with a special sea-to-table dinner this Easter. With fishermen dropping off their catch daily at his kitchen, the dishes will smack of to-the-minute freshness on which Chef Ortiz will stamp authentic Anguillian flavors and recipes. “I am thrilled to have found plenty of flavorful Anguillian dishes. Some of my favorites include yellow corn fungi with steamed mahi mahi, seasoned with local thyme; Creole lobster served with rice and peas and fried plantains; and roasted whole red snapper, marinated with jerk seasoning and passion fruit and served with a wondergrain, mango, and cucumber raita.”

Caribbean Beach Barbecue

Every week, Executive Chef Cupertino Ortiz takes the party outside with a special beach barbecue, where the food is cooked in an open fire grill fueled by local breadfruit wood. Some of the dishes you can expect to be served include grouper wrapped in banana leaves, jerk-seasoned lobster, crayfish kebabs, and spicy tamarind conch, all simply prepared on the grill.

For information: 888.976.3436



bottle with a view



NEW DESIGN

Recipes from Our Chefs



Nanuku
Executive Chef Pranil Prasad

Kokoda (Fijian Ceviche)

Yields 4 appetizer servings

INGREDIENTS

500 grams *walu*
200 milliliters lemon juice
Salt to taste
1 red onion, finely diced
4 tomatoes, seeds removed and diced evenly
1 bongo chili, finely dice
Coriander, finely chopped
Cream of 3 coconuts
Spring onion, chopped

METHOD

Cut the *walu* into 1/2-cm cubes. Marinate prepped *walu* with lemon juice and a couple pinches of salt. Leave for at least 4 hours at room temperature. Once the fish is cured, strain and give it a wash.

Mix the rest of the ingredients with the marinated *walu*, adjusting the seasoning.

Malliouhana
Executive Chef Cupertino Ortiz

Lionfish Ceviche Hors d'Oeuvres

with Scotch bonnet pepper, cucumber, avocado, and petit radish passion fruit

Serves 4

INGREDIENTS

4 oz fresh lionfish filet, thinly sliced
1 oz seedless Scotch bonnet pepper, chopped
1 oz cucumber, diced
1 oz avocado, diced
1 tbs fresh passion fruit juice
2 leaves fresh mint and basil, chopped
2 petit radishes, thinly sliced
1 tbs olive oil
Salt and pepper to taste
2 oz cucumber, sliced



METHOD

Place fish, pepper, vegetables, juice, and herbs in a mixing bowl and season with olive oil, salt, and pepper. Serve on slices of cucumber.



Esperanza
Executive Chef Guillermo Javier Gomez

Stuffed Chocolate Clams

Serves 4

INGREDIENTS

2 Chocolate clams
1 1/2 tsp unsalted butter
2 garlic cloves, minced
2 tbs white onion, finely chopped
Salt and pepper to taste
1/2 tomato, finely chopped
1 tsp chipotle chili
1 tbs cilantro, finely chopped
1/4 cup white wine
2 tbs grated manchego or asadero cheese
1 tbs panko breadcrumbs
Salt and pepper

METHOD

Open clams by inserting a knife between the shells, then cut the muscle that keeps them together. Remove the meat and clean it by removing the dark meat part. Cut the remaining meat (white and coral color) and set aside.

In a nonstick pan at low temperature, place butter, garlic, and onion, and cook gently until onion is translucent. Add salt to taste. Then add tomatoes, clam meat, chipotle, and cilantro, and pour in the wine. Correct flavor with salt and pepper. Keep cooking on low heat until the liquid evaporates. Once ready, bring the mixture to your fridge and let it cool. When mixture is cold, add cheese and panko. Place filling in each of the clamshells and gently wrap with aluminum foil. Cook clams on a grill for approximately 10 minutes.

Esperanza

Executive Chef Guillermo Javier Gomez

Spicy Tormenta Salsa

Yields 1 1/2 pounds

INGREDIENTS

3 habanero chili
2 serrano chili
1 jalapeño chili
1/2 celery
1/2 carrot
4 garlic cloves
1 oz lemon juice
2 oz orange juice
2 oz grapefruit juice
1 cup canned whole peeled tomatoes
1/4 cup chipotle chili
1/4 cup Parmesan cheese
1/4 cup olive oil
1 avocado
Salt and pepper to taste

METHOD

Cook all the chilis, vegetables, and garlic on a grill until almost burned. Put the lemon juice, orange juice, grapefruit juice, peeled tomatoes, and chipotle chili in a small pot to cook on low heat until fully cooked. Add in vegetable mixture and process with a blender until chunky. Let the mixture cool. Put it back in the blender, adding the Parmesan cheese, olive oil, and avocado, and process again. Add salt and pepper to taste.



Auberge du Soleil
Executive Chef Robert Curry

Heirloom Tomatoes, with cow's-milk burrata, opal basil, and Saba Vinaigrette

Serves 4

INGREDIENTS

2 heirloom tomatoes, core removed and cut into wedges
1 shallot, peeled and minced
2 pouches cow's-milk burrata, cut into quarters
1 sprig opal basil, leaves chiffonade
16 pluches of mâche
1 bunch chives, minced
Saba Vinaigrette (recipe below)
Fleur de sel to taste
Black peppercorns to taste, freshly ground

SABA VINAIGRETTE

2 oz bloomed basil seeds
Sparkling mineral water
2 oz saba (grape must reduction)
2 tbs Banyuls wine vinegar
Salt to taste
2 oz extra-virgin olive oil

METHOD

Bloom the basil seeds by covering them with double the volume of sparkling water and refrigerate overnight. Drain the excess water.

Mix all the ingredients except the olive oil. Float the olive oil.

TO ASSEMBLE

Distribute the tomato wedges onto four plates. Evenly distribute the shallot on top of the tomatoes. Divide the burrata among the plates. Garnish with basil, mâche, and chives. Finish with Saba Vinaigrette, fleur de sel, and pepper.

Hotel Jerome
Executive Chef Rob Zack

7x Colorado Beef with blue cheese butter, kohlrabi potato gratin, and arugula salad

Serves 4

Arugula Salad with Oil-and-Vinegar Dressing

Kohlrabi Potato Gratin (recipe below)

Four 7-oz steaks, your preferred cut and cooked to your preference*
Blue Cheese Butter (recipe below)

*Colorado beef is available by mail order at 7xbeef.com.

Kohlrabi Potato Gratin

Yields 12 servings

INGREDIENTS

Olive oil to coat baking pan
2 shallots, minced
1 tbs fresh thyme, minced
4 potatoes, peeled and sliced 3mm thick
Salt and pepper to taste
2 kohlrabi bulbs, peeled and sliced 3mm thick
4 cups heavy cream

METHOD

Preheat oven to 350°F. Brush a 28 by 18 by 5-cm baking pan with olive oil. (Be sure to coat well both sides and the bottom to prevent sticking.) Sprinkle the shallots and thyme on the bottom of the pan. Place half of the potatoes in a single layer on the bottom using a shingle pattern. Season with salt and pepper. Repeat with the kohlrabi and season. Finish with the top layer in the same manner, using the remaining potatoes, and season again. Pour the cream over the entire mixture, making sure it flows through each layer. Cover with aluminum foil and bake for 30 minutes. Remove foil and bake for approximately 15 more minutes, until the gratin is thick and bubbling and the top layer is slightly caramelized. Remove and allow to sit 15 minutes before cooling.

Blue Cheese Butter

Yields 12 2-oz portions*

3/4 lb blue cheese crumbles	2 tbs parsley leaves, minced
1/2 lb butter, soft	1/4 cup shallots, minced
2 tbs tarragon leaves, minced	1 tbs garlic, minced
2 tbs thyme leaves, minced	Salt and pepper to taste

METHOD

Combine all ingredients in a mixer using a paddle attachment. Mix on low until all ingredients are fully incorporated. Adjust seasoning with salt and pepper. *Freeze unused portion for later use.

TO ASSEMBLE

Place a portion of the salad in the middle of the plate. Place a slice of the potato gratin on one side, the steak on the other. Top steak with the butter and serve.

Calistoga Ranch
Executive Chef Bryan Moscatello

Ramps

with foam, pickles, custard, maitake, and brioche

Serves 12

INGREDIENTS

1 liter Ramp White Foam (recipe below)
1150 grams Ramp Green Custard (recipe below)
2 1/2 to 3 cups Brioche Purée (recipe below)
2000 grams Pickled Ramps, whole (recipe below)
Handful of whole ramps, grilled
Handful of maitake mushroom leaves, sautéed and deglazed



Ramp White Foam

Yields 1 liter or 2 ISI canisters

INGREDIENTS

300 grams ramp whites
100 grams ramp greens
20 grams garlic
60 grams shallots
1 to 2 tsp butter
50 grams chardonnay
150 grams brioche
8 grams basil leaves
6 grams mint leaves
3 grams salt
500 grams leek stock
70 grams mascarpone
Meyer lemon juice to taste

METHOD

Sweat the ramps, garlic, and shallots in a small amount of butter until translucent. Deglaze with the chardonnay and reduce by half. Add remaining ingredients except mascarpone and lemon and allow to cook for 10 minutes, until the bread is completely broken down and thickens the mixture. Add the mascarpone and purée in a blender. Strain through a chinois. Season with the Meyer lemon and a little more salt, if necessary. Pour into ISI canisters and charge.

Ramp Green Custard

Yields 12 2-oz flans

INGREDIENTS

350 grams ramp whites
250 grams ramp greens
40 grams garlic, sliced
1 to 2 tsp butter

946 grams cream

450 grams milk

15 grams salt

4 whole eggs

4 yolks

METHOD

Sweat the ramps and garlic in a small amount of butter until translucent. Add the cream, milk, and salt and bring to temperature. Purée and then strain the ramp cream. Weigh out 1150 grams of this liquid and reserve, keeping it warm.

In a separate bowl, combine the eggs and egg yolks. Temper the custard base into the eggs. Pour the custard into 2-ounce ramekins and bake in a covered water bath in a 325°F oven until set.

Brioche Purée

Yields 2 1/2 to 3 cups

INGREDIENTS

340 grams rindless brioche, cut into rectangles
170 grams butter
Whole milk to cover, plus more
Salt to taste

METHOD

Toast the brioche rectangles in the butter. Once toasted, transfer the brioche to a sauce pot and cover the brioche with whole milk. Gently simmer until fully absorbed and the bread is completely broken down. Season with salt. Purée the mixture well and strain through a chinois. Put the brioche purée in a squirt bottle.

Note: You may need to control the viscosity by adding more milk while puréeing.

Pickled Ramps

INGREDIENTS

750 milliliters riesling
600 grams sugar
3 grams pink peppercorns
4 bay leaves
6 garlic cloves, crushed
700 milliliters champagne vinegar
2000 grams whole ramps

METHOD

Combine all but the ramps and simmer for 10 minutes. Add the ramps and simmer for 15 minutes. Hold the ramps in the poaching liquid until ready to serve, reserving 3 ounces of the liquid for deglazing the mushrooms. Hold the rest of the liquid for future use.

Deglazed Maitake Mushroom Leaves

INGREDIENTS

Handful of maitake mushroom leaves
3 oz pickled ramps liquid

METHOD

Sear the mushrooms over high heat and deglaze with the liquid. Allow to completely reduce, glazing the mushrooms fully.

TO ASSEMBLE

Squirt the brioche purée in circles in the center of a warmed appetizer plate. Place all other ingredients around the circle, forming an eye-catching design. Serve.



Hacienda AltaGracia
Hacienda AltaGracia Pastry Team

Choco Flan

Flan

INGREDIENTS

125 grams cream cheese
1 can condensed milk
125 milliliters milk
1 vanilla bean
2 yolks
4 eggs

METHOD

In a blender, mix cream cheese, condensed milk, milk, and vanilla. Pour into a pan and heat until about 150° F. In another bowl, mix the yolks and the eggs. Add egg mixture in the warm mix slowly, so as to not cook the eggs. Pour the mixture into a mold and place in a water bath. Put in the oven for 50 minutes at 300°F.

Choco Sponge

INGREDIENTS

450 grams butter
450 grams sugar
4 eggs
115 grams flour
5 grams baking powder
100 grams cocoa powder and extra to sprinkle

METHOD

Cream the butter with the sugar. Add in the eggs, one a minute. When the butter mixture is ready, add the dry ingredients. Press into a ring mold to make the cookie base. Bake at 350°F for 20 minutes.

TO ASSEMBLE

Once baked, put the flan on top of the choco sponge and sprinkle with cocoa powder. Serve with a scoop of vanilla ice cream.



CASAMIGOS
Tequila

George Clooney
George Clooney

Rande Gerber
Rande Gerber

BROUGHT TO YOU BY THOSE WHO DRINK IT

WINNER
World Spirits Award 2015
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WINNER
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Spirits Competition

WINNER
Beverage Testing
Institute

WINNER
Spirits of Mexico
Tasting Competition

WINNER
Los Angeles International
Spirits Award

WINNER
Ultimate Spirits
Challenge



"Our idea was to make the best-tasting, smoothest tequila around. So we did."
—George Clooney and Rande Gerber

HOUSE OF FRIENDS

Longtime friends George Clooney, Rande Gerber, and Mike Meldman love tequila—on the rocks, by the shot, at times straight from the bottle. Tequila-filled nights with friends is how Casamigos was born. Rande Gerber answers a few of our questions.

How was Casamigos created?

Our idea was to make the best-tasting, smoothest tequila whose taste didn't have to be covered up with salt or lime. So we did. The tequila was made just for us. We worked on the creation of Casamigos with our master distiller in Jalisco, Mexico, for years, and held many blind tastings until we knew we got it right. We've been drinking our tequila with friends and family for over five years now. It was never intended to be released to the public. It's all we serve at our homes in Mexico, so it's literally our house tequila. We are delighted that consumers and tequila connoisseurs alike enjoy our award-winning spirit.

How did you come up with the name Casamigos?

It's named after our homes in Mexico called Casamigos, which loosely translates to "House of Friends"

How many different types of Casamigos Tequila are currently available?

Casamigos is currently available in Blanco, Reposado, and Añejo. Our Blanco rests for two months. Our Reposado and Añejo are aged seven and 14 months, respectively, in the finest American oak barrels that have been carefully reconditioned after being used to age ultra-premium whiskey.

What sets Casamigos Tequila apart from other tequilas?

These small-batch, ultra-premium tequilas are made from the finest hand-selected 100 percent Weber Blue agaves, grown in the rich red clay soil and cool climate of Mexico's Jalisco Highlands for a minimum of seven years. Our agave piñas are roasted in traditional brick ovens for 72 hours, while most others steam theirs for seven. Our master distiller uses a special yeast blend resulting in a consistent refined flavor unlike the commercial yeast others use. Our unique flavor is a result of an 80-hour fermentation process, compared to the average 48. Our refined process ensures a smooth mouthfeel with no unnecessary additives and no gluten. Casamigos is brought to you by those who drink it. We own it, we drink it, it is a part of our lifestyle.



AUBERGE MARGARITA

1 1/2 oz. Casamigos Blanco Tequila
1 oz. fresh lime juice
1/4 oz. fresh orange juice
1/2 oz. agave nectar

METHOD: Shake ingredients with ice then strain and serve on the rocks. Garnish with a lime wedge.

Cocktails from Our Bars

Esperanza

Christian Moya, Sommelier

Zapoteco

- 1 1/2 oz mezcal
- 1 oz ancho chile liqueur
- 1 oz jugo de limon
- 1 oz Jarabe de Canela
- 1 hoja santa

Place all the ingredients in the shaker. Shake, strain, and serve in an old-fashioned glass with ice.



Beer Mojito

- 1 1/2 oz Ron Blanco
- 3/4 oz simple syrup
- 2 oz pale lager beer (like a Corona)
- 2 oz sparkling water
- 4 lime slices
- 12 mint leaves

Place all the ingredients in a tall glass, muddle, and add ice.



THE GUARO SOUR

Hacienda AltaGracia

Jeffrey Solis, Asst. Food & Beverage Manager

The Guaro Sour

- 2 oz Cacique Guaro
- 1 1/2 oz simple syrup
- 1 1/2 oz lime juice
- Splash of blue curaçao
- Splash of grenadine

Combine the Cacique Guaro, simple syrup, and lime juice into a cocktail shaker over ice. Cover and shake until the outside of the shaker has frosted. Strain into a chilled martini glass to serve. Finish with a soft splash of blue curaçao and grenadine. Garnish with a slice of lime.

Nanuku

Nanuku Bar Team

French Pirate

A twist on the classic French martini.

- 1 oz vodka
- 1/2 oz coconut liqueur
- 1/2 oz Chambord Liqueur
- 1 1/3 oz pineapple juice

Combine all ingredients in a shaker with ice. Shake vigorously and strain. Double strain in a chilled martini glass and garnish with a pineapple leaf.

NANUKU MOJITO, CRAZY COCONUT, FRENCH PIRATE



Crazy Coconut

"One of my favorite cocktails using coconut juice or coconut water was made popular during Colonial times, when they would simply cut open a coconut and add rum. We upscaled this with the products we use."—Executive Chef Prasad

- 1 oz Fiji Rum Co. Aged White Rum
- 1 oz Fiji Rum Co. Coconut Rum
- Half a coconut's worth of juice

Combine all ingredient in a Boston glass with ice. Stir like you would a martini. Strain over ice back into the same coconut. Garnish with a seasonal flower: hibiscus or frangipani (plumeria).

Save the other half of the coconut for later, or drink it before making the cocktail!

Nanuku Mojito

100% locally sourced.

- 1/2 bush lime, quartered (picked from the trees at the resort)
- 2 tsp Fiji cane sugar
- 1 oz Bounty Dark Rum
- 1 oz Bounty White Rum
- 10 to 12 mint leaves (picked from the Nanuku nursery)
- Splash of soda

Muddle lime and sugar together. Add ice, shots of rum, and whole mint leaves. Shake and dump into a chilled Collins glass. Top up with ice and a splash of soda. Garnish with a mint sprig.

Malliouhana

Malliouhana Bar Team

Old-Fashioned Rum Punch

- 2 oz Pyrat Rum
- Dash of Angostura Orange Bitters
- 1 oz simple syrup
- 1 oz freshly squeezed lime juice
- Dash of grated nutmeg

Place first three ingredients into a shaker. Squeeze lime into shaker and add crushed ice. Strain into an old-fashioned glass and finish with a dash of grated nutmeg.

Rosé Wine Margarita

- 1/4 lime wedge
- Salt
- Paprika
- 4 oz rosé wine
- 1 oz white tequila
- 1/2 oz Cointreau Liqueur
- 1/2 oz simple syrup

Run the lime wedge along the rim of the glass, then dip rim in salt and paprika. Fill a glass with ice. Squeeze lime into the glass, and then add the rosé, tequila, and Cointreau. Stir and add simple syrup.



Calistoga Ranch
Executive Chef Bryan Moscatello

The Watermelon

- 2 oz Charbay Rum
- 3 oz watermelon juice
- 1/2 oz lime juice
- 1 tsp Tasmanian honey
- Blueberries, mint leaves, and lime wedge for garnish

Stir together all ingredients and pour over rocks into a highball glass with big cubes. Garnish with blueberries, mint leaves, and a lime wedge.



Kumquat

- 7 candied kumquats, muddled with 5 ice cubes
- 1 1/2 squirts lemon juice
- 2 1/2 oz Napa Reserve Vodka
- 1 tsp kumquat syrup
- Zest of fresh kumquat

Muddle the kumquats and add ice. Pour over remaining ingredients and shake. Pour into a chilled martini glass or Collins glass.



Raspberry Lemonade

- 12 raspberries
- 1 tsp simple syrup
- 1/2 oz lemon juice
- 3 oz club soda
- Grapes for garnish

Muddle the raspberries and add ice. Pour vodka, simple syrup, and lemon juice and shake until ice-cold. Strain over ice in a highball glass and top with club soda. Garnish with grapes on a skewer.



ESPRESSO MARTINI

Hotel Jerome
Rachel Morin, Living Room Manager

Colorado Toddy

- 2 oz Stranahan's Colorado Whiskey
- 1 oz local honey
- 1 1/2 oz freshly juiced lemon
- 3 to 4 oz local chamomile tea
- Hot water

Steam all ingredients until hot. Top with hot water. Serve in your favorite mug and garnish with a lemon wheel.

Espresso Martini

- 3/4 oz Ricardo's Decaf Coffee Liqueur
- 1 shot fresh espresso
- 1/2 oz half-and-half
- 1/4 oz Frangelico
- 1 1/2 oz Woody Creek Vodka
- Coffee beans for garnish

Shake all ingredients in a Boston shaker. Strain into a cocktail glass. Garnish with three coffee beans.



ISLAY NEGRONI

Auberge du Soleil
Kris Margerum, Director of Wine for Auberge Resorts

Ginger Pimm's

- 2 oz Pimm's No. 1
- 1/2 oz ginger syrup
- 1/2 oz Meyer lemon juice
- 2 oz ginger beer

Fill a tumbler with ice. Add Pimm's, ginger syrup, and lemon juice. Top with the ginger beer and stir lightly to combine. Garnish with mint leaves or a lime wedge.

Islay Negroni

Best enjoyed before dinner, the Negroni has long been a favorite among gin cocktails.

- 1 1/4 oz The Botanist Islay Dry Gin
- 1 1/4 oz Campari Liqueur
- 1 1/4 oz Boissiere Sweet Vermouth
- 1 dash of orange bitters

In a tall glass filled with ice, stir together the first three ingredients. Strain the mixture and serve up in a martini glass or a highball filled with ice. Top with a dash of bitters. Garnish with a cucumber slice and an edible flower.

Calendar

DAILY

Nanuku Fiji Rum Co. Tasting Flight

WEEKLY

Malliouhana Caribbean Beach Barbecue
 Malliouhana Sundown Cocktail Hour with Chef Canapés

UPON REQUEST

Nanuku Food Safari Experience
 Nanuku Traditional Prawn in Bamboo Cooking Class
 Nanuku In-Villa Kokoda (Fijian ceviche) Cooking Class

FEBRUARY

Calistoga Ranch Chocolate Truffle Cooking Class (Friday the 12th)
 Esperanza Ceviche Cooking Class (every Tuesday)
 Hotel Jerome Grand Marnier Flight in the Living Room
 Hotel Jerome Oysters and Champagne (every Saturday & Sunday)

MARCH

Auberge du Soleil Judgment of Paris Dinner with Chateau Montelena (March 11th)

Calistoga Ranch Winter's Last Hurrah Collaborative Dinner
 Esperanza Heuvos de Pascua (Chocolate Easter Egg) Class
 Hotel Jerome Amaro Flight in the Living Room
 Hotel Jerome Oysters and Champagne (every Saturday & Sunday)

APRIL

Calistoga Ranch First-of-the-Season Harvest Dinner
 Hacienda AltaGracia Farm-to-Table Dinner with Wine Pairings
 Malliouhana Sea-to-Table Dinner (Easter)
 Esperanza Empanadas Cooking Class (every Wednesday)

MAY

Auberge du Soleil Auberge du Soleil House Party (May 27th)
 Calistoga Ranch Tequila and Mescal Paired Dinner
 Esperanza Tequila and Chocolate (every Thursday)
 Calistoga Ranch Old-Fashioned Clambake

JUNE

Calistoga Ranch Meet the Masters Sommelier Dinner
 Esperanza Salsas and Chiles Cooking Class (every Monday)
 Hotel Jerome Gin Flight in the Living Room
 Hotel Jerome Somm-Off Summer Series (last Sunday)
 Malliouhana Anguillian Farm-to-Table Dinner

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 624.122.0440

HACIENDA ALTAGRACIA
 Santa Teresa de Cajón
 Pérez Zeledón, CR 10901
 866.990.5734

**AUBERGE RESIDENCES AT
 ELEMENT 52**
 398 South Davis Street
 Telluride, CO 81435
 970.728.0701

JULY

Auberge du Soleil Second Annual Pool Party (July 15th)
 Calistoga Ranch Kids Cooking Class
 Hacienda AltaGracia Pejibaye Harvest Festival
 Esperanza Festival Del Mango
 Hotel Jerome Colorado Vodka Flight in the Living Room
 Hotel Jerome Somm-Off Summer Series (last Sunday)

AUGUST

Calistoga Ranch James Beard Dinner
 Malliouhana Meads Bay Boat Race
 Esperanza Chiles en Nogada
 Hotel Jerome Rum Flight in the Living Room
 Hotel Jerome Somm-Off Summer Series (last Sunday)

SEPTEMBER

Calistoga Ranch Harvest Party
 Hacienda AltaGracia Costa Rica's Independence Day with Chicharron
 Esperanza Fish Festival
 Hotel Jerome Glenmorangie Flight in the Living Room
 Hotel Jerome Colorado Harvest Prix Fixe Dinner (daily)

OCTOBER

Calistoga Ranch Big Night Viewing Party
 Esperanza Baja Clambake
 Hotel Jerome Single Malt Flight in the Living Room

NOVEMBER

Esperanza Art & Wine (every Monday afternoon)
 Hotel Jerome Single Malt Flight in the Living Room
 Auberge du Soleil Dinner and a Movie

DECEMBER

Calistoga Ranch Olive Harvest and Dinner
 Esperanza Michoacan Ribs at the Bar
 Hacienda AltaGracia Costa Rican Tamales Class
 Hacienda AltaGracia Family Gingerbread House Building
 Hotel Jerome Tequila Flight in the Living Room
 Hotel Jerome Oysters and Champagne (every Saturday & Sunday)

TEMPUR+SEALY

AUBERGE RESORTS



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