



AWARD-WINNING CHEF CHARLES DALE TO BRING MODERN RUSTIC FARE TO TERRA RESTAURANT AT ENCANTADO, AN AUBERGE RESORT

MILL VALLEY, CALIF. (April, 2008) – Auberge Resorts is proud to announce the appointment of Charles Dale as Executive Chef of Terra Restaurant at Encantado, its newest property to open late summer 2008 in Santa Fe, N.M. French-born and internationally trained, Dale’s career spans some of the most renowned kitchens in the United States and France. Formerly recognized as one of *Food & Wine Magazine’s* Best New Chefs in America, Dale will oversee all culinary aspects of the new 60-seat dining room and 40-seat bar at Terra Restaurant.

“Chef Dale is the perfect culinary mind to bring regionally influenced cuisine with a modern European sensibility to Encantado,” said General Manager Jeff Mahan. “We are in such talented hands with him at the helm of the kitchen at Terra, the newest destination restaurant in Santa Fe.”

Dale established himself on the culinary stage of Aspen, Colo., where he opened Renaissance Restaurant, a 50-seat, softly lit room in cherrywood and earth tones, reminiscent of a Provençal sunset. Renaissance was home to the first of Dale’s multiple *Wine Spectator* award-winning wine lists, and where he earned his coveted *Food & Wine* accolade. In 2000, Dale opened Aspen’s first and only country French bistro, Rustique. An instant success, Rustique was named among “America’s Best New Restaurants in America” in *Esquire Magazine*, 2001. Dale’s final Aspen venture, Range - Food of the New West, opened in June 2003, and garnered rave reviews from locals and renowned chefs alike.

Dale honed his talents in both New York and France with some of the most impressive names in contemporary cuisine; among them: Michelin-starred chefs Daniel Boulud, first at Plaza Athénée Hotel and then at Le Cirque; Georges Masraff in Paris; and Jean-Paul Lacombe, disciple of Paul Bocuse, in Lyon.

In an unorthodox departure from his degree in Romance Languages and Art History from Princeton University, Dale began his culinary career apprenticing with Alain Sailhac, then Chef at New York's famed Le Cirque.

Born in Nice, France, to American parents, Dale grew up both bi-cultural and bi-lingual in New York City and traveled extensively with his parents, fueling his early appreciation for refinement in food and service.

Dale will accent his Modern Rustic cooking with a Southwest flair at Terra. *James Beard Award*-winning restaurant design firm, Avro Ko, whose recent work includes New York restaurants Public, Stanton Social and Sapa, is creating a contemporary space for the bar and dining room inspired by the spirituality of Santa Fe and using such regional, natural materials as patinated steel, rammed earth, stone and wood. The restaurant will feature both indoor and outdoor seating maximizing sunset views behind the Sangre de Cristo Mountains. The adjacent bar, named Betty's Bar after former Rancho Encantado owner Betty Egan, will offer a separate menu of comfort food served in portions large enough to share. Chef Charles Dale's new appointment ensures that Encantado will be the latest property bearing the culinary legacy of flagship Auberge du Soleil in Napa Valley.

The resort, resting upon the 57 acres of land formerly occupied by Rancho Encantado, is scheduled to open in August 2008. For more information, call 877-262-4666 or visit www.encantadoresort.com

About Auberge Resorts

Encantado is the newest property of Auberge Resorts, 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; and The Inn at Palmetto Bluff, Bluffton, S.C., 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.

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