



CHEF CHARLES DALE DEBUTS NEW MENU AT TERRA

Destination Restaurant at Santa Fe's Encantado Resort Focuses on Reflecting a Sense of Place, Comfort and Balance

SANTA FE, NM (August XX, 2011) – Terra, the destination restaurant at Santa Fe's Encantado, an Auberge Resort proudly announces a fully re-conceptualized menu from Chef Charles Dale. Mixing Dale's classical French training with an eye on fresh, sustainable cuisine and the enticing indigenous ingredients of New Mexico, the new menu includes three categories, focusing on plates that highlight a sense of place, a sense of balance, and a sense of comfort. Chef Dale considers 'flavor management' one of the pillars of successful cuisine, often focusing on just three main ingredients to comprise a plate, echoed in the larger sense within the new menu's three categories.

In the **Sense of Place** category, Dale tells the story of the region's 400-year history through indigenous ingredients and influences. White chocolate mole, classic Southwestern red rice and a mango salsa complete the *Guajillo Prawns* dish, while a *Date-Basted* (a classic desert ingredient) *Galisteo Lamb Rack* is complemented with a goat-cheese tamale and smoked tomato relish.

On the list under **Sense of Comfort**, the menu highlights classic French dishes with a "New Southwest" twist. Regionally-inspired bistro fare includes dishes like *Mezcal Steamed Mussels and Clams* – with a Garlic Brioche, Oregano and Red Chile flakes, while the lauded *Diver Scallops and Pork Belly* is served along with soy vinaigrette and an Edamame and Green Chile puree. Along with playing on the classic surf / turf combination, the accents reference an oft-forgotten culinary influence within Santa Fe – the region's WWII Japanese internment led to an adoption of distinct ingredients and dishes into the local culinary lexicon.

The **Sense of Balance** category speaks to healthy dishes that are tasteful, with intriguing twists and turns. Wellness of environment, via sustainable ingredients, also contributes to the overall concept. An example lies within the *Heirloom Tomato Carpaccio* – unexpectedly healthy and vegan, with a house-made almond milk mozzarella accenting the locally sourced heirloom tomatoes and basil (sourced from the Santa Fe Farmers' Market).

While the mix of classic French preparation and the bounty of the Southwest have inspired the two of the Sense of Place and Sense of Comfort categories, the Sense of Balance category is inspired by two unique items – the Chef's Garden at Encantado, growing items like Shishito Peppers and Zucchini, along with Chef Dale's other interest – he's known locally as the "yogi chef."

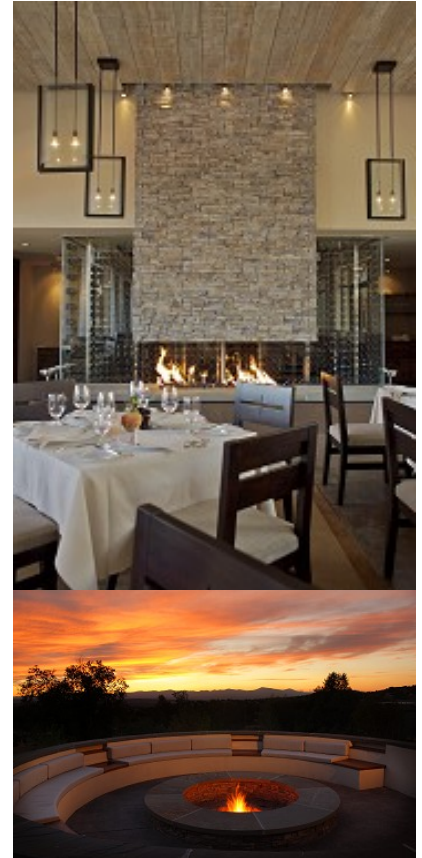
The Bar at Terra menu remains, with incredible bites including the *Smokin' Nachos* – heightened to an art form, the fan favorite is served under a glass dome, with cheeses melted by the invective of hickory smoke over jalapenos, pulled pork and hand-crafted, flaky tortilla chips – best consumed on the bar's external deck, while stargazing at the desert sky.

Guests of Encantado, an Auberge Resort, can arrange a private farmers' market tour, southwest cuisine education and dining experience with Chef Dale via the custom-tailored "[Taste of Santa Fe](#)" experience, while Terra is open daily for breakfast, lunch and dinner. Further information and reservations can be made by calling 866-262-4666 or visit www.encantadoresort.com.

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About Terra

Led by Executive Chef Charles Dale, the cuisine at Terra is described as modern-rustic and regionally inspired. His passion for a simple yet refined menu that maintains a connection to regional influences is evident across all dishes. Opened in 2008, Terra was recognized as one of *Esquire* magazine's top 20 new restaurants in the country the same year. Designed as a warm, contemporary space paying homage to Santa Fe's Native American spiritual elements and mission-style architecture, Terra features custom stone hearth fireplaces, a glass-encased wine room, and an outdoor rusted steel water sculpture and firepit surrounded by bench seating. Created by James



Beard Award-winning New York City design firm AvroKO in New York, regional, natural materials are present throughout, with both indoor and outdoor seating looking out to spectacular views of the Sangre de Cristo Mountain range.

Trained at New York's famed Le Cirque, Georges Masraff's restaurant in Paris and the Plaza Athenée Hotel in New York under Daniel Boulud, Chef Dale previously hailed from his three restaurants in Aspen, Colorado: Range; Renaissance, a winner of multiple Wine Spectator awards, and where Dale was selected the "Best New Chef in America" by *Food & Wine* magazine in 1995; and Rustique Bistro, named among "America's Best New Restaurants in America" by *Esquire* Magazine in 2001. Chef Dale has also been twice nominated for Best American Chef in the Southwest by the James Beard Foundation.

About Encantado, an Auberge Resort

Opened in 2008, Encantado is the first-ever full service, five-diamond luxury resort to grace the cultural mecca of Santa Fe. Set on 57 acres of rolling hills outside Tesuque, N.M., it offers 65 spacious casitas designed with a contemporary Southwestern aesthetic. All rooms and suites offer panoramic views of the Jemez and Sangre de Cristo Mountains and the iconic Southwestern sky. Encantado's modern-rustic restaurant, Terra, serves regionally inspired cuisine created by *Esquire* and *Food & Wine* award-winning chef Charles Dale in a distinctive setting created by renowned design firm Avro KO. The 15-room, 10,000 square-foot Spa at Encantado features an innovative selection of services honoring the region's indigenous healing traditions, and features pools, fountains, courtyards and outdoor garden soaking tubs and showers.

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