



ENCANTADO INTRODUCES MODERN RUSTIC CUISINE AND INVENTIVE, REGIONALLY INSPIRED DESIGN TO SANTA FE DINERS WITH TERRA RESTAURANT

MILL VALLEY, CALIF. (April, 2008) – Terra, Santa Fe’s new dining destination, is set to open in August 2008 as one of the central elements to the much anticipated Encantado Resort. With Chef Charles Dale, formerly recognized as one of *Food & Wine Magazine’s* Best New Chefs in America, at the helm in the kitchen and *James Beard Award*-winning restaurant-design firm AvroKO charged with inventing the space, Terra is positioned to redefine the Santa Fe dining scene. Terra will pay tribute to the cross-cultural legacy and bounty of Santa Fe with an onsite organic kitchen garden.

“The cuisine at Terra will be elegant, yet simple; interesting, yet approachable; and contemporary, while maintaining its connection to the cultural and historical antecedents of the region,” explained Chef Charles Dale. “Terra will introduce a new perspective to the Santa Fe dining scene with more European accents to the rustic regional cuisine and an environment alight with energy and intrigue.”

The Chef – Chef Charles Dale’s culinary vocabulary has been enriched by his life experience of international travel from a young age, an apprenticeship with Alain Sailhac, then Chef at New York’s famed Le Cirque, and influential stints in the kitchens of such famed chefs as Daniel Boulud, first at Plaza Athenée Hotel and then at Le Cirque. Dale’s successful career in Aspen, Colo., as chef and owner of famed dining establishments Renaissance Restaurant, Rustique and Range, imbued in him an appreciation for the relaxed atmosphere of the West. Dale’s aesthetic speaks to his reverence for un-fussy food, cherished interaction with his guests, and desire to surprise his diners with impeccable technique that pays homage to the integrity of fine ingredients. “Modern Rustic” denotes a cuisine that is not overly polished, but bears a rustic sophistication drawing upon influences from the local ingredients, Spanish heritage and cultural transients that have impacted the character of Santa Fe.

The Menu – Terra will feature an evolving market menu drawing inspiration from the Santa Fe Farmer’s Market, set to grow to an expansive 10,000 square feet by July 2008. The 40-seat bar, soon to become a local hangout, will offer a separate menu of comfort food served in portions large enough to share. The menu offered in the 60-seat dining room will feature a more refined version of comfort food. Some signature dishes will include: *Arugula and Roasted Beet Salad with Cabrales Blue, Prickly Pear Dressing and Pinon Nut Clusters*; *Red Gulf Snapper Grilled in a Corn Husk with Huitlacoche Crème and Maize Soufflé*; and *Locally Raised Lamb in Three Acts: The Date-Roasted Rack with Beluga Lentils, Braised Shoulder with Eggplant Compote, and House-made Merguez Sausage with Raisins, Couscous and Almonds*. Dale is also excited to offer sophisticated vegetarian options such as *Potato Napoleon with Wild Mushrooms, Spinach, Robiola Cheese and White Truffle*, in addition to playful interpretations of old favorites, such as *Bone-in New York Strip, Truffle Fries, Foie Gras Emulsion* (Luxe Steak Frites) and a *PB&J Soufflé*. Each month, Dale will celebrate a new seasonal ingredient with his rotating three-course “celebration” menu. “A *Celebration of Tomatoes*” will feature *Instant Gazpacho; Ravioli Verde with Local Pistachio Pesto in a Tomato Broth; Wild Alaskan Salmon, Bruschetta-style with Tomato Jam, Arugula and Capers*.

The Ingredients – Terra will benefit from a plethora of fresh produce and herbs grown in an onsite biodynamic kitchen garden. Truly embracing “farm-to-table” dining, vegetarian and raw dishes will often be highlighted, as will a nightly Vegetarian Tasting Menu.

The Design – *James Beard Award*-winning New York City design firm AvroKO, whose work includes New York restaurants Public, Stanton Social, Sapa and the seasonally varying Park Avenue Restaurant, are at the helm of Terra’s design. In creating the space, the AvroKO team sought inspiration from the soft-spoken luxury characteristic of Auberge properties combined with the spirituality that enriches Santa Fe. Inspired by Santa Fe’s many churches, the Native American influences seen throughout the region and the Mission-style architecture, AvroKO’s design team created a series of distinct spaces that ultimately flow throughout the whole of Terra. Custom lighting is featured throughout the restaurant along with saturated candlelight and a fireplace with stone hearth in each room.

“We aimed to instill Terra with a sense of simple, natural elegance replete with clean lines and organic, honest materials,” said Greg Bradshaw, principal of AvroKO. “The warm modern spaces of the restaurant are punctuated by select

custom-made installations inspired by both Native American spiritual elements as well as Spanish Mission Church icons.”

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Betty's Bar, named after former Rancho Encantado owner Betty Egan, features darker materials, including a patinated steel bar top, dark wood ceiling, poured concrete floors and rich leather couches and lounge chairs. The regional materiality of the space is evident in such natural media as rammed earth, stone and wood. The bar area leads into the dining room with west-facing seating maximizing views of the sun setting behind the Sangre de Cristo Mountains. A stone wall separating the bar from the dining room area will provide glimpses through deep punctures produced by large angled columns; just one of the many dramatic design elements artistically developed by AvroKO. Similarly, a steel and glass installation lit with hanging incensors separates the bar area from the entry foyer.

A glass-encased wine room will feature a fireplace with stone chimney, juxtaposing its warmth with the cool, delicate wine bottles. The private dining room was created as an intimate, warm space that speaks to the spirituality alight throughout the region, with a built-in bookshelf surrounding the fireplace inspired by the rectory studio. A private deck will provide the perfect venue for cocktails leading into private functions.

A continued theme throughout Encantado, the outside is woven throughout the interiors of Terra, with unique outdoor seating opportunities. The central courtyard is situated around a rusted steel water sculpture that extends outwards to allow for casual bench seating, with table seating composing the rest of the courtyard. A bread oven, grill and coffee brewed over the fire pit will infuse the courtyard with nostalgic smells. A second outdoor area, the dining terrace, is constructed of low stucco walls that provide bench seating with fabric seat cushions and pillows. Also facing west, the terrace outside Betty's Bar will provide the perfect opportunity for diners to curl up with a blanket around the fire pit and enjoy the sunset and starry night.

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.aubegeresorts.com.

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