

# L'AUBERGE CARMEL

• 1929 •

HOTEL & RESTAURANT



Monte Verde at Seventh, Carmel-by-the-Sea, CA, 93921  
Tel: 831 624 8578 Fax: 831 626 1018

[www.laubergecarmel.com](http://www.laubergecarmel.com)



L'Auberge Carmel, a Relais & Chateaux property, is located in the heart of Carmel-by-the-Sea, one block from Ocean Avenue on Monte Verde at Seventh Street and four blocks from world famous Carmel Beach. Since its founding in 1903, the quaint village of Carmel, has been recognized as a picturesque pine-forested coastal retreat, and become well known, internationally, as an artists' colony.

### ACCOMMODATIONS

L'Auberge Carmel is a beautiful three-story European-style building designed around a classic brick courtyard. The twenty guest rooms are luxuriously appointed with an elegant décor.

L'Auberge is proud to offer guests valet parking, room service, highly polished and personalized guest services, plus Aubergine, a highly acclaimed on-site restaurant. A complete renovation of the historic inn was completed in August 2004 and updated in 2011 making L'Auberge Carmel one of the village's few full-service inns. L'Auberge also entices guests to its sister restaurant, Cantinetta Luca, a casual trattoria located within walking distance.

### HISTORY

Originally built in 1929, the classic inn was commissioned by Allen Knight, one of early Carmel's most colorful figures. Knight hired well-known San Francisco architect Albert Farr for the project, whose other work includes Jack London's first home "Glen Allyn" in Sonoma County. Carmel's master-builder Michael J. Murphy did the construction himself. The collaboration resulted in a three-story wood frame and stucco building that captures the historic Carmel aesthetic of a small forested hamlet by the sea.



### RELAIS & CHÂTEAUX

Relais & Châteaux is an exclusive collection of 475 of the finest charming hotels and gourmet restaurants in 55 countries. Established in France in 1954, the Association's mission is to spread its unique art de vivre across the globe by selecting outstanding properties with a truly unique character. Furthermore, Relais & Châteaux is also a family of hoteliers and Grands Chefs from all over the world who share a passion for and a personal commitment to ensuring their guests are privy to moments of exceptional harmony, an unforgettable celebration of the senses. From the vineyards in Napa valley to the beaches in Bali, from the olive trees in Provence to the lodges in South Africa, Relais & Châteaux offers all the stops on the finest route for discovering each special place and country.





**L'Auberge Tariff**

\$295 - \$700 per night with a complimentary house-made breakfast

**Climate**

Carmel-by-the-Sea boasts a beautiful, mild climate year round, with average temperatures ranging between 60 to 75 degrees in summer and 50 to 65 degrees in winter.

**Managing Partner  
Director of Operations  
Hotel Manager**

David Fink  
Lisa Dias  
George Nagata

**Location**

L'Auberge Carmel  
Monte Verde at Seventh  
Mailing Address: P.O. Box J, Carmel-by-the-Sea, CA 93921  
Phone: 831 624 8578 Fax: 831 626 1018

**For Media Inquires**

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**Online**

<http://www.laubergecarmel.com>  
<http://www.facebook.com/laubergecarmel>  
<http://twitter.com/#!/laubergecarmel>  
<http://mirabelgroup.com/blog/>

**Awards & Accolades**

Conde Nast Traveler - Most Excellent Romantic Getaway, January 2011  
Condé Nast Traveler - Gold List January 2011, 2010, 2008, 2007, 2006  
Travel & Leisure - Top 500 World's Best Hotels List -  
2011, 2010, 2008, 2007  
Condé Nast Traveler - Readers' Choice Awards #11  
Best Small Hotel in the U.S. November 2009  
Gayot.com - Top 10 New Restaurants in U.S. -  
November 2008 - Aubergine  
Condé Nast - Johansen's Awards for Excellence -  
Most Excellent Small Hotel in USA -February 2007  
Travel & Leisure - #22 hotel in the Top 100 in the Continental U.S.  
and Canada August 2006  
Wine Spectator - Best Award of Excellence - Aubergine  
Bon Appetit - Best of the Year, Restaurant Hot Seat  
Wine Spectator - Best Award of Excellence - Cantinetta Luca  
Monterey Weekly - Voted "Best Restaurant in Carmel"  
Readers Poll 2011, 2010, 2009, 2009 - Cantinetta Luca



## DINING

# AUBERGINE

the restaurant at

## L'AUBERGE CARMEL

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Executive Chef Justin Cogley's and Executive Pastry Chef Ron Mendoza's cooking philosophy is built first and foremost on spontaneity. With access to an array of outstanding local products as well as ingredients and artisan purveyors from around the world, Cogley and Mendoza focus on incorporating these elements into their ever-changing menus. The intimate 42-seat on-site restaurant features an underground wine cellar constructed beneath the inn's courtyard to house the restaurant's 4,500-bottle collection. The wine list features treasured wines from around the world with a particular emphasis on wines from Monterey County as well as France.

### Hours

Dinner served daily 6 - 9:30 p.m.

Private parties in the wine cellar or al fresco dining in the flower-filled courtyard can be arranged upon request.

### Location

**Aubergine** the restaurant at L'Auberge Carmel  
Monte Verde at Seventh  
Carmel-by-the-Sea, CA 93921

### Reservations

831 624 8578

<http://www.auberginecarmel.com>

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<http://twitter.com/#!/AubergineCarmel>



## DAVID B. FINK

Managing Partner

CEO, Mirabel Hotel & Restaurant Group

For more than 30 years, Mirabel Hotel & Restaurant Group CEO, David Fink, has been associated with some of Northern California's finest luxury resorts, hotels and restaurants. Fink's "heart of a servant" philosophy, and constant focus on guest satisfaction, has ensured success of all properties under the company's direction.

When Fink opened his first restaurant, Bouchée in Carmel in 2002, it quickly became the region's premier choice for fine dining. With the 2004 opening of L'Auberge Carmel, a member of Relais & Chateaux, a luxury inn and restaurant in the heart of Carmel-by-the-Sea, Fink cemented his reputation as a dedicated and innovative hotelier. It was also the beginning of Mirabel Hotel & Restaurant Group, the management company. Fink started with the dual purpose of managing a growing list of properties as well as exploring possibilities for new acquisitions. The group's third real estate acquisition resulted in the concept and design of Cantinetta Luca (Carmel) opened in 2006. The popular Italian eatery offers authentic Italian cuisine in a casual, modern setting, and consistently receives critical accolades and awards.

Fink acquired a development permit and land in 2008 and oversaw the development and construction of Hotel Luca in 2009. The 24-room luxury hotel, spa and restaurant is located in Yountville, in the Napa Valley. The same design team that created L'Auberge Carmel, restaurant Aubergine and Cantinetta Luca, brought their vision to Hotel Luca, a classic two-story Italian design featuring contemporary Italian decor and Tuscan cuisine.

In 2010, Fink partnered with William Foley, a highly successful entrepreneur and wine estate owner to purchase Hotel Les Mars, a Relais & Chateaux member, located in the Sonoma Wine Country. Mirabel took over the management in 2010 of the 16-room hotel which evokes the charm of a French maison, located one block from Healdsburg's historic town square.

In the summer of 2011 Fink and Chef/ Partner Balestrieri opened, as part of Cantinetta Luca, an authentic Italian deli and bakery Salumeria Luca in their Cantinetta Luca building. The Salumeria features a wide selection of cured meats, Italian cheeses, olives, sauces, fresh-baked breads, wine, pastries, desserts and gelato. Coming in 2012 is Fink and Balestrieri's concept for a gourmet burger restaurant located in the Carmel Plaza.

Fink's strengths lie in building successful teams by bringing together talented people. He is particularly passionate when it comes to food and wine, having his interest piqued in the subject at an early age. At Highlands Inn, in 1987, Fink was one of the original architects of the now-famous international Masters of Food and Wine event. As food and beverage director at Highlands Inn, he oversaw development of the Inn's wine cellar collection from 57 bottles to over 1200, and prestigious Wine Spectator "Grand Award" in 1991.

Previously the general manager of The Lodge at Pebble Beach in 2001, Fink designed and implemented new five-star hospitality standards for Pebble Beach Resorts, and was responsible for \$60 million in annual revenue.

From 1984 thru 2000, Fink was with Coastal Hotel Group (CHG), a Chicago based hotel management company. He began his career with CHG as food and beverage manager at Highlands Inn, rising quickly to general manager, vice president/general manager, and later regional vice president. As regional vice president he was responsible for operations at some of their finest properties, including Salish Lodge and Spa, in Seattle, Washington; and the Orchard Hotel in San Francisco.

A native of Virginia, Fink is a graduate of the prestigious North Cross Preparatory School, and has a Bachelor of Arts degree from Roanoke College. He is a founding member of the American Institute of Wine and Food Monterey Bay Chapter, founding member and past president of the Monterey County Travel and Tourism Alliance, board member of the Monterey County Hospitality Association, wine judge at the Los Angeles County Fair and Dallas Morning News Wine Competition, board member and past president of the Big Sur Land Trust, and was selected in 1997 as "Monterey County Hospitality Professional of the Year".

Fink has three children, and enjoys tennis, skiing, mushroom hunting and cooking. In 2000, he developed the Fink Family vineyard, dedicated to the production of vineyard designated Pinot Noir.