



DAVID B. FINK

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 Jason 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.