

AUBERGINE

the restaurant at

L'AUBERGE CARMEL

• 1929 •



Monte Verde at Seventh, Carmel-by-the-Sea, CA, 93921

Tel: 831 624 8578

auberginecarmel.com





Executive Chef

Justin Cogley

Executive Pastry Chef

Ron Mendoza

Executive Chef Justin Cogley, a Relais & Châteaux Grand Chef, and Executive Pastry Chef Ron Mendoza prepare skillful, ingredient-driven cuisine that celebrates the bounty of the region.

MENU

Chef Cogley's cuisine showcases the finest ingredients with a razor-sharp balance of deference and innovation. The menu served nightly highlights the best ingredients of the season, enhanced by skillful technique and an eye toward varied textures and flavors. Desserts, masterfully prepared by Chef Mendoza, are irresistible complements to Cogley's savory courses.

The daily changing Tasting Menu (\$150 per person) is an of-the-moment celebration of seasonality and creativity.

WINE SERVICE

An impressive 2,500-bottle wine cellar offers renowned and undiscovered selections from famed wine regions around the world, with a particular focus on wines from Monterey County and France. For a supplement, course-by-course wine pairings are available to enhance your experience.



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

Awards & Accolades

Forbes Travel Guide Five-Star Restaurant
James Beard Semi-Finalist 2014 - 2016, Best Chef - West - Justin Cogley
James Beard Semi-Finalist 2015 & 2016, Outstanding Service: Aubergine
James Beard Semi-Finalist 2015, Outstanding Pastry Chef: Ron Mendoza

Mendoza

Food & Wine 2013 - Best New Chef Justin Cogley

Zagat - 5th Best in San Francisco and the Bay Area, September 2011

In the News

mirabelgroup.com/press.html

Reservations

831 624 8578
auberginecarmel.com

Media Inquires

marketing@mirabelgroup.com

Online

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THE HOTEL

L'Auberge Carmel is a full-service Relais & Châteaux property located in the heart of Carmel-by-the-Sea just blocks from the famed Carmel Beach. Originally built in 1929, the historic hotel is known for its graceful architecture, personalized guest services, European-style and elegance. Individually designed guest rooms feature the finest fabrics and linens and enlarged bath areas with radiant floor heating.

The ambiance of the hotel and restaurant blends romantic old-world charm with the luxury of modern amenities. The decor accents the quaintness of original coved plaster walls, French windows and antique doorknobs with modern updates such as Bose® docking stations, flat-panel TVs and wireless internet access. Luxurious designer beds are topped with romantic linens and down bedding. L'Auberge Carmel is one of the village-by-the-sea's few full service inns offering valet parking, room service and highly personalized guest services.

RELAIS & CHÂTEAUX

Relais & Châteaux is an exclusive collection of 500 of the finest charming hotels and gourmet restaurants in 60 countries. 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.

Founded in France in 1954, Relais & Châteaux (www.relaischateaux.com) represents the highest benchmark in hotel accommodations and fine dining, with a select group of privately owned hotels and restaurants worldwide. The concept grew from the vacationing traditions of well-heeled French society, who traveled to a variety of "relais" (lodges) and "châteaux" (castles) which, while different in architecture, scenery and cuisine, presented consistently high standards.



JUSTIN COGLEY

Aubergine Executive Chef

Justin Cogley joined Aubergine restaurant in January 2011. As Executive Chef he oversees Aubergine and all of L'Auberge Carmel's culinary programs.

Cogley comes to Carmel by way of Chicago, Illinois, where he was instrumental in opening the Elysian Hotel's new kitchen as Executive Sous Chef. He previously worked at Charlie Trotter's critically acclaimed restaurant for four years, claiming the position of Chef de Cuisine for the last two. As such, he was responsible for menu creation, special events, and extensive instruction and management of the culinary staff.

With delicate interplay between creativity, tradition, and respect for his ingredients, Cogley's food is deeply unique. His style is a sophisticated balance between innovation and unwavering deference for the finest ingredients he procures. "If I had to describe my food," Cogley says, "I would say each plate has a purpose." Cogley's goal is to inspire guests to enjoy a broad combination of flavors and textures. He may present a diner with a vegetable prepared three ways on his plate but Cogley says, "Each of the flavors will be unique and pure."



Prior to his career as a chef, Cogley was a professional international figure skater performing with "Disney on Ice." Traveling and touring with the show for four years in Asia, Australia and Europe, Cogley was exposed to new flavors and cuisines, as well as a myriad of food markets and international techniques. These culinary experiences confirmed his passion for food, travel, and good wine, and when he returned to the United States, he enrolled at the Western Culinary Institute and began working in select restaurants in Portland, Oregon. After graduating with top honors in 2005, he launched his culinary career on the team at Charlie Trotter's.



Cogley recently became an avid triathlete and long-distance runner and competed in numerous West Coast races. He also created a culinary event: Rediscovering Coastal Cuisine where he invites talented chefs from around the country to come together and collaborate on a twelve-course tasting menu that explores and celebrates the unique biodiversity of California's Central Coast.



Under the direction of Chef Cogley and his team, Aubergine has enjoyed substantial acclaim. In 2015 & 2016 they were nominated for two James Beard Foundation awards including Best Chef, West and Outstanding Service. 2014 & 2015 saw Aubergine earn Wine Spectator's Best of Award of Excellence and Forbes Travel Guide's highest Five-Star rating recognizing excellence in restaurants. Also in 2014 L'Auberge Carmel was named Travel + Leisure's World's Best Awards as a Top 100 Hotels Overall and one of the Top Resorts in the Continental United State. In 2013, Cogley was awarded the prestigious title of Grand Chef Relais & Châteaux, joining an esteemed list of internationally celebrated chefs and Food & Wine magazine named Justin Cogley "Best New Chef".



RON MENDOZA

Aubergine Executive Pastry Chef

Ron Mendoza is the Executive Pastry Chef for Aubergine and its sister properties Cantinetta Luca and Salumeria Luca. Formerly of Patina, Sona, and Boule in Los Angeles and the prestigious The French Laundry in Yountville, Chef Mendoza brings years of training and experience to his position; this is his third position at a Relais & Châteaux property.

Mendoza began his culinary career at the California School of Culinary Arts in Pasadena, CA. Upon graduating he began working at Joachim Splichal's Patina Restaurant, where he began rigorous pastry training under Michelle Myers. His successful relationship with both David and Michelle Myers continued when they asked him to help open their acclaimed restaurant, Sona. He helped them open Boule Patisserie in Los Angeles as the director of operations, overseeing the launch of one of the city's most highly regarded specialty pastry shops. It was at this time that Mendoza was recognized as a "Rising Star" by StarChefs.com.

In 2006 he accepted the position of Pastry Sous Chef at the famed French Laundry in Yountville, California. While there he immersed himself in the Thomas Keller culture, where he cultivated a quest for perfection and a passionate respect for ingredients.

In the fall of 2007 Mendoza moved to Carmel to join the award-winning team at L'Auberge Carmel and Aubergine. Mendoza's style is creative, using techniques both modern and classical and strives for balance in flavors and textures.

