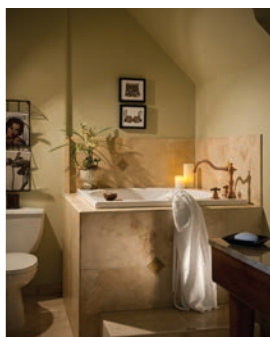


L'AUBERGE CARMEL

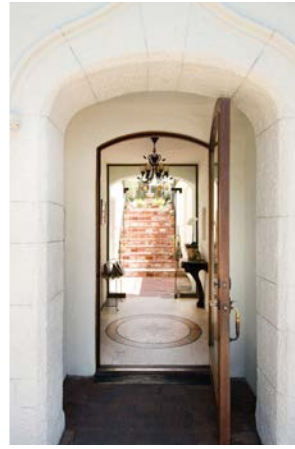
• 1929 •



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

laubergecarmel.com





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 highlight of the hotel is its award-winning restaurant Aubergine. Executive Chef Justin Cogley, a Grand Chef Relais & Châteaux Grand Chef, and Executive Pastry Chef Ron Mendoza prepare skillful, ingredient-driven cuisine that celebrates the bounty of the region.

ACCOMMODATIONS

The ambiance of the hotel and restaurant blends romantic old-world charm with the luxury of modern amenities. The hotel was completely restored in 2004, reconfiguring all 20 guest rooms, the entrance and landscaping. A million dollar remodel in 2012 included extensive upgrades to all guest rooms, lobby, courtyard and Aubergine restaurant. 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. Individually designed enlarged bath areas feature antique travertine tiles with radiant floor heating, hand-hammered copper sinks and custom bath products. Guest rooms feature original black and white photography by Helmut Horn, and offer comfortably furnished seating areas. 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.

The perfect Carmel escape getaway, L'Auberge Carmel is an easy stroll to the village's numerous art galleries, shops and restaurants. Guests can treat themselves to in-room spa services, the culinary artistry of our Forbes Five Star restaurant Aubergine or a sunset sail on the beautiful Monterey Bay with our curated guest packages.

L'Auberge Carmel consistently receives high rankings from seasoned travelers and travel publications including Conde Nast Traveler's Top 25 Hotels in Northern California and Travel & Leisure's Top 500 World's Best Hotels List.



HISTORY

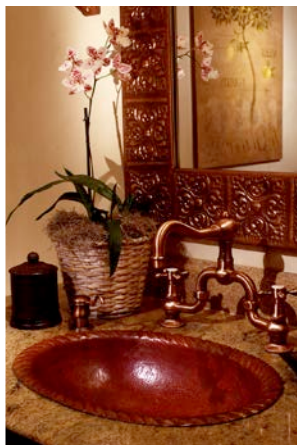
Originally built in 1929, the classic inn was commissioned by Allen Knight, one of early Carmel's most colorful figures. Knight hired well-known San Francisco architect Albert Farr for the project, whose other work includes Jack London's first home "Glen Allyn" in Sonoma County. Carmel's master-builder 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.

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.



L'Auberge Tariff

Rates begin at \$465 and includes Aubergine's Signature Breakfast

**Managing Partner
General Manager**

David Fink
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

laubergecarmel.com
facebook.com/laubergecarmel
twitter.com/laubergecarmel
instagram.com/laubergecarmel
flickr.com/photos/mirabelgroup

Awards & Accolades

Travel & Leisure - Top 500 World's Best Hotels List -
2014, 2012, 2011, 2010, 2008, 2007
Forbes Travel Guide Five-Star Restaurant
Forbes Travel Guide - Four Stars
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
Food & Wine 2013 - Best New Chef Justin Cogley
Zagat - 5th Best in San Francisco and the Bay Area, September 2011
Condé Nast Traveler - Most Excellent Romantic Getaway, January 2011
Condé Nast Traveler - Gold List January 2011, 2010, 2008, 2007, 2006
Condé Nast Traveler - Readers' Choice Awards #11
Best Small Hotel in the U.S. November 2009



AUBERGINE
the restaurant at
L'AUBERGE
CARMEL
• 1929 •

DINING

The award winning restaurant Aubergine is located at L'Auberge Carmel, Relais & Châteaux in the heart of Carmel-by-the-Sea. 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.

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.

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 courtyard can be arranged..
Reservations	831 624 8578 auberginecarmel.com
Media Inquires	marketing@mirabelgroup.com
Online	auberginecarmel.com facebook.com/auberginecarmel twitter.com/AubergineCarmel instagram.com/auberginecarmel flickr.com/photos/auberginecarmel



DAVID B. FINK

Managing Partner

Founder / 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 managed the 16-room hotel which evokes the charm of a French maison, located one block from Healdsburg's historic town square from 2010 to 2013.

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. And in 2012 Fink and Balestrieri also opened 400° Gourmet Burgers & Fries 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. In 2014 he founded the Relais & Châteaux GourmetFest in Carmel-by-the-Sea.

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". He is also a director on the Board of Relais and Châteaux, the finest collection of independent Hotel and Restaurants worldwide.

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.