

# Mirabel

Hotel & Restaurant Group



## MEET OUR FAMILY

L'AUBERGE  
CARMEL  
• 1020 •

AUBERGINE  
the restaurant at  
L'AUBERGE  
CARMEL  
• 1020 •



RELAIS &  
CHATEAUX  
*Gourmet  
Fest*  
CARMEL  
BY-THE-SEA

cantinetta  
LUCA



400°  
*Gourmet*  
BURGERS  
& FRIES



Mirabel Hotel & Restaurant Group was founded by David Fink in 2004. The hotels and restaurants are distinguished by their European style, gracious hospitality, contemporary ambiance, and culinary experiences in chef-driven restaurants.



## PHILOSOPHY

David's Heart of a Servant philosophy is the cornerstone of the company's success in meeting the high standards of the luxury traveler, gourmet or more casual diner. Every member of our team understands that having a **Heart of a Servant Mentality** means that each team member must possess a general attitude and desire to please our guests in both thoughts and actions.



*"Going above and beyond in guest service is the norm these days, what we expect is genuine, caring attitudes and anticipating every guest need in advance of their request. **Great service is the ability to anticipate every guest need and exceed their expectations at every level.***



*What we say to our guests and how we say it are the basic building blocks to exceptional guest service. All of us should constantly look for opportunities to enhance the satisfaction of our guests. This requires a committed, team approach. We are all expected to accommodate guest requests and needs as they arise. The primary tools in accomplishing this are knowledge of your job, the products and services we provide our guests, and your attitude when delivering that knowledge, service or product. Remember to always interact with our guests in the most pleasant and efficient manner."*

## OUR FAMILY



### L'Auberge Carmel

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



### Aubergine

The award winning restaurant Aubergine is located at L'Auberge Carmel, a 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. 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. Under the direction of Chef Cogley and his team, Aubergine has enjoyed substantial acclaim. In early 2015 they were nominated for three James Beard Foundation awards including Best Chef, West. 2014 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".



### Relais & Châteaux GourmetFest

The Relais & Châteaux GourmetFest is a four day foodie extravaganza featuring an exclusive roster of Relais & Châteaux Chefs and wine estates. The international food and wine festival celebrated its first annual event in 2014 in the quaint village of Carmel-by-the-Sea. Events include an opening night welcome party, cooking demos, caviar and wine tastings, off-site tours combined with exciting lunches, featured chefs, world-class wine dinners, an exclusive rarities dinner and a closing seafood grill and champagne tasting.





## Cantinetta Luca

Cantinetta Luca offers an authentic menu inspired by the traditional recipes of various regions of Italy featuring hand-crafted dishes using the finest Italian goods and locally sourced ingredients in a lively atmosphere. Executive Chef / Partner Jason Balestrieri shares his Italian culinary heritage and travels through handcrafted dishes prepared traditionally with a simple and rustic presentation. Starting with treasured family recipes passed down through generations the menu specialties include a hearty selection of source verified premium meats, first hand selected then hand-cut on site, a wide array of antipasti including house cured artisan salume, wood-oven baked pizza offered at lunch, housemade pastas and sauces, and whole roasted fish.



## Salumeria Luca

An authentic Italian deli, bakery and gourmet market featuring the pure Italian flavors you've come to know at Cantinetta Luca. The retail arm of Cantinetta Luca highlights Executive Chef and Partner Jason Balestrieri's popular house made items, made fresh daily, including breads, pizza, pasta, sauces, pastries and gelato. The deli features made-to-order sandwiches and grilled paninis along with a wide selection of imported salumis and cheeses. In addition to house made items visitors can peruse our selection of imported dry pastas, extra virgin olive oils, barrel-aged Balsamic vinegars, wines, flours and condiments. Salumeria Luca offers a little something for everyone from a picnic lunch to a take-home dinner or the perfect ingredient for home chefs.



## 400° Gourmet Burgers & Fries

Our mouthwatering burgers and fries are housemade daily using only the best ingredients. The custom cast iron griddle, from which we get our name, optimally sears house-blended patties to create signature burgers featuring locally sourced produce and housemade ingredients. Chef / Manager Christian Morando's menu features signature burgers and sandwiches, a variety of delicious fries, hand-scooped milk shakes, and a selection of wines-by-the-glass and beers.



## AWARDS FOR OUR PROPERTIES



### JAMES BEARD FOUNDATION SEMIFINALISTS - Aubergine

2014 & 2015 Best Chef: West - Justin Cogley

2015 Outstanding Service - Aubergine

2015 Outstanding Pastry Chef - Ron Mendoza



### RELAIS & CHATEAUX - Aubergine

Executive Chef Justin Cogley - Grand Chef

## FOOD & WINE

### FOOD & WINE - Aubergine

Executive Chef Justin Cogley - Best New Chef 2013



### MONTEREY COUNTY WEEKLY READER'S POLL - Cantinetta Luca

Voted "Best Restaurant in Carmel" 2008-2012-Monterey County Reader's Poll



### FORBES TRAVEL GUIDE

L'Auberge Carmel - Four Stars

Aubergine - Five Stars



### ZAGAT - Aubergine

Fifth Best in San Francisco and the Bay Area by Zagat, September 2011



### CONDE NAST TRAVELER - L'Auberge Carmel

Top 35 Hotels in Northern California, 2013

Finalist for Most Excellent Inn, January 2012

Most Excellent Romantic Getaway, January 2011

Gold List - 2011, 2010, 2008, 2007, 2006

Readers' Choice Awards -

"#11 Best Small Hotel in the U.S." - November 2009 "#31 Best Hotel in the U.S."

- November 2008 "#29 Hotel in the U.S." - November 2007

"#37 Best Hotel in the U.S." - November 2006

"#42 Best Hotel in the U.S." - November 2005



### TRAVEL + LEISURE - L'Auberge Carmel

Top 500 World's Best Hotels List - 2014, 2012, 2011, 2010, 2008, 2007

#22 hotel in the "Top 100 in the Continental U.S. and Canada" - August 2006



### WINE SPECTATOR - Aubergine

Best of Award of Excellence - 2014



### **Management Services**

Operations  
Property Improvement Planning  
Renovation  
Quality Assurance  
Guest Satisfaction  
Acquisitions

### **Finance & Accounting**

Budgeting  
Forecasting  
Expense Management  
Cash flow Management  
Profit Improvement  
Financial Analysis  
Capital Planning  
Insurance & claims management

### **Revenue Management**

Room and table reservation services  
Market Segmentation  
Price Positioning  
Channel Distribution  
Forecasting

### **Human Resources**

Recruiting  
Orientation  
Benefit Management  
Associate Satisfaction measurement  
Performance Management direction  
Training & Development direction  
Assistance with investigations and counseling  
MBTI Certification

### **Graphics, Design, Web & Social Media**

E-marketing management  
Full Graphics and design services  
Social media management  
Web site design services and updates  
Database management

### **Food and Beverage:**

Recipes and training  
Chef financial management training  
Cost control  
Purchasing assistance  
Wine expertise

### **Sales & Marketing:**

Representation on key Sales Calls to top end  
Travel Agents  
Annual and Quarterly Sales & Marketing Plans  
Coordination & Communication with key staff  
members for marketing initiatives  
Coordination and oversight of PR Agency  
Coordination and oversight of Marketing  
Agency OR Ad schedule development and  
placements (for smaller media budgets)



## 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 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. In 2012 Fink and Balestrieri opened their 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". He is also a director on the Board of Relais and Chateaux, 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.



## LEADERSHIP

The key to our success is the talent of our team.



### LISA DIAS

Chief Operating Officer, 400° Partner

With over 25 years experience in hospitality, Mirabel appointed Dias as General Manager of L'Auberge Carmel in 2007. Because of her strong financial and human resource background, Dias was key in developing a strong centralized internal approach to accounting and HR for the company and was promoted to Director of Operations in 2008. Garnering the experience of construction accounting through the build out of Hotel Luca, and key in developing proposal documentation for potential acquisition deals, Dias was named Chief Operating Officer in 2011.

Dias grew up on the east coast, in the state of Maryland and travelled with her parents during her youth to places like Spain, France and Colombia. Through her travels, she learned Spanish as a second language. With professional educators for parents, Dias learned key teaching skills through-out her youth.

Before joining Mirabel Hotel & Restaurant Group, Dias served as General Manager for the Marina Dunes Resort and previously served as Assistant General Manager for a Coastal Hotel Group property and Regional Training manager for Coastal Hotel Group's Western Region. Dias also served as chairperson and active board member for the Monterey County Convention and Visitors Bureau and is currently serving as a board member for the Carmel Chamber of Commerce.

A graduate of Golden Gate University, Dias specializes in overall business management and accounting. Dias was awarded the Wall Street Journal Student achievement award upon her graduation from Golden Gate University. To add to her skill set, Dias is also a Myer's Briggs Certified assessor. Her experience in management, human resources, training and development, in addition to her strong accounting and financial skills over the last 25 years brings a well rounded perspective to the businesses.

Dias is known in the industry as a dedicated and driven leader who is fair, thoughtful, and is passionate about making businesses financially successful.



### JASON BALESTRIERI

Executive Chef / Partner / General Manager,  
Cantinetta Luca & Salumeria Luca

Jason Balestrieri is executive chef / partner of Cantinetta Luca, Carmel's popular and bustling neighborhood trattoria. Appointed to the position in 2008, Balestrieri offers the pure flavors of authentic Italian food in a casual, modern setting. With deep familial roots in Southern Italian cuisine, Chef Balestrieri specializes in handmade pastas, wood-oven baked pizza, unique varieties of house-cured salumi, roasted whole fish and meats served family-style. In September 2011 Balestrieri launched the neighboring Salumeria Luca, a wonderfully authentic Italian deli and bakery offering high-quality imported and house-made items.

Growing up in Wisconsin, Balestrieri was steeped in his Italian family's deep culinary traditions. After receiving his Culinary Arts degree from the Milwaukee Area Technical



College, Balestrieri worked at a Milwaukee neighborhood café before moving to the highly regarded Pfister Hotel, where he trained as line and pantry cook.

The sunny skies of California beckoned, however, and Balestrieri moved to Los Angeles in 1993, accepting a position at Pinot Bistro under chef/founder Joachim Splichal and executive chef Octavio Beccera.

Dedicating the next five years to Twin Palms in Pasadena, Balestrieri advanced from sous chef to chef de cuisine under chef/owner Michael Roberts, and finally to executive chef at the Twin Palms in Valencia.

In 2000, Jason's association with Joachim Splichal evolved when he accepted a position as lead line cook at Los Angeles' acclaimed Patina. He was quickly promoted to sous chef for Splichal's Cafe Pinot, and for three years worked as executive chef at Pinot Hollywood. Ultimately, Jason became executive chef at Splichal's Nick and Stef's Steakhouse, where he assumed complete responsibility for all kitchen operations of the 250-seat restaurant.

During his time with Splichal, Balestrieri was introduced to David Fink, a close friend of Splichal's and owner of Cantinetta Luca and L'Auberge Carmel. Balestrieri became executive chef at Cantinetta Luca in 2006, and partner two years later.



## JUSTIN COGLEY

### Executive Chef, Aubergine

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 early 2015 they were nominated for three James Beard Foundation awards including Best Chef, West. 2014 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 States. 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".

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## **RON MENDOZA**

### **Executive Pastry Chef, Aubergine**

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.

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## **NATHANIEL MUÑOZ**

### **Restaurant Director, Aubergine**

Nathaniel has been a steward of wine and service along California's Central Coast for 15+ years. He has captured the sense of hospitality and raw beauty that pervades these communities while cultivating promising relationships along the way. In 2013, Nathaniel joined the ranks as the Restaurant Director at Aubergine.

Nathaniel approached finer service at Seagrass Restaurant in Santa Barbara, owned and operated by Mitchel Sjervin. He honed his palate under John Locke, Wine Director at Soif Wine Bar & Restaurant in Santa Cruz. Nathaniel also established a service focused culture with the esoteric wines of Randall Grahm at Le Cigare Volant.

Love for food and wine is shown in his unshakeable enthusiasm. Nathaniel loves being on the floor during service, interacting with his guests as he is always focused on the

guests' needs. His attention to detail and passion for wine has made him a wonderful candidate in creating the steps of service, crafting a coastal cuisine focused wine program and overseeing day-to-day operations here at Aubergine.

In 2014, Aubergine was awarded Forbes Travel Guide 5 Star Rating and under Nathaniel's guidance has maintained this prestigious honor. As Chef Sommelier of Relais & Chateaux GourmetFest he has helped forge relationships between guests and some of the most elite winemakers, estates and sommeliers. Nathaniel is also a recently minted Advanced Sommelier with the Court of Master Sommeliers.

Ultimately, Nathaniel aligns his passion for creating memorable guest experiences with having "The Heart of a Servant", the core value of David Fink, owner Mirabel Hotel & Restaurant Group.

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## **GEORGE NAGATA**

### **General Manager, L'Auberge Carmel**

George Nagata is the General Manager at L'Auberge Carmel. He comes to us with seven years in the hospitality industry. Prior to joining Mirabel Group, George was the Assistant Housekeeping Manager at the Lodge at Pebble Beach where he learned the luxury side of travel. Here George was able to hone in on his abilities and skills as a Manager and learn the ins and outs of the hospitality industry. After leaving Pebble Beach, George joined Portola Hotel and Spa in Monterey, California. Here he learned to fine tune his skills as a Manager and develop an understanding of how large corporations run.

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## **CHRISTIAN MORANDO**

### **Chef / Manager, 400° Gourmet Burgers & Fries**

Christian Morando joined 400° Gourmet Burgers and Fries in early 2015 with the vision to expand the horizons of the restaurant, and to make a difference with his passion for food and people. With his vision and guidance, 400° launched their new menu concept in May of 2015, adding new recipes, combos and featuring seasonal ingredients.

Born in Bolivia, South America Christian moved to San Francisco at the age of 5. Being a San Francisco native has offered Christian the ability to learn and enjoy all types of food from all over the world. He began his journey in the culinary industry early as a supervisor for Jamba Juice. He continued to explore the culinary industry by becoming a cook for facilities and restaurants in the Northern California region. Christian began to learn his true culinary skills from many great chefs who mentored him at Zynga, Facebook, and DropBox headquarters.

In 2011, Christian partnered with two professionals to start and create a menu for a clean eating fast food franchise in the city center of Oakland, CA. It has since expanded to multiple locations with the guidance and help of Chef Christian Morando and his recipes.





## AMANDA GOSPODNETICH

### Reservations Manager & Group / Event Coordinator

Amanda, a Monterey native, started in the hospitality industry at a very young age. While studying at the local community college, she learned small hotel operations while working at local inns. Having found a natural knack and a passion for the hospitality industry, she focused her studies in that area, graduating with a degree in hospitality operations. Through the years, Amanda gained experience in all facets of operations from Reservations, Night Audit & Front Desk, to acting as an Interim Property Manager, a Front Office Supervisor and Group Rooms / Golf Coordinator. Her experience ranges from smaller inns to larger, well known properties, such as the Monterey Plaza Hotel & Spa, the Hyatt Vacation Marketing Corporation and Pebble Beach Resorts.

Amanda spent a short time away from the Monterey area, living in Eagle River Alaska working as the Operations Assistant Manager at a flight training center on an air force base. It didn't take long for Amanda to return home and jump back to her career passion, hospitality. It was at this time that both Amanda and Mirabel Hotel & Restaurant group found a perfect fit as she took on the role of Reservations Manager and Group / Event Coordinator for the group. Amanda was instantly attracted to David's "Heart of a Servant" philosophy, the caliber of service that all of his properties provide and the opportunity to grow herself as Mirabel grows as a company. She quickly became a key part of the Mirabel team leading the properties revenue management, reservations and group functions. Her dedication and her attention to detail is a great asset to our group and is greatly appreciated by our guests and group planners.

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## NADINE MANCUSO

### Human Resources

Nadine Mancuso is the Human Resource Specialist for the Mirabel Hotel and Restaurant Group. Recently returning home to the Monterey Bay area from Boston, Nadine brings with her 10 years of experience in Hospitality and Human Resources. Her previous work has included Payroll and Human Resources Administration for KLD Research Analytics, a sustainable investment research firm; Hampton Brown Company, an educational publishing company in Carmel; and the Monterey Marriott. Her passion for finding, inspiring, and encouraging talents is at the heart of our business.

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## NICOLE PAHL

### Graphic Designer & Marketing Manager

Nicole comes to the Mirabel Hotel and Restaurant Group with ten years of experience in Graphic and Web Design. Her previous positions include the Monterey Museum of Art and the Humboldt Arts Council and Morris Graves Museum of Art. A graduate of Humboldt State University, Nicole has an art degree with an emphasis in graphic design and photography and a minor in business. She specializes in print design, web design and social media management. Her experience brings elegant design solutions with an eye for detail and an overall comprehension of the larger project.