



ESPERANZA
An Auberge Resort

**ESPERANZA, AN AUBERGE RESORT COOKS UP
AUTHENTIC NEW CULINARY EXPERIENCES FOR GUESTS**

*Resort's Culinary Team Unveils New Culturally-Inspired Dining Experiences and Menus
Including An Argentinean BBQ On The Beach And A Fish Market Night Under The Stars*

CABO SAN LUCAS, MEXICO (March 24, 2011) – New executive chef Gonzalo Cerda and director of food and beverage Diego Weiss are redefining the culinary scene at award-winning [Esperanza, an Auberge Resort](#) with new authentic dining experiences and menus. Guests can enjoy Cerda's innovative cuisine – blending Mexican and Argentine flavors created with fresh seafood and organic produce sourced from local Baja purveyors – at Esperanza's four world-class restaurants. Additionally, Esperanza is unveiling a collection of culturally-inspired dining experiences, ranging from an authentic Argentinean BBQ on the resort's private beach to a weekly fish market where guests can personally select their own catch of the day from local fishermen and have it prepared to their liking. Highlights include:

- Argentinean "Asado" on the Beach: Guests are invited to head down to the resort's private beach each Wednesday to enjoy an original "Asado" (Argentinean BBQ) featuring recipes inspired by Chef Cerda's childhood. The evening is illuminated by a bonfire and tiki torches, as well as the millions of stars above.
- Mexicanismo at La Palapa: A Thursday favorite, Mexicanismo is an authentic Mexican fiesta that highlights foods from across the region with live music and a dazzling fireworks display. An outdoor marketplace is also set up selling souvenirs, jewelry and other crafts from local artisans.
- Fish Market at the Lounge Bar: Esperanza's take on a Friday fish fry, a stand is set up in the Lounge Bar where guests can select a fresh catch of the day from local fisherman. The fish is then prepared as a traditional British "Fish & Chips" or in the Mexican "a la Talla" style served with Mexican rice. A selection of salads or fish and vegetable soup is served while the fish is prepared.

Other new dining experiences include a Tuesday Asian Night featuring a selection of sushi, ceviches and handmade dumplings, and weekend (Saturday and Sunday) Wine & Dine nights where guests can enjoy 50 percent off the resort's impressive collection of Mexican, Central and South American wines with their dinner.

Esperanza encompasses a 57-room resort, 60 privately owned villas, 36 private residences, a full-service spa and a signature restaurant, located on the bluffs overlooking two private coves at Punta Ballena near Cabo San

Lucas. The resort is a member of the prestigious Relais & Châteaux collection. For reservations or more information, please call toll-free 866-311-2226 or visit www.esperanzaresort.com.

ABOUT AUBERGE RESORTS

Auberge Resorts is a collection of exceptional hotels, resorts and private clubs, each with a unique personality that assures a memorable guest experience. Among the distinctive properties are Auberge du Soleil, Napa Valley; Esperanza, Cabo San Lucas; Calistoga Ranch, Napa Valley; The Inn at Palmetto Bluff, South Carolina; Encantado, Santa Fe; Rancho Valencia Resort and Spa, Rancho Santa Fe, Calif., with several others currently in development. While Auberge Resorts nurtures the individuality of each establishment, all are characterized by a set of communal elements: intimate, understated elegance; captivating locations that inspire exceptional cuisine and spa experiences; and gracious yet unobtrusive service. For more information about Auberge Resorts, please visit www.aubergeresorts.com.

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