

EL RESTAURANTE AT ESPERANZA BRIGHTENS CABO'S CUISINE SCENE
Executive Chef Sergio Howland Brings A Fresh Culinary Experience to Cabo

CABO SAN LUCAS, MEXICO (April 2, 2008) – Carved into a bluff overlooking the Sea of Cortez, El Restaurante at Esperanza Resort introduces a new *La Cocina del Sol* menu. Executive Chef Sergio Howland's innovative cuisine blends Mexican and Mediterranean flavors created with the abundance of fresh seafood and organic produce sourced from local Baja purveyors. Guests can enjoy "Cuisine of the Sun" for breakfast, lunch and dinner in this open-air, casual yet sophisticated stone-terraced restaurant that seemingly perches over the waves in what *Town & Country* has called "perhaps the most dramatic setting" in Cabo.

Chef Howland, a native of Mexico who cooked at the Michelin-starred El Cingle Restaurant in Barcelona and in several Ritz-Carlton resorts in the U.S. and Mexico before heading up the culinary team at Esperanza, uses seasonings and sauces sparingly to showcase the natural flavors of ingredients. Among El Restaurante's specialties are *Vanilla-Braised Veal and Sautéed Lobster with Salsify Purée and Carrot Confit; Roasted Lamb Loin with Green Lentil "Cassoulet" and Zinfandel Reduction; Duck Confit with Sweet Potato Gratin and Chipotle-Port Glaze; and Snapper Bouillabaisse with Seared Scallops and Saffron Broth.*

Like its sister restaurants in the Auberge Resort collection, including Auberge du Soleil in Napa Valley and The Inn at Palmetto Bluff in South Carolina, Esperanza features an extensive choice of fine wines and beverages to complement the cuisine. The wine list includes selections from France, Australia, Latin America and California, as well as from the award-winning boutique wineries of Northern Baja. In addition, more than 100 tequilas are available, some of which were chosen to pair with desserts and cigars.

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Esperanza guests can also enjoy cocktails and appetizers at El Bar, the thatch-roof-shaded bar and lounge featuring a stone fire pit and stunning ocean views. Sandwiches, salads and grilled items are served nearby at La Terraza Americana, a casual restaurant for lunch al fresco or at La Palapa featuring Mexican cuisine in a relaxed seaside setting.

About Esperanza Resort

Esperanza encompasses a 57-room resort, 60 privately owned villas, a full-service spa and a signature restaurant, all on 17 lushly landscaped acres on the bluffs overlooking two private coves at Punta Ballena near Cabo San Lucas. Esperanza is a member of the *Leading Hotels of the World*[®]. 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; and The Inn at Palmetto Bluff, Bluffton, S.C., 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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