AUBERGE RESORTS

CULINARY SERIES

FOOD OF PLACE 2014
**JANUARY**

**CALISTOGA RANCH WINE SENSORY EXPERIENCE**
Join our Wine Expert as you are taken through our “Aroma Wheel” and ingredients from our garden and kitchen that will help you determine which aromas you sense in each glass of wine. Your white wine may have hints of grapefruit, lemongrass or melons, while your red may have hints of blackberries, cinnamon or cigars.

**HOTEL JEROME SKI GARDEN PARTY**
Grand opening of the Hotel Jerome’s Apres Ski Garden, featuring snow sculptures and an ice bar in partnership with Roederer.

**FEBRUARY**

**CALISTOGA RANCH HONEY HARVEST**
Join Beekeeper Rob Keller of Napa Bee Company, Landscape Manager Steve Ferrini and Executive Chef Aaron Meneghelli in the Ranch’s Secret Garden for a Backyard Beekeeping Class. Many people don’t realize that bees are responsible for the pollination of our plants which is essential for maintaining our food supply. Gets tips on how to harvest your own honey while Chef demonstrates how the honey at Calistoga Ranch compliments his favorite dishes.

**ESPERANZA MOLE CLASS**
Mole, created by nuns for an archbishop’s surprise visit, is a savory chocolate-based sauce with chili peppers, spices, and nuts most commonly served over chicken or pork. Join Esperanza’s Executive Chef Gonzalo Cerda as he teaches you how to make both this sauce and a few of his favorite mole dishes. At the end of the class, guests are sent home with full bellies and a jar of homemade sauce.

**HOTEL JEROME CUPID’S HIDEOUT WEEKEND**
An over the top weekend getaway at Aspen’s #1 romantic hotel (tripadvisor) including a private dinner, massage, partnering with an Aspen jeweler to create a unique his and her gift for this special weekend getaway.

**AUBERGE DU SOLEIL EVERYTHING CHOCOLATE**
This time of year is all about love. And, there is nothing we love more than... Chocolate! Join Chef Lemieux in the Kitchen for some delectable delights. Chef Lemieux will demonstrate how to temper and handle chocolate and will share some of his signature chocolate desserts.
MARCH

HOTEL JEROME
LIVING ROOM-OSCARS & OYSTERS
Join us for a special night of champagne and seafood while viewing the Oscars.

PRONGHORN
WINEMAKER’S DINNER
Join the respected winemakers from Winderlea Winery as they present their acclaimed, Oregon-grown selections to be perfectly paired with a multi-course regional menu designed by Executive Chef Kevin Linde. Winderlea has gained national acclaim for their elegant and sensuous representation of the Pinot Noir grape. The evening will represent the best that Oregon has to offer in both food and wine.

MARCH

AUBERGE DU SOLEIL
ALL ABOUT ARTICHOKEs
Learn how to clean and cook your artichokes like a chef! Chef Curry unveils a few of his favorite methods for cooking, steaming and grilling artichokes.

AUBERGE DU SOLEIL
FRENCH-MOROCCAN MEZZE
An evening of French-Moroccan inspired cuisine and education where classic French meets contemporary Moroccan. A five course dinner complemented by wine tastings comparing the similarities of Moroccan and Napa Valley reds.

CALISTOGA RANCH
AN EVENING IN MOROCCO
Join us in our tented wine cave for food, wine, belly dancers and dancing and enjoy an evening of Marrakech delights, recipes and education.

CALISTOGA RANCH
THE MUSTARD MOVEMENT
Beautiful mustard flowers surround us with a sea of golden blooms in the springtime in the Napa Valley, but are an often overlooked item in many dishes. Join Chef Aaron Meneghelli as he walks you through grinding and blending techniques to create your own mustard blend to enjoy and share at home.

ESPERANZA
CHILI VARIETIES AND MEXICAN SAUCES
Guests are invited to join Executive Chef Gonzalo Cerda in Esperanza’s biodynamic, organic garden to pick seasonal chili peppers and use them in preparing a variety of authentic ally Mexican, chili-based sauces. Learn how to grow and harvest chilies and bring home the flavors of Cabo by adding these sauces to your usual fare.

APRIL

AUBERGE DU SOLEIL
SPRING ENTERTAINING
What better way to prepare the perfect dessert than learn the techniques from a pastry chef? Join Executive Pastry Chef Paul Lemieux for a culinary journey through sweet and savory, fruits and chocolate... from the usual to the exotic.
APRIL

CALISTOGA RANCH
EVERY DAY IS EARTH DAY
Earth Month kicks off with our Annual Garden Party in the Secret Garden and the arrival of our Baby Doll Sheep who help us keep our garden weeds low. Learn helpful tips about growing the best fruits and vegetables for the warm Napa Valley climate as well as ways to reduce your carbon footprint and enjoy Responsible Luxury.

ESPERANZA
CASCARONES DECORATING CLASS
Kids can join Esperanza’s pastry chef for a fun afternoon of decorating chocolate cascarones, an edible twist on traditional Mexican confetti-filled eggs enjoyed for festivals and celebrations.

HOTEL JEROME
END OF SEASON BLOWOUT PARTY
To conclude a fabulous ski season we’re hosting an ice bar with Roederer and inviting all the locals to mingle with our guests.

PRONGHORN
EASTER TREATS: HOUSEMADE CHOCOLATE TRUFFLES AND PASTRY
Just in time for Easter entertaining, join Executive Chef Kevin Linde as he demonstrates the preparation of two Easter treats that you will be sure to want to include on your Easter dinner table.

MAY

AUBERGE DU SOLEIL
CALIFORNIA DELTA ASPARAGUS
Come and experience the first great green crop of the season. We’ll take a look a few of the most basic ways of cooking this springtime treat.

CALISTOGA RANCH
PRESERVING THE BOUNTY
“Stone Fruit is summer in your hand.” Learn the skill -or the art- that our Grandmothers practiced that our generation is missing out on. Chef Aaron Meneghelli will teach you how to make homemade jams and preserves in order to extend the season for produce as well as regulate the ingredients to guarantee the healthiest product possible.

ESPERANZA
HOW TO MAKE THE PERFECT TORTILLAS
Simple to make, with few ingredients...yet what could be more delicious than a homemade corn tortilla to add the perfect touch to your Mexican meal. Learn the secrets to making the perfect corn tortilla with our expert Food & Beverage team - the perfect skill to bring back after your time in Mexico.

PRONGHORN
“FARM TO TABLE” KIDS COOKING CLASS
One of the surest ways to get your children to try new tastes is to have them assist in the preparation of their meals. Chef Linde will work with local farmers to provide this class designed to get kids in the kitchen by utilizing the bounty available in the produce of Central Oregon to introduce the young chefs to new tastes. Chef Kevin will work with local farmers to provide the kids with local produce. We will then make a simple meal using the produce acquired at the farm.
JUNE

AUBERGE DU SOLEIL
SWEET WHITE BRENTWOOD CORN
Take advantage of summer’s sweet corn while at its peak. From sides and appetizers to entrées and desserts, corn can be a part of a sweet or savory dish.

CALISTOGA RANCH
LOCACORE EXPLORATION AND FARMERS’ MARKET TOUR
Join Chef for a morning at the Farmer’s Market to collect delicious ingredients, and then return to the kitchen to prepare a self-designed multi-course feast using the locally sourced ingredients you have gathered. It is our desire to have our guests depart with an experience that they can duplicate in their own region and possess a heightened sense of intentional and healthy eating.

ESPERANZA
HORCHATA AGUA FRESCA CLASS
Enjoy a sunny summer afternoon learning the art of agua fresca making with rice milk, instead of water. This classic, refreshing Mexican drink can be enjoyed with a meal or as the perfect snack. Learn easy recipes that you can recreate at home for a party or with your family and friends.

HOTEL JEROME
THE ART OF BBQ
Take a day with dad and learn from Executive Chef Rob Zack, techniques and marinades for summer this Father’s Day. Our grill will be set up on the front lawn and dinner will follow the seminar. Of course, Dad eats free. We are excited to be partnering with the Aspen Brewing Company and will have a different beer paired with each item.

HOTEL JEROME
SOMM-OFF
Each week a four course menu created by Executive Chef Zack using local and in-season ingredients and produce will be the inspiration in our 3-week Sommelier competition. Two Sommeliers will pair the menu with wines selected from the Hotel Jerome wine list. Each guest will receive a ballot and judge of whose wine choices are most fitting. The winning Somm will proceed to the next round.

PRONGHORN
ADELSHEIM WINEMAKER’S DINNER
As one of Oregon’s founding wineries, Adelsheim’s history is long and varied. From planting the first vineyard in the early 1970’s to farming 237 acres in the north Willamette Valley today, a great deal of learning, experimentation and collaboration has contributed to Adelsheim’s success.

PRONGHORN
COOKING HEALTHY: MEXICAN FIESTA STYLE
Mexican cuisine is renowned for using the freshest ingredients, and as a result, offers healthy choices. Join Executive Chef Kevin Linde as he utilizes the finest in Central Oregon produce and presents his healthy cooking take on one of the world’s great cuisines.
AUBERGE DU SOLEIL
POOL SIDE BBQ
Join Executive Chef Robert Curry for a poolside “backyard” barbecue. Chef Curry will bring his home style cooking “a la Auberge du Soleil” to our Cabana, with a barbecue demo, food sampling and his favorite “poolside” wines he’d drink at home.

CALISTOGA RANCH
INDEPENDENCE DAY CELEBRATION
It’s summertime at and what better way to celebrate Independence Day than a poolside barbeque, great music and friendly faces. Bring the entire family for fun in the sun and Children’s Activities including a grape stomp!

ESPERANZA
TAMALES
Experience the aromas, flavors and culture of true Mexican cooking while learning to make chicken, pork, vegetarian and pineapple tamales with our chefs. This comforting dish made with ground corn and various fillings is the ultimate in Mexican comfort food and a genuine crowd-pleaser.

HOTEL JEROME
4TH OF JULY BBQ
Every year Aspen hosts and old fashioned 4th of July celebration, come join us as we grill burgers, chicken sandwiches and hot dogs on our front lawn.

HOTEL JEROME
SOMM-OFF
Each week a four course menu created by Executive Chef Zack using local and in-season ingredients and produce will be the inspiration in our 3-week Sommelier competition. Two Sommeliers will pair the menu with wines selected from the Hotel Jerome wine list. Each guest will receive a ballot and judge of whose wine choices are most fitting. The winning Somm will proceed to the next round.

PRONGHORN
COOKING HEALTHY: SUMMER SALADS
Join our culinary team to explore the many healthy salad options available by utilizing the abundance of produce found from Bend Premier Farmer Market. Leafy greens, healthy accompaniments and complimentary dressings will all be explored.

PRONGHORN
STOLLER VINEYARDS WINEMAKER’S DINNER
The Stoller winery is a solar-generating, gravity-flow winery that combines progressive, environmentally-friendly design with gentle, traditional winemaking practices.
AUGUST

AUBERGE DU SOLEIL
SUMMER BBQ
It’s time for a Summer BBQ. Chef Curry is showing off a few of his “grilling” techniques. Throw a balanced BBQ this summer by using vibrant summer produce like green beans, corn and heirloom tomatoes.

ESPERANZA
CEVICHE
Perhaps nothing is as quintessentially Los Cabos as ceviche. Let Esperanza’s culinary team inspire a new appreciation for this refreshing and surprisingly versatile appetizer with a hands-on “sea to table” class that will have you making your own ceviches in no time.

HOTEL JEROME
EAT LOCAL WEEK
A vegetarian prix fixe featuring all local ingredients and market fresh preparations.

HOTEL JEROME
SOMM-OFF
Each week a four course menu created by Executive Chef Zack using local and in-season ingredients and produce will be the inspiration in our 3-week Sommelier competition. Two Sommeliers will pair the menu with wines selected from the Hotel Jerome wine list. Each guests will receive a ballot and judge of whose wine choices are most fitting. The winning Somm will proceed to the next round.

PRONGHORN
JUNIPER CURED SALUMI CLASS
Executive Chef Kevin Linde is steadfast in quest his for local ingredients and housemade products. Join Chef Linde as he combines both passions by utilizing the local Juniper tree in the preparation of his housemade salumi.

SEPTEMBER

AUBERGE DU SOLEIL
LOCAL AND FRESH
Share the bounty of our Chef’s visits to the farmers market, local farms and ranches. Locally sourced and focused on seasonality, our Chefs share their best secrets and tricks for selecting produce to create everything from simple salads to hors d’oeuvres and side dishes.

ESPERANZA
PESCADO ZARANDEADO
Los Cabos is renowned for its local seafood. Celebrate the fruits of the Pacific Ocean by learning how to prepare this delectably seasoned roasted fish, which can be served with warm tortillas and lime to make delicious tacos.

HOTEL JEROME
AFTERNOON TEA AND FASHION SHOW
An introduction to the world of tea. Featuring a tea “sommelier” to guide you through the experience. Accompanied with a unique twist on tea time snacks.

HOTEL JEROME
SOMM-OFF
Each week a four course menu created by Executive Chef Zack using local and in-season ingredients and produce will be the inspiration in our 3-week Sommelier competition. Two Sommeliers will pair the menu with wines selected from the Hotel Jerome wine list. Each guests will receive a ballot and judge of whose wine choices are most fitting. The winning Somm will proceed to the next round.

PRONGHORN
OREGON VITICULTURE CLASS
Join Pronghorn’s Level II Sommelier Corey Friesen as he explores both the established and up-and-coming wine regions from throughout the state of Oregon. We all know Oregon’s reputation for world-class Pinot Noir, but let Corey educate you on some of the lesser-known, but no less delicious, wines produced from throughout the state.
OCTOBER

CALISTOGA RANCH
OKTOBERFEST - NAPA VALLEY STYLE
The valley isn’t just about the wine. Napa Smith Brewery is well known for creating award-winning beers that are “Brewed for Food” and have as worthy of a place on the dinner table as a bottle of fine wine. Join Napa Smith’s Brewer as he guides you through a wonderfully refreshing tasting of his acclaimed drafts.

ESPERANZA
MARGARITA CLASS
It’s fiesta time at Esperanza! during this margarita making class Esperanza’s head bartender will teach guests how to prepare some of Esperanza's signature margaritas using fresh produce from chef’s organic herb garden. Guests will learn easy recipes so that they can recreate their favorite drinks at home for a party with their family and friends.

HOTEL JEROME
CHILDREN’S COOKING CLASS
An educational and interactive cooking class for kids and parents on healthy food choices and preparations in partnership with a local school.

PRONGHORN
COOKING CLASS: STEELHEAD TROUT
Executive Chef Kevin Linde will take guests through the fabrication and preparation of one of Oregon’s great products - Steelhead Trout. Abundant in the many streams that run throughout Central Oregon, Steelhead is a sea-run rainbow trout with a taste reminiscent of salmon. Chef Linde will share his personal tips and techniques to prepare this flavorful fish.

OCTOBER

PRONGHORN
BEND BREWMASTER’S DINNER: GOODLIFE BREWERY
Pronghorn’s hometown of Bend, Oregon has a well-deserved reputation as an epicenter of craft brewing. Join the respected brewmasters of Bend’s Goodlife Brewery as they present their craft beers to be perfectly paired with a multi-course menu designed by Executive Chef Kevin Linde.

NOVEMBER

AUBERGE DU SOLEIL
THANKSGIVING ENTERTAINING
Chef Curry divulges his tips for a first class Thanksgiving. This is a class you don’t want to miss and will surely impress your guests this coming Thanksgiving.

CALISTOGA RANCH
APPLE HARVEST
Apple Cider embodies the Holiday Season and conjures up memories of wood burning stoves and cheerful celebrations. Celebrate Napa Valley's Apple Harvest with a Homemade Apple Cider class. Learn Chef’s techniques for the perfect blend and enjoy in front of our fireplace for a relaxing afternoon.

ESPERANZA
PUMPKIN CARVING
Guests can get into the Halloween spirit at Esperanza with a pumpkin carving tournament, learning creative carving techniques from the culinary team at Esperanza.
NOVEMBER

HOTEL JEROME
COMMUNITY COLLABORATION
Participation in the annual community and involvement with the school during its local food week and Thanksgiving dinner.

HOTEL JEROME
THANKSGIVING MADE EASY
A cooking demonstration by Executive Chef Rob Zack on how to prepare traditional dishes and select appropriate wines for the big day.

MALLIOUHANA
RUM TASTING
The Caribbean is where Rum was first produced. A byproduct of the process of turning sugarcane into sugar, slaves first discovered that the runoff ‘slurry’ could be fermented and consumed. Today there are thousands of types of rum of all colors and flavors. We’ll learn from Malliouhana’s own island expert the history of this delicious spirit and of course taste a number of rums from islands near and far.

DECEMBER

AUBERGE DU SOLEIL
HOLIDAY ENTERTAINING AND HOLIDAY COCKTAILS
Sommelier Kris Margerum for a mix and mingle event. Learn techniques for easy entertaining this holiday season. You will get to see signature Auberge cocktails mixed up and have recipes to take home.

CALISTOGA RANCH
OLIVE HARVEST PARTY
Our 4th Annual Olive Harvest Party will be enjoyed by all in the Wine Cave featuring an olive curing demonstration by Steve Ferrini followed by a delicious four-course dinner created by Chef featuring olives throughout.

ESPERANZA
MEXICAN DESSERTS
What better way to add to your dessert repertoire than master a few distinctively Mexican treats? Join Esperanza’s Head Pastry Chef in preparing traditional Mexican desserts including tres leches cake, bunuelos, churros and spicy hot chocolate.

HOTEL JEROME
CHILDREN’S COOKIE DECORATING
A fun and interactive cookie decorating activity for the kids to get in the spirit of the holidays.
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