

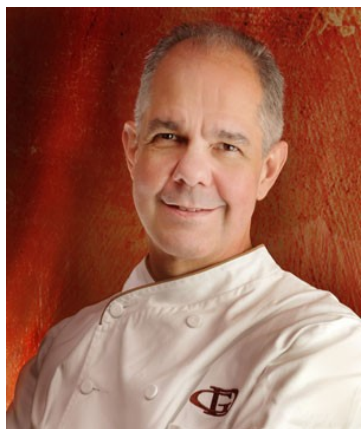


ESPERANZA
An Auberge Resort

ESPERANZA, AN AUBERGE RESORT HOSTS AWARD-WINNING CHEF GARY DANKO FOR AN INTIMATE CULINARY WEEKEND

Guests Can Experience Danko's Exclusive Dinner With "The Ultimate Culinary Escape" Travel Package

CABO SAN LUCAS, MEXICO (September 1, 2011) –[Esperanza, an Auberge Resort](#), is hosting an intimate culinary weekend with James Beard award-winning chef Gary Danko October 21-23, 2011. Danko, recognized as one of America's most talented chefs, will journey to Cabo as the guest chef at the resort's signature restaurant El Restaurante.



Danko will team up with the Esperanza's Executive Chef Gonzalo Cerda to prepare a special four-course dining experience that blends Danko's celebrated French Mediterranean culinary style with the region's freshest seafood from the Sea of Cortez and Pacific Ocean. Each evening, guests will join Danko and Cerda for a champagne cocktail reception then proceed to dinner prepared by the two chefs.

For the special culinary weekend, Danko will create an amuse bouche of glazed oysters with leeks and zucchini pearls and sevruga caviar, followed by a first course of chilled avocado soup with green apple granite and mint oil prepared by Cerda. Guests will dine on seared yellow fin tuna with avocado, nori, enoki mushrooms and lemon soy dressing for the second course, followed by lobster and shrimp risotto with corn and roasted tomatoes. The main course will feature Pacific snapper with fennel purée, niçoise olives, orange segments and saffron. For dessert, guests will enjoy avocado crème brûlée, lime soufflé cake with raspberry sorbet and homemade chocolate and strawberry macarons.

Guests can book Esperanza's "The Ultimate Culinary Escape" five-day, four-night travel package from October 20 – 25, 2011, which features the fourth night free, complimentary round trip airport transfers, complimentary daily breakfast for two, dinner for two at La Palapa Bar & Grill, dinner for two for the special Gary Danko dinner at El Restaurante, and two \$50 spa certificates. Rates for "The Ultimate Culinary Escape" start at \$1,910. The Gary Danko dinner is priced at \$115 per person (excluding tax, service and beverages). The champagne reception begins at 6:30pm with dinner seating beginning at 7pm each evening.

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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 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. 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. Among the Auberge collection of distinctive properties are: Auberge du Soleil, Napa Valley, Calif.; Calistoga Ranch, Napa Valley, Calif.; Encantado, Santa Fe, N.M.; Esperanza, Cabo San Lucas, Mexico; The Inn at Palmetto Bluff, Bluffton, S.C.; Rancho Valencia Resort and Spa, Rancho Santa Fe, Calif.; Element 52, Telluride, Colo.; and the Aspen Club, Aspen, Colo., with several others currently in development. For more information about Auberge Resorts, please visit www.aubergeresorts.com.

About Gary Danko

Chef Gary Danko is recognized as one of America’s most talented and respected chefs. His achievements include a James Beard Foundation “Best Chef-California” award, and reflect his lifelong pursuit of excellence in the culinary arts. In 2002 his restaurant in San Francisco, Gary Danko, was selected as a Relais & Chateau property and in 2011, received its sixth AAA Five Diamond Award. For more information on Gary Danko and his restaurant, please visit www.garydanko.com.

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