



PRESS RELEASE

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**L'AUBERGE DE SEDONA EXPERIENCES CULINARY REVIVAL AND UNVEILS  
THREE NEW RESTAURANTS**

*Ultimate Creekside Retreat Becomes Sedona's Go-To Dining Destination With The Introduction of  
Three New Restaurants and Page Springs Cellars Wine Partnership*

December X, 2015 (Sedona, Ariz.) – [L'Auberge de Sedona](#), the luxury creekside retreat surrounded by Sedona's enchanting red rocks, today announced the elevation of the property's already renowned culinary programming. This winter, the resort will unveil three new restaurants, as well as a new partnership with nearby Page Springs Cellars to premiere three custom wine blends and an in-room wine program.

The result of a multi-million dollar summer renewal, L'Auberge de Sedona recently finished a complete renovation of the resort's two creekside dining destinations to introduce brand-new culinary concepts fueled by a new, state-of-the-art kitchen. New restaurants Cress on Oak Creek and Etch Kitchen & Bar have been designed to infuse their incredible creekside location into each guests' dining experience.

"The name Cress was inspired by the watercress, a fresh, peppery flavored green that Chef Daniel forages from Oak Creek," said Managing Director Greg Hanss. "Not only does it exemplify the way unique ingredients are transformed into brilliant dishes at Cress, but it also expresses how the location provides an immersive experience where guests can soak up the sights, sounds and tastes of the Oak Creek setting during their meal."

Located outdoors, just steps above the banks of Oak Creek, Cress is an unmatched fine-dining experience featuring a constantly changing, prix fixe dinner menu showcasing creative and refined fare. Driven by Executive Chef Rochelle Daniel, who was recently recognized as one of the region's best chefs at the James Beard "Taste America: Phoenix" event, the menu is infused with unique ingredients foraged from the property's rich natural environment, such as watercress, rosemary and mesquite. The menu will feature a mix of beautifully presented, locally-sourced seasonal cuisine and year-round favorites, with dishes such as Cornish Game Hen with 'a la grecque' fig, cauliflower, bacon and beans, and Aged Chevre Ravioli with butternut squash, lobster mushroom, fennel, baby carrots and beets. In line with the property's recent renewal, the Cress on Oak Creek design will be both modern and rustic in feel, including wood-lined tables with a variety of chair styles, and a unique selection of local art curated by nearby Goldenstein Gallery.

Open for breakfast, lunch and dinner, Etch Kitchen & Bar offers approachable cuisine and an expert-curated beverage list, served in an artistically designed setting aimed at bringing the beauty of the outdoors, indoor. In conjunction with the resort's new Artist in Residency program, L'Auberge de Sedona commissioned local Goldenstein Gallery craftsman, sculptor, and mixed media artist Cheston Trammel to create a 25-foot custom bar top for Etch, which incorporates many striking natural elements native to Arizona. Trammel used wood from an over 1200-year-old native

Alligator Juniper tree for the bar top, which features intricate grain patterns and has more than 75 inlays of copper, Azurite and stunning Sleeping Beauty turquoise. The indoor-outdoor space overlooks Oak Creek with floor-to-ceiling windows and welcomes guests to relax by the beautiful custom bar, or on an exterior deck with welcoming chairs and fireside tables. The Etch menu consists of sharable items and small plates, as well as hardier dishes such as pasta, burgers and steak, ideal for refueling after a long day of hiking. Guests may also enjoy a selection of fine wines, beer and creative cocktails.

“While Cress provides an incomparable al fresco dinner experience right by the water, we wanted to create something equally exceptional but more accessible with Etch Kitchen & Bar,” explained Hanss. “The indoor-outdoor layout helps Etch welcome visitors at any time of year or day, while still emphasizing the unique location of the restaurant.”

In addition to the two new creekside concepts, L’Auberge de Sedona recently introduced 89Agave Cantina, located just above the resort, along Highway 89A in Uptown Sedona, adding a casual and vibrant alternative to the property’s other newly elevated dining offerings. The new restaurant offers Sonoran-style Mexican food and intriguing Tequila cocktails, in a fun and colorful environment. In addition to an active bar area where guests can dine casually or enjoy drinks with friends, the lively eatery also offers a quieter dining room perfect for a family meal, and multiple patios, ideal for taking in the Sedona scene.

“It’s easy to retreat to our creekside dining venues for every meal while in Sedona, but our new Sonoran-style Mexican restaurant 89Agave encourages guests to explore Uptown Sedona during their visit,” said Hanss. “89Agave offers an energetic atmosphere perfect for enjoying street tacos with friends at the vibrant bar, or people watching from the patio with an ice-cold margarita.”

An extension of the new restaurant and bar concepts, L’Auberge de Sedona’s wine list now features custom labels in partnership with local Verde Valley winery, Page Spring Cellars. The L’Auberge de Sedona team worked with Page Springs to create three vintages to please a variety of palettes. Each inspired by the property, the custom L’Auberge de Sedona and Page Springs varietals include the 2014 L’Auberge “Sycamore” Cochise County Malvasia Bianca, the 2015 “Primrose” Arizona Pink Table Wine, and the 2014 L’Auberge “Oak” Yavapai County Petite Sirah. These wines can be enjoyed in the comfort of the resort’s luxury accommodations and new cottages as part of L’Auberge de Sedona’s new in-room wine offerings.

For more information please visit the L’Auberge de Sedona website, [www.lauberge.com](http://www.lauberge.com) or call (844) 862-7410. For regular updates, please follow us on social media, Facebook: <https://www.facebook.com/laubergedesedona>, Twitter and Instagram: @LaubergeSedona.

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### **About L’Auberge de Sedona**

L’Auberge de Sedona is one of the Southwest’s foremost luxury retreats. Nestled on the banks of Oak Creek in Sedona’s renowned Red Rock region, L’Auberge features 62 luxury cottages and 26 traditional lodge-style guest rooms. Each of the property’s luxury Vista, Creek and Spa cottages include an outdoor, open-roof cedar shower located on private balconies, that allow guests to enjoy the warmth of rain-head shower water, while feeling refreshed from the cool outdoor air and enjoying the starry night views above. The property recently launched the L’Apothecary Spa, which

allows guests to become closer with the earth and its essential, native benefits through creating custom body care blends with local ingredients, or interacting with the environment through earthing-inspired spa treatments. More recently, L'Auberge de Sedona took these environment-inspired offerings one step further by introducing Forest Bathing, a custom experience designed to help guests connect with nature on a greater level by inviting them to experience their surroundings in new ways. A plethora of outdoor activities are also available for guests, including moonlit meditation, daily yoga, guided hikes and jogs around the scenic property.