

# AUBERGINE

the restaurant at

## L'AUBERGE CARMEL

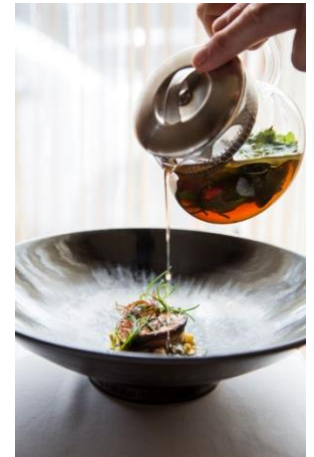
• 1929 •



Monte Verde at Seventh, Carmel-by-the-Sea, CA, 93921  
Tel: 831 624 8578

[auberginecarmel.com](http://auberginecarmel.com)





**Executive Chef-Director**  
**Pastry Chef**

**Justin Cogley**  
**Yulanda Santos**

The award winning restaurant, recently recognized with the only Michelin star in Monterey County or between Los Angeles and the Bay Area, Aubergine is located at L'Auberge Carmel, a Relais & Châteaux in the heart of Carmel-by-the-Sea. Executive Chef Justin Cogley, a Relais & Châteaux Grand Chef, and Pastry Chef Yulanda Santos prepare skillful, ingredient-driven cuisine that celebrates the bounty of the region.

## **MENU**

Chef Cogley's cuisine showcases the finest ingredients with a razor-sharp balance of deference to the ingredients and innovations in style. The menu served nightly highlights the best ingredients of the season, enhanced by skillful technique and an eye toward varied textures and flavors. Desserts, masterfully prepared by Chef Santos, are irresistible complements to Cogley's savory courses. The daily changing Tasting Menu (\$205 per person) is an of-the-moment celebration of seasonality and creativity.

## **WINE SERVICE**

An impressive 2,500-bottle wine cellar offers renowned and undiscovered selections from famed wine regions around the world, with a particular focus on wines from Monterey County and France. For a supplement, course-by-course wine pairings are available to enhance your experience.



**Hours**

Dinner served Wednesday – Sunday, 5 - 8:00 p.m.  
Private parties in the wine cellar or al fresco dining in the flower-filled courtyard can be arranged upon request.

**Location**

Aubergine at L'Auberge Carmel  
Monte Verde at Seventh, Carmel-by-the-Sea, CA 93921

**Awards & Accolades**

Michelin One Star  
Forbes Travel Guide Five-Star Restaurant  
One Of Wine Enthusiast's 100 Best Wine Restaurants for 2019  
James Beard Semi-Finalist 2014 - 2016, Best Chef - West - Justin Cogley  
James Beard Semi-Finalist 2015 & 2016, Outstanding Service: Aubergine  
Food & Wine 2013 - Best New Chef Justin Cogley

**In the News**

[mirabelgroup.com/press.html](http://mirabelgroup.com/press.html)

**Reservations**

831 624 8578  
[auberginecarmel.com](http://auberginecarmel.com)

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## L'AUBERGE CARMEL

- 1929 -  
HOTEL & RESTAURANT

### THE HOTEL

L'Auberge Carmel is a full-service Relais & Châteaux property located in the heart of Carmel-by-the-Sea just blocks from the famed Carmel Beach. Originally built in 1929, the historic hotel is known for its graceful architecture, personalized guest services, European-style and elegance. Individually designed guest rooms feature the finest fabrics and linens and enlarged bath areas with radiant floor heating.

The ambiance of the hotel and restaurant blends romantic old-world charm with the luxury of modern amenities. The hotel was completely restored in 2004, reconfiguring all 20 guest rooms, the entrance and landscaping. A more recent renovation was completed of the common areas and the rooms that brought with it an elegant aesthetic, once again making the hotel the leader in design within Carmel-by-the-Sea. The decor accents the quaintness of original coved plaster walls, French windows and antique doorknobs with modern updates such as flat-panel TVs and wireless internet access. Individually designed enlarged bath areas feature antique travertine tiles with radiant floor heating, hand-hammered copper sinks and custom bath products. Guest rooms feature open-canopied or tufted beds, original antiques, and custom fabrics, thoughtfully assembled by famed San Francisco designer Helga Horner. L'Auberge Carmel is one of the village-by-the-sea's few full service inns offering valet parking, room service and highly personalized guest services

### RELAIS & CHÂTEAUX

Relais & Châteaux is an exclusive collection of 500 of the finest charming hotels and gourmet restaurants in 60 countries. From the vineyards in Napa valley to the beaches in Bali, from the olive trees in Provence to the lodges in South Africa, Relais & Châteaux offers all the stops on the finest route for discovering each special place and country.

Founded in France in 1954, Relais & Châteaux ([www.relaischateaux.com](http://www.relaischateaux.com)) represents the highest benchmark in hotel accommodations and fine dining, with a select group of privately owned hotels and restaurants worldwide. The concept grew from the vacationing traditions of well-heeled French society, who traveled to a variety of "relais" (lodges) and "châteaux" (castles) which, while different in architecture, scenery and cuisine, presented consistently high standards.

# JUSTIN COGLEY

## Aubergine Executive Chef - Director

Justin Cogley joined Aubergine restaurant in January 2011. As Executive Chef he oversees Aubergine and all of L'Auberge Carmel's culinary programs.

Cogley comes to Carmel by way of Chicago, Illinois, where he was instrumental in opening the Elysian Hotel's new kitchen as Executive Sous Chef. He previously worked at Charlie Trotter's critically acclaimed restaurant for four years, claiming the position of Chef de Cuisine for the last two. As such, he was responsible for menu creation, special events, and extensive instruction and management of the culinary staff.

With delicate interplay between creativity, tradition, and respect for his ingredients, Cogley's food is deeply unique. His style is a sophisticated balance between innovation and unwavering deference for the finest ingredients he procures. "If I had to describe my food," Cogley says, "I would say each plate has a purpose." Cogley's goal is to inspire guests to enjoy a broad combination of flavors and textures. He may present a diner with a vegetable prepared three ways on his plate but Cogley says, "Each of the flavors will be unique and pure."

Prior to his career as a chef, Cogley was a professional international figure skater performing with "Disney on Ice." Traveling and touring with the show for four years in Asia, Australia and Europe, Cogley was exposed to new flavors and cuisines, as well as a myriad of food markets and international techniques. These culinary experiences confirmed his passion for food, travel, and good wine, and when he returned to the United States, he enrolled at the Western Culinary Institute and began working in select restaurants in Portland, Oregon. After graduating with top honors in 2005, he launched his culinary career on the team at Charlie Trotter's.

Cogley recently became an avid triathlete and long-distance runner and competed in numerous West Coast races. He also created a culinary event: Rediscovering Coastal Cuisine where he invites talented chefs from around the country to come together and collaborate on a twelve-course tasting menu that explores and celebrates the unique biodiversity of California's Central Coast.

Under the direction of Chef Cogley and his team, Aubergine has enjoyed substantial acclaim. In 2015 & 2016 they were nominated for two James Beard Foundation awards including Best Chef, West and Outstanding Service. 2014 & 2015 saw Aubergine earn Wine Spectator's Best of Award of Excellence, Forbes Travel Guide's highest Five-Star rating recognizing excellence in restaurants and the coveted Michelin One Star. Also in 2014 L'Auberge Carmel was named Travel + Leisure's World's Best Awards as a Top 100 Hotels Overall and one of the Top Resorts in the Continental United State. In 2013, Cogley was awarded the prestigious title of Grand Chef Relais & Châteaux, joining an esteemed list of internationally celebrated chefs and Food & Wine magazine named Justin Cogley "Best New Chef"





## YULANDA SANTOS

### Aubergine Executive Pastry Chef

After several years in the banking industry, Yulanda decided to follow her passion for baking. She went to Tante Maries Cooking School in San Francisco where she graduated from the baking and pastry program and she's never looked back.

Her pastry knowledge expanded as she worked in many great kitchens and her passion for baking only grew stronger. Her career has brought her to the kitchens of One Market in San Francisco, Aqua and Aureole in Las Vegas, George's at the Cove in La Jolla, California and Charlie Palmer's Dry Creek Kitchen in Healdsburg, California.

Originally from San Diego, the opportunity to be the Pastry Chef at Post Ranch Inn in Big Sur brought her from wine country back to the California coastline.



Yulanda is currently the Pastry Chef at Aubergine at L'Auberge Carmel. Her desserts are inspired by her surroundings and fresh produce from local farmers.

Yulanda also enjoys traveling the world to gain new experiences and bring new flavor profiles to her menu. She plans on eating her way through the world...life couldn't be sweeter.

