



*60 years of history,  
countless magical  
memories*

1954

2014



Relais & Châteaux is a family of Hoteliers and Chefs across the globe who are driven by the shared passion and personal commitment of ensuring that our guests' experience is distinctive and enjoyable.

2014 marks the 60th anniversary of getting to know our guests; 60 years of creating and sharing *magical moments*, while delivering an excellent level of service.

As always, our Maitres de Maison and Chefs invite you to experience their personal terroirs and unique cuisines, guiding you through an unparalleled sensory journey.

Follow and share in all our 60th anniversary events at [www.relaischateaux60.com](http://www.relaischateaux60.com) or scan this code.



*October 22, 23 & 24, 2014*

AUBERGE DU SOLEIL  
Rutherford, Napa Valley, California

[www.aubergedusoleil.com](http://www.aubergedusoleil.com)

# Auberge du Soleil

Relais & Châteaux, Napa Valley, California

One of the first great Wine Country establishments, the Restaurant at Auberge du Soleil, pays tribute to its legacy with an award-winning menu and wine list. Executive Chef Robert Curry oversees all culinary aspects of the renowned Napa Valley inn and Michelin-starred and Forbes Four Star restaurant. The cuisine reflects the natural diversity and rich ingredients of California's Napa Valley.

*"Auberge du Soleil is a culinary 'Voyage' in it's most natural form."*



# Si-Wah-Dam 시화담

Relais & Châteaux, Seoul, Korea

A self-proclaimed museum of Korean cuisine, Si-Wha-Dam is a visual feast as much as a culinary one. The name of the restaurant translates as 'poetry, painting and discussion'. Each dish draws its inspiration from nature, from a poem or a painting, and is, in itself, both a work of art and a celebration of Korean culinary art. Flowers, herbs and vegetables create a poetic garden on the plate, placed there as by a breath of air. The stylized approach to Korean classics and authentic Korean ingredients are combined with an emphasis on elegance and a revival of Korean cultural traditions.

*"Si-Wah-Dam is a marriage of arts and Gourmet cuisines.  
It epitomizes good taste and ... eclecticism."*

## Amuse Bouche

Hwayo 17° Soju



## Seafood Jeon 해물 파전

*Korean Style Seafood Pancake*

2012 François Crochet - Sancerre Blanc - Loire Valley-France



## John Dory

Prosciutto, Cauliflower, Lemon

2009 Domaine de la Vougeraie - Beaune Blanc - Burgundy



## Bibimbap Si-Wha-Dam 비빔밥

*Vegetable 'Mixed-rice', Chili, Kimchee*

2010 Mi Sueño - Pinot Noir - Carneros



## Prime Beef Pavé

Sunchokes, French Round Carrots, Mâche

2007 Dana Estate "Onda" Cabernet Sauvignon - Napa Valley



## Crisp Filo Wrapped Chocolate Dumplings

Tarragon Ice Cream, Arbequina Olive Oil



## Gosibowls 한과

Strawberry, Kumquat, Grape, Black Rice, Bean, Black Sesame, Green Tea, Kiwi, Cactus

2006 Philip Togni "Ca' Togni" Sweet Red Wine - Napa Valley

Jihun Hwang  
Nam Juk Baek  
Sang Hwa You

*One Hundred and Fifty Dollars Per Person*

*Eighty Dollars for Wine Pairing*

*\*Menu Subject to Change\**

Robert Curry  
Paul Lemieux  
Kris Margerum