



CALISTOGA RANCH  
An Auberge Resort



## **CALISTOGA RANCH APPOINTS BRYAN MOSCATELLO AS EXECUTIVE CHEF**

*Award-Winning Chef to Take Culinary Program at Iconic Luxury Resort  
in Upper Napa Valley to Tremendous New Heights*

CALISTOGA, CALIF. (June 25, 2015) – The award-winning [Calistoga Ranch](#) in Napa Valley, part of the esteemed [Auberge Resorts](#) Collection, today announces Bryan Moscatello as Executive Chef where he will oversee all culinary operations including The Lakehouse restaurant that celebrates Napa Valley’s authentic food and wine culture in a serene setting overlooking Lake Lommel. Chef Moscatello joins Calistoga Ranch’s [Napa dining](#) from The Little Nell in Aspen, Colo., bringing to America’s great wine country an illustrious culinary pedigree that includes a *Forbes* Five-Star award in 2015 for Element 47 and a “Best 10 New Chefs in America” honor in 2003 from *Food & Wine* magazine.

“We are honored to welcome Chef Moscatello to our team and I am delighted our paths are crossing once again,” said Coni Thornburg, general manager of Calistoga Ranch, an Auberge Resort. “With such thoughtful culinary artistry and commitment to cuisine of the highest standards, I can’t wait to see, and taste, all the wonderful ways our culinary program will evolve under Chef Moscatello’s most capable direction.”

With a passion for crafting elevated yet approachable dishes that embrace the authentic flavors, foods and spirit of the local landscape, Chef Moscatello will maximize the bounty of produce and herbs from the

resort's own garden as well as the incredible access to the food artisans of Napa Valley to inspire new menus with dishes that include:

- **Roast California Quail** – with T&J orchard apricots, lavender from Calistoga Ranch, goat cheese crisps
- **California Halibut** – with wood roasted allium, puffed rice, Santa Barbara uni pudding
- **Liberty Farms Duck** – with textures of brioche, local plum gastrique, charred garden greens

Prior to joining the beautiful [resort in Napa Valley](#), Calistoga Ranch; Chef Moscatello served as Executive Chef at The Little Nell in Aspen where he gained a *Forbes* Five-Star award in 2015 for Element 47 and oversaw all culinary operations including seven world-class dining and beverage venues at the AAA Five Diamond hotel. He was previously a Partner Chef of the Storefront Company restaurant in Chicago where he developed a modern head-to-tail farm cuisine concept, while also separately serving as Culinary Director of Tenzing Wine & Spirits. Before that, he was Executive Chef of Star Food Group for five years in Washington, D.C., where he helmed culinary operations for the group's four restaurants with highlights including the creation of Zola Wine & Kitchen as a hybrid restaurant and multipurpose culinary space; establishing a traceability program for sourcing ingredients and products from local southwest Virginia growers; and introducing a food cart at the Smithsonian Museum in partnership with a nonprofit community kitchen. He also previously held Executive Chef positions with Adegas Partners in Denver, Colo., where he opened and managed three restaurants; Bistro Toujours and Levy Restaurants in Deer Valley, Utah; and The Little Nell in Aspen where he initially assumed this role over eight years.

In addition to receiving a "Best 10 New Chefs in America" honor in 2003 from leading culinary magazine, *Food & Wine*, Chef Moscatello was awarded three stars for Storefront Company restaurant in 2013 from restaurant critic Phil Vettel of the *Chicago Tribune*. A member of the prestigious James Beard Foundation, he has been a featured chef at five James Beard dinners in New York City as well as a guest chef at the *Food & Wine* Classic in Aspen. He lives in St. Helena with his wife Jaime.

### **About Calistoga Ranch**

Calistoga Ranch is an award-winning resort nestled in a secluded canyon amidst 157 wooded acres and features 50 beautifully appointed hotel lodges and 23 owner lodges. The property offers overnight accommodations, spa services, Lake Lommel, and the private Lakehouse Restaurant and lounge. The property's contemporary architecture is inspired by its natural surroundings, and created to fit the landscape, with a focus on an indoor-outdoor lifestyle. In keeping with the rich heritage of Napa Valley, Calistoga Ranch features an on-site vineyard and mountain wine cave, where owners and guests can share in the process of winemaking and immerse themselves in the wine culture. Owners and resort guests also enjoy a number of recreational activities including swimming in a pool overlooking the vineyards and oak groves, and hiking on one of the property's numerous trails. For more information about Calistoga Ranch, please visit [www.calistogoranch.com](http://www.calistogoranch.com).

### **About Auberge Resorts Collection**

Auberge Resorts Collection owns and operates a portfolio of exceptional hotels, resorts, residences and private clubs under two distinct brands: **Auberge Hotels and Resorts**, timeless luxury properties acclaimed for their intimate, understated elegance, and **VieVage Hotels and Resorts**, a new lifestyle brand that brings together contemporary themes of design, community and wellness in a fresh, active and social environment. While Auberge nurtures the individuality of each property, all share a crafted approach to luxury that is expressed through captivating design, exceptional cuisine and spas, and gracious yet unobtrusive service. Properties in the Auberge Resorts Collection include: Auberge du Soleil and Calistoga Ranch, Napa Valley, Calif.; Esperanza ad Chileno Bay Resort & Residences, Cabo San Lucas, Mexico; Hotel Jerome, Aspen, Colo.; Malliouhana, Anguilla; Nanuku, Fiji; The Auberge Residences at Element 52, Telluride, Colo.; Hacienda AltaGracia, Pérez Zeledón, Costa Rica; VieVage, Napa Valley; VieVage, Los Cabos; and Auberge Beach Residences and Spa Fort Lauderdale, with several others in development. For more information about Auberge Resorts Collection, please visit <http://www.aubergeresorts.com/>. Follow Auberge Resorts Collection on Facebook at [facebook.com/AubergeResorts](https://www.facebook.com/AubergeResorts) and on Twitter at [@AubergeResorts](https://twitter.com/AubergeResorts).

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