

AUBERGE RESORTS

JEREMY BEARMAN APPOINTED EXECUTIVE CHEF AT MALLIOUHANA, AN AUBERGE RESORT

Bearman Brings Award-Winning Expertise to Iconic Luxury Resort Reopening on Anguilla

MILL VALLEY, CALIF., (July 30, 2014) – [Auberge Resorts](#), leading operators of exceptional hotels and resorts, announced today the appointment of Jeremy Bearman as Executive Chef of The Restaurant at Malliouhana, which will celebrate Anguilla’s authentic culinary culture in a re-envisioned open-air setting overlooking the Caribbean Sea. The 44-room Malliouhana will re-open as an Auberge Resort on November 1, following a three-year closure and extensive renovation. Bearman will oversee the relaunch of Malliouhana’s famed restaurant, which set the culinary standard for fine dining in the Caribbean when it first opened 30 years ago.

“Chef Bearman’s experience running some of the most prestigious kitchens in the U.S. will guide The Restaurant at Malliouhana, and he is poised to continue the legacy of fine chefs at the resort,” said John Vasatka, General Manager of Malliouhana. “We are thrilled to have Jeremy join the team and look forward to experiencing how he will infuse the spirit of Anguilla’s local flavors into fresh, sea-to-table culinary creations.”

Most recently, award-winning Chef Bearman served as Executive Chef of five-time Michelin-starred Rouge Tomate in New York City as well as Corporate Chef of SPE Certified, where he was responsible for creating and executing menus with health and sustainability in mind. Prior to that, he held the position of Executive Sous Chef at db Bistro Moderne in New York City and L’Atelier de Joel Robuchon in Las Vegas. Earlier in his career, Bearman served as Executive Chef at Medici Café and Terrace at Ritz-Carlton Lake Las Vegas and Opening Chef for Lark Creek Steak in San Francisco.

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Bearman holds a Bachelor's of Science degree in Hospitality Management with a focus in food and beverage from Cornell University's School of Hotel Administration.

"I am extremely excited to be part of the reopening team for Malliouhana in Anguilla," said Bearman. "I am looking forward to becoming part of the vibrant island community and offering a Caribbean culinary experience that is second to none. I am confident that my culinary team will not only live up to the high expectations set forth during the history of Malliouhana, but also will exceed them by creating a new standard for excellence."

The Restaurant at Malliouhana established a new standard for the Caribbean's culinary reputation when it first opened in 1984. Three-star Michelin Chef Joseph Rostang, the resort's original chef, created a sophisticated French-inspired culinary landscape before passing the culinary torch to his son, Michelin two-star Michel Rostang, who infused Mediterranean classics with Caribbean accents.

Under Chef Bearman and Auberge Resorts' direction, the new restaurant will welcome guests with a relaxed style of fine dining that is at once sophisticated and approachable. Chef Bearman's menu will pay homage to Malliouhana's history by offering modern interpretations on the French classics that were offered in the restaurant's illustrious past. The menu will also highlight Anguilla's unique access to some of the best and freshest seafood in the world, and will incorporate indigenous Caribbean fruits, vegetables and eggs whenever possible. An on-site garden will provide fresh herbs and vegetables for the restaurant and throughout the resort. The restaurant will feature an extensive wine list, an Auberge hallmark, and the adjacent Sunset Bar will offer cocktails and a large selection of regional rums in the most scenic vantage point on the island.

The 44-room Malliouhana, known for its iconic cliff-side location overlooking Meads Bay and Turtle Cove, offers sweeping 360-degree views of the Caribbean Sea. The newly transformed resort will blend contemporary amenities with the glamour, warmth and gracious hospitality of

the original Malliouhana. Reopening November 1, 2014, 30 years to the day that it first opened its doors, Malliouhana will feature a new two-tiered swimming pool area surrounded by private cabanas, guest rooms and suites stylishly redesigned by Todd Avery Lenahan and a new Auberge Spa.

For more information, please visit www.malliouhana.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, Cabo San Lucas, Mexico; Hotel Jerome, Aspen, Colo.; Malliouhana, Anguilla; The Auberge Residences at Element 52, Telluride, Colo.; Pronghorn Resort, Bend, Ore., and VieVage, Napa Valley, 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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