

FOOD AND BEVERAGE

# Four Seasons takes guests on culinary journeys in Napa Valley

August 8, 2024



*The first special event was held on July 31, 2024. Image credit: Four Seasons*

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By ZACH JAMES

Hospitality group Four Seasons Hotels & Resorts is elevating dining experiences in California's winemaking region.

A variety of immersive meal services are coming to the company's Michelin-starred Auro restaurant at Four Seasons Resort and Residences Napa Valley throughout the rest of the year. The ongoing Wine Dinner Series will feature shifting seven-course tasting menus, with each created in collaboration with a different local winery.

"This menu begins in the fields and farms of Northern California," said Rogelio Garcia, executive chef of Auro, in a statement.

"It captures my joy of ingredient sourcing; the excitement of beginning a new season; the smell of the sea and the soil; and my friendships with our ranchers, farmers and fishermen," Mr. Garcia said. "The tasting menu is a tribute to my evolution as a chef, influenced by the brilliant chefs I have had the privilege to work with.

"It is my hope that through gathering with friends and family around a meal, we can find common ground on the plate."

## **Culinary creations**

Napa Valley is home to some of the most renowned wineries in the United States; this series of specialized small plates is meant to take advantage of this location and the fruit it bears.

Four meals are a part of the Wine Dinner Series, with the first being held in late July 2024, the remainder are yet to come. The next will debut on the evening of August 28, 2024, with the restaurant collaborating with Elusa Winery, a locally acclaimed producer situated within a separate Four Seasons property.



*Each edition of the culinary collection will feature a different beverage partner from the area. Image credit: Four Seasons*

Another event will be held in late September, with Auro partnering with The Donum Estate, known best for their fine pinot noirs and chardonnays. The final serving will come on Oct. 30, 2024; Hundred Acre Wine will provide the pairings, which will focus on their critically acclaimed cabernet sauvignons, which often garner the highest purchase prices in the entire region.

"Our Wine Dinner Series connects guests with the heart of Napa Valley," said Robby Delaney, general manager of Auro, in a statement.

"We're proud to collaborate with some of the region's most prestigious wineries to offer an intimate, educational, and indulgent evening that goes beyond typical wine tastings, creating a magical moment personalized for every diner."



*Each meal includes seven courses, including dessert. Image credit: Four Seasons*

Mr. Garcia's menu will shift with each edition of the event, switching out items that pair best with the wines on offer and with what produce is seasonally and locally available. Some of the dishes that have been served recently a 21-day dry-aged Kagoshima Japanese wagyu steak with golden chanterelles and summer squash, as well as 10-day dry-aged hiramasa with pluots from Tenbrink Farm and citrus-tamarind aguachile.

The executive chef announced that he retained the restaurant's Michelin star this month, maintaining Auro's title as the first and only Michelin-starred spot in the city of Calistoga, California. Mr. Garcia was also a finalist for the James Beard Foundation's "Best Chef in California" award.

Reservations for the special meal services can be made over the phone or online, via the Four Seasons Resort and Residences Napa Valley [website](#) or on Auro's OpenTable [page](#).

### **On the move**

Four Seasons is offering what it describes as the "complete Napa Valley experience" alongside the Wine Dinner Series, and during other hand-picked evenings throughout the remainder of the year

Alongside an exquisite meal service at Auro, guests have the option of bundling the libations with an overnight stay package at the five-star Napa Valley resort, titled "Savor the Stars." The property's wine country adventure can be booked now, with nightly rates starting at \$1,810.



*High-end gastronomic experiences are popping up all around the globe this summer. Image credit: Four Seasons*

Four Seasons is not the only luxury name debuting wine-centric activations this year, with LVMH-owned Champagne houses Ruinart and Mot & Chandon launching a takeover of New York's The High Line ([see story](#)) and a fresh culinary concept in Paris ([see story](#)), respectively.

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