



**Media Contact:**  
Pamela Hunter / Ashley Teplin  
Studio-707 - 68 Coombs Street, Napa  
Tel: 707-258-1699 - Mobile: 707-738-3506  
E-Mail: admin@studio-707.com

### **Acclaimed Chef Creates Organic Magic At Bardessono Napa Valley's Greenest Luxury Resort**

January 27, 2009, Napa Valley, Calif-- As executive chef for Napa Valley's newest luxury hotel, Sean O'Toole wants dining at Bardessono to be a nourishing experience, a summoning of favorite meals from your past. Whether that meal is a truffle dusted veal agnolotti from your honeymoon or your great grandmother's peach cobbler, serving guests pure, simple and sustainable foods is the bedrock upon which the five-acre, 62-suite Yountville resort's dining program is founded.

The former group operations chef for Michael Mina's 14 restaurants has written [Bardessono](#) menu to read like an encyclopedia of Northern California's natural resources. Dishes like Monterey Shellfish a la Grecque feature a cornucopia of Pacific abundance. Greenstring's Sunchoke Soup is laden with rich, earthy Sonoma Coast black trumpet mushrooms. And Bodega Bay Halibut is gently dressed with Rose Finn fingerling potatoes, Sausalito Springs watercress and its natural juices.

"Everything at Bardessono, from the building materials to the foods we serve, will create a connection between our guests and the earth," says Bardessono eco-developer Phil Sherburne.

Bardessono partners with some of the area's most esteemed organic gardeners and sustainable fisheries in order to achieve this vision. Because of these relationships, O'Toole has the rare luxury of sourcing just-picked fruit from local Yountville orchards and farms, juicy antibiotic and hormone free Pekin Duck from Sonoma's Liberty Duck and oysters, mussels, clams and other briny Pacific delights from local purveyors like the Monterey Fish Market.

Organic herb and vegetable beds and fruit trees on [Bardessono's](#) historic farmstead property give O'Toole's kitchen another prized resource. Culinary Gardener Noel Lopreore tends Lucy's Garden at Bardessono along with a half-acre CCOF-certified garden at Yountville's Hill Family Farm.

Before joining Michael Mina, O'Toole studied under some of the world's most respected culinary talents, including Alain Ducasse and New York's Daniel Boloud. But, it was from Bay Area mentors like Quince's Michael Tusk the Johnson & Wales-trained chef learned to celebrate this share mentality between regional farmers and restaurant kitchens. The delicious, pure foods that result from this type of collaboration will influence his cooking at Bardessono.

O'Toole's artistry continues beyond the Dining Room at [Bardessono](#). When planning a private event, whether it's a wedding for 150 or a dinner for ten, he devotes himself to re-creating dream dishes for his guests. Which is why you won't find a list of pre-approved hors d'oeuvres or special event menus anywhere on site. He prefers to collaborate with hotel guests and discover their most pleasurable food memories and determine how he might organically reinterpret those memories for the event at hand.

**bardessono**  
NAPA VALLEY

6526 Yount Street, Yountville, Ca., 94599  
Tel. 707.204.6000 Fax. 707.204.6099  
www.bardessono.com



A 40-day stint in France gave O'Toole a taste of this approach, which he's longed to implement since. Now is the time and Bardessono is the venue.

With a kitchen designed by Tim Harrison (of Thomas Keller and Gary Danko renown) and a pantry stocked with Napa Valley, Sonoma County and the Bay Area's most flavorful staples, it will be easier than ever for Chef Sean O'Toole to create thoughtful, artful menus for every occasion.

Bardessono opens February 2, 2009. For more information, please go to: <http://www.bardessono.com/media.html>.

### HOURS OF OPERATION

#### DINING ROOM

##### *Monday – Friday*

Breakfast 7 a.m. to 10:30 a.m.  
Lunch 11:30 a.m. to 2:30 p.m.  
Dinner 5:30 p.m. to 10 p.m.

##### *Saturday – Sunday*

Breakfast 7 a.m. to 10:30 a.m.  
Brunch (a la carte) 10:30 a.m. to 2:30 p.m.  
Dinner 5:30 p.m. to 10 p.m.

#### LOUNGE / PATIO HOURS

Open 7 days a week, 11 a.m. to 11 p.m.

#### IN ROOM DINING

Breakfast 7 a.m. to 10:30 a.m.  
Lunch/Dinner 10:30 a.m. to 11 p.m.  
Late Night 11 p.m. to 7 a.m.

#### POOLSIDE

Open 7 days a week, 11 a.m. to 6 p.m.  
(April 1 – November 1)

#### **Dining Room, Lounge, and Private Dining team:**

Executive Chef: Sean O'Toole

Executive Sous Chef: Shaun McCrain

Director of Guest Experience: Cristina Salas-Porras

Food and Beverage Director: Marc Hartenfels

Asst. Food and Beverage Director: Cynthia O'Toole

Private Dining Manager: Shauna Mackenzie

Wine Director: Chris Blanchard

Mixologist: Thad Vogler

Culinary Gardener: Noel Lopreore

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**About MTM Luxury Lodging [www.mtmluxurylodging.com](http://www.mtmluxurylodging.com)**

MTM specializes in managing independent luxury hotels, inns and resorts which are the best in the markets they serve, are located in spectacular settings and are distinctive with an abundance of character, ambiance and a flair for exemplary regional cuisine. MTM manages the award-winning, iconic Willows Lodge, also developed by Phil Sherburne as well as the Liberty Hotel, Boston and Hotel 1000, Seattle both of which recently opened to rave review from the luxury travel media.

**About Phil Sherburne [www.Bardessono.com](http://www.Bardessono.com)**

Phil Sherburne's work as an eco-developer began 20 years ago with his work in Decatur Island in the San Juans where he maintains a weekend home with his wife and two daughters. As a Harvard honors graduate, Phil distinguished himself early in community and urban planning work. He is widely recognized for his: Ford Foundation work in Boston; early HUD accomplishments in Chicago and urban planning during a pivotal time in Seattle's development. He owns hotels in Woodinville, Washington and Santa Barbara, California.

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