



L'AUBERGE de SEDONA

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L'AUBERGE DE SEDONA USHERS IN ELITE LEADERSHIP TEAM *Southwest's Premier Luxury Resort Welcomes New GM and F&B Staff*

SEDONA, Ariz. (May 23, 2018) – [L'Auberge de Sedona, A Destination Hotel](#), the Southwest's premier luxury resort, named five hospitality executives to leadership roles as it continues to refine its star power. Together, the team is overseeing all aspects of the property's operations and food and beverage offerings, ensuring the highest quality experiences for which L'Auberge de Sedona is known for.

Sean Olmstead is a hospitality veteran appointed general manager of L'Auberge de Sedona where he oversees day-to-day operations, including guest relations and property development. A native of Hawaii, Olmstead graduated from the California Culinary Academy and spent the first years of his career working in restaurants in Honolulu and San Francisco. In 1998, he started with InterContinental Hotels Group, working at multiple properties across the country including the InterContinental Mark Hopkins San Francisco, InterContinental San Francisco, InterContinental Chicago Magnificent Mile and InterContinental New York Barclay. Olmstead served in numerous management and F&B roles during his 20-year career with InterContinental Hotels Group, at one point managing more than 800 rooms and multiple departments. His more than 22 years of culinary and hospitality industry experience and constant hunger for success have led to him being honored with multiple high-profile awards and accolades for his excellence in service.

"Sean's experience and dedication to constant growth and development are exactly what we were looking for in a general manager for L'Auberge de Sedona," said Jeff Toscano, executive vice president of operations for Destination Hotels. "We're confident that his vision and passion for the overall guest experience will continue to enhance the luxury resort experience Arizona travelers have come to know and expect at L'Auberge de Sedona."

Adding to the resort's new executive team, seasoned food and beverage professional **Franck Desplechin** plays a dual role as L'Auberge de Sedona's director of food and beverage and executive chef at signature restaurant Cress on Oak Creek – elevated prix fixe menus incorporating locally sourced, seasonal ingredients and inspired by the nature of Northern Arizona tied with French culinary techniques – and ETCH Kitchen & Bar, which serves elevated casual classics. An internationally acclaimed chef with over 18 years of culinary experience, Desplechin has plated at three Michelin-starred restaurants in France including Les Barmes de L'ours Hotel & Spa, L'Atelier and La Ville Blanche. He also held various F&B and resort leadership roles within the St. Regis brand, working at properties including The St. Regis Bora Bora Resort, The St. Regis Princeville Resort in Kauai, Hawaii and most recently, The St. Regis San Francisco, a Forbes five-star property where Desplechin was the executive chef.

"We're very excited to bring in someone with Franck's level of expertise and experience cooking in restaurants all around the world," said Two Roads Hospitality Vice President of Food and Beverage Landy Labadie. "His attention to detail, creativity and passion for high-quality local ingredients coupled with his French culinary techniques complement L'Auberge de Sedona's two distinctive creekside dining experiences."

Joining the team as assistant director of food and beverage, **Fathi Sarsouri** comes to Red Rock Country by way of Miami. Sarsouri brings more than a decade of both domestic and international experience to his role at L'Auberge de Sedona, previous holding F&B supervisor positions at Trump National Doral in Florida, Norwegian Cruise Lines' Pride of America and InterContinental Miami. He got his career start in Tunisia, Africa before relocating to the United States in 2004 to begin his restaurant management career.

Adding to a well-balanced food and beverage team is **John Gapasin** in the role of executive sous chef. Joining the team from The St. Regis San Francisco, Gapasin brings more than 10 years of kitchen management and dish preparation skills along with experience working at two Michelin-starred restaurants in San Francisco. He is responsible for supervising and coordinating the different phases of food production at Cress on Oak Creek and ETCH Kitchen & Bar, ensuring the highest quality product is delivered to guests.

Executive Pastry Chef **Morgan Gurney** is responsible for all things pastry at L'Auberge de Sedona, where she develops, executes, and maintains seasonally inspired desserts and other baked goods. Gurney earned her degree in patisserie and baking from the Scottsdale location of Le Cordon Bleu in 2005 and has since worked at multiple world-class resorts and restaurants including Enchantment Resort in Sedona, Ariz. all while still making time to own and operate her own desserts business.

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About L'Auberge de Sedona, A Destination Hotel

Nestled on the banks of Oak Creek in Sedona's renowned Red Rock region, L'Auberge de Sedona, A Destination Hotel features 62 luxury cottages, 21 traditional lodge-style guest rooms and a beautiful stand-alone, five-bedroom Creekhouse that is ideal for group buyouts. Each of the property's luxury Vista, Creek, Preferred Garden and Spa cottages include an outdoor, open-roof cedar showers, that allow guests to enjoy the warmth of rain-head shower water, while feeling refreshed from the cool outdoor air and enjoying the starry night views above. The property recently unveiled two new creekside culinary concepts, Cress on Oak Creek and ETCH Kitchen + Bar, each offering a unique dining experience for every type of traveler. On-site L'Apothecary Spa allows guests to become closer to the earth's essential, native benefits through creating custom body care blends with local ingredients, or interacting with the environment through earth-inspired spa treatments. Minutes away, the treasures of Sedona await with numerous art galleries and boutiques as well as outdoor activities including golf, hiking, horseback riding, jeep or helicopter tours, fishing and hot air balloon rides. L'Auberge de Sedona is approximately 90 minutes from Phoenix Sky Harbor International Airport.

About Destination Hotels

Destination Hotels (Destination) is a collection of luxury and upscale independent hotels, resorts and residences across the United States. Offering authentically-immersed and enriching experiences, each property is individual at heart, yet connected by a commitment to drawing upon the best of each location. Highly distinct, the Destination experience is always memorable and matchless; guests will feel the locale in a genuine way through each property and during the engaging moments cultivated both in and outside of them. Continuously growing with more than 40 properties, the award-winning portfolio features 19 renowned golf courses, 18 indigenous spas, and 105 exceptional bars and restaurants. Destination Hotels are true to our place; diverse by design. For more information, visit www.DestinationHotels.com. Follow us on Twitter: @Destination. Like us on Facebook: DestinationHotels.