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4 SAINTS AND JUNIPER TABLE DEBUT IN PALM SPRINGS' TALLEST VENUE

Vibrant New Dining Destinations Bring Modern Mediterranean Cuisine to the Coachella Valley

PALM SPRINGS, CALIF. (November 17, 2017) – Opening today, [4 Saints](#) and [Juniper Table](#) offer two new dining destinations in Palm Springs. Under the culinary direction of award-winning Executive Chef Stephen Wambach and the beverage expertise of Lead Bartender Jeff Cleveland, the restaurants offer a range of experiences from top to bottom. An elevated, intimate sanctuary, 4 Saints boasts unparalleled views of the sun-drenched desert and San Jacinto Mountains, while Juniper Table features a modern and approachable menu in a casual setting.

“The 4 Saints and Juniper Table dining experience is centered around innovative dishes, using the best ingredients available, and a social atmosphere with stunning ambiance,” says Executive Chef Stephen Wambach. “We’re carefully crafted the menus drawing inspiration from local purveyors and producers to bring a sense of place and new level of dining to our guests. From grabbing a quick bite at Juniper Table to enjoying an intimate meal at 4 Saints, we aim to offer a progressive dining and drinking experience for all tastes and occasions.”

Perched on the tallest rooftop in Palm Springs and adjacent to the pool, 4 Saints offers diners stunning views of the San Jacinto Mountains and Coachella Valley. Dining, lounge and outdoor patio seating pave the way for ideal comfort while a large four-sided bar with marble countertop and rustic and brass liquor shelving energizes the space. The food menu includes sharable plates that reflect internationally-inspired ingredients such as **Foie Gras “Bread and Butter”** with *autumn flavors, salted caramel apple, Thai long pepper, and gingerbread*; **Sea Urchin “Tofu”** with *green apple-coriander salad, squid ink & black sesame crisp*; and **Ricotta Cavatelli** with *smoked lamb, matsutake, chestnut, caraway, and puffed rye*. Entrees and large format dishes feature both the traditional and somewhat unexpected in dishes such as **Roasted Chicken** with *celery, apples, kale, and calvados jus*; **Dry Aged Duck** with *foie gras sausage, dates, sweet and sour beets, and caramelized fennel*; and **Baja Kampachi** with *porcini, leek, dill, wild juniper, and sorrel*. Chef Wambach forages for the wild juniper in the high desert bushes near Joshua Tree, adding a true local flavor to his dish. 4 Saints’ signature dessert **Claude Troisgros Crepe Passion** pays homage to Wambach’s longtime mentor.

Complementing the cuisine, Cleveland brings an eclectic mix of cocktails inspired by the nature and folklore of the desert to 4 Saints. Signature cocktails at 4 Saints include “**The Italian Secretary**” with gin, lemon, Amaro Meletti, and orange bitters; “**Highway 111**,” a house old-fashioned featuring bourbon infused with Coachella Valley dates, demerara and chocolate mole bitters; “**Vista Chino**,” a fig-infused

rum from Trinidad, Barbados, and Jamaica, with vanilla, cinnamon and honey topped with prosecco; and “**The Matched Set**” made with coconut-infused vodka, lemon, matcha and soda water.

“Our team has a deeply-rooted dedication and passion for serving drinks that are fun and approachable such as ‘A Bittersweet Memory’ with rye, sweet vermouth, Averna Amaro, Fernet-Branca and bitters as well as non-alcoholic beverages like the ‘Northside’ with house-made lime cordial, mint and soda water,” says Lead Bartender Jeff Cleveland. “Guests will appreciate the diversity of offerings and the local ingredients we incorporate such as juniper, fig and citrus to add depth and character to each beverage.”

Located on the ground level of the [Kimpton Rowan Palm Springs](#) Hotel, Juniper Table provides Mediterranean-inspired cuisine spotlighting seasonal and organic ingredients. From breakfast to an eclectic mix of grab-and-go items, as well as a full barista program, fresh juices from LA Specialty, and made-to-order cold and hot items, the menu showcases Wambach’s urban culinary experience with desert-inspired flavors and ingredients. The inviting space features tall ceilings accented by a wooden collage design and opens out into an interior courtyard, providing casual patio seating.

Breakfast includes house-made bakery items such as **croissants**, **muffins** in a variety of flavors such as *blueberry streusel*, *banana-walnut* and *pear-cranberry* and **meyer lemon-poppy pound cake**. Other favorites include **Brick Oven Egg White Frittata** with *turkey sausage, kale, butternut squash, tomato confit, pine nuts, and aged balsamic*; **Quinoa & Chia Porridge** filled with *coconut, peanut butter, cocoa nib and banana*; **House Smoked Salmon** paired with *everything Gougere, cucumber cream cheese, tomato confit and dill*; and **Real French Toast** with *vanilla-bourbon custard and Frangipane*.

By midday, the menu moves to an all-day format featuring shareable snacks, salads with citrus accents, sandwiches, cheese and charcuterie, and select dishes such as **Moroccan Flatbread** with *avocado, turmeric, serrano, oregano, toasted garlic, and demi sec tomato*; **White Asparagus Gazpacho** flavored with *cucumber, organic grape, marcona almond and smoked trout*; **Brick Oven Gnocchi** with *artichoke, spinach, and pecorino Toscano*; **Paccheri** topped with *blue crab, shrimp sausage, green onion, chilies and mint*; and **Ricotta Cavatelli** with *pesto, crisp green vegetables, and tomato confit*. For desserts, guests can indulge in sweet treats such as **Red Berry Salad** with *hibiscus marinade, and verbena ice cream* and **Chocolate, Date, Avocado Mousse** with *coconut milk and whipped cream*.

An all-day destination, Juniper Table features light California-based beer and wine on tap. The full barista program provides espressos, specialty coffee drinks, and juices alongside made-to-order kitchen offerings.

In addition to Juniper Table and 4 Saints, guests and locals alike can visit High Bar, a bungalow-filled retreat and chic poolside lounge by day, as well as Window Bar, which showcases ceiling high windows that blend effortlessly within a laidback lobby lounge serving classic cocktails. High Bar is open daily from 10 a.m. – 10 p.m. and Window Bar is open daily from 4 p.m. – 10 p.m.

Juniper Table and 4 Saints are located at 100 W. Tahquitz Canyon Way in Palm Springs, Calif. Juniper Table serves breakfast from 7 – 10:30 a.m.; and the all-day menu from 11 a.m. – 9 p.m. 4 Saints is open daily from 5:30 – 10 p.m and the bar is open from 5:30 – 11 p.m. For more information on Juniper Table and 4 Saints, please visit www.junipertable.com and www.4saintspalmsprings.com.

ABOUT KIMPTON RESTAURANTS

Kimpton has more than 70 unique restaurants, bars and lounges across the country helmed by renowned chefs and bartenders who offer guests a chance to dine like a local. Common cornerstones of each restaurant and bar include heartfelt care; chef-crafted, seasonal menus that celebrate local farms and purveyors; and striking interiors with vibrant style and design. Signature cocktails are created by expert local bartenders, and wines are chosen with a nod toward artisanal and sustainable selections. Distinct

restaurant concepts range from rustic Italian cuisine in the Pacific Northwest to oceanic fare on the Florida coast and alluring rooftop lounges and bars tucked away in Washington DC. For more information, visit www.KimptonHotels.com/dine.

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