



THE HUNTINGTON HOTEL
NOB HILL • SAN FRANCISCO



Summer 2008

Welcome...

Thank you for taking a moment from your busy day to catch up with us here at the Huntington Hotel.

It's an exciting time for us, as we've recently unveiled a newly designed suite in collaboration with Mulholland Brothers, the luxury leather and lifestyle brand, and the Nob Hill Spa is offering an innovative new treatment.

We invite you to join us as we celebrate this season of cooling fog and occasional sunshine in San Francisco!

Warm Regards,

Gail R. Isono
General Manager
Huntington Hotel
& Nob Hill Spa



Preferred
HOTELS & RESORTS

Huntington Happenings

News from Nob Hill

Introducing... the Mulholland Suite

We're proud to present the result of a stunning collaboration between two iconic San Francisco family-owned and operated brands — the Huntington Hotel and Mulholland, maker of luxury leather goods. We have unveiled a new haven of luxury in the city, and we invite you to retreat to our new two-room Mulholland Suite, which seamlessly blends classic elegance with a contemporary Northern California point-of-view.



Featuring exceptional furnishings from Mulholland's furniture collection, suite highlights include original architectural moldings and windows framing stunning views of the bay and Huntington Park below. Rich leathers, metals and woods evoke Mulholland's high quality custom accessories, and the overall feel of the suite is truly Huntington — truly San Francisco.

To inquire about Mulholland Suite reservations, please contact Reservations Manager Gary King at (415) 345-2828 or by email at: gking@huntingtonhotel.com



Notes from Chef Gloria...

Hello from the kitchen of the Big 4!



This just in... We will be temporarily closed from August 24 through September 16 for necessary kitchen refurbishment, but our bar will be open every night with live piano music, so join us for cocktails!

Here's one of my favorite quick summer recipes for an accent flavor:

Ruby Grapefruit Emulsion

Yield: about 2 cups

Ingredients:

1 1/4 cup ruby grapefruit reduction

1/4 Teaspoon salt

1/2 Teaspoon honey

1 Teaspoon lemon juice

1 small cooked red beet

One 8 oz bottle of ruby grapefruit oil

Combine the first four ingredients in a small blender. While blending, add the grapefruit oil very slowly. Add the red beet and blend until smooth, thick and a beautiful shade of ruby pink. Enjoy alongside almost any fish or with fresh fruit, drizzled over yogurt, or with roasted figs and soft, rich cheese.

Bon Appetit!

Chef Gloria Ciccarone-Nehls
Executive Chef

Seasonal Transformations at the Nob Hill Spa



Nob Hill Spa Alchemy Transformation Massage

Surrender to potent Italian-inspired oil formulations that add meaning to this innovative massage, as you invite in the elements you want most to create in your life — clarity, strength, communication, restfulness, love, energy — by choosing the alchemy oil that corresponds with that element. Relax and let the transformation take hold.
80 minutes, \$195

Summer Solstice

Celebrate the season with an invigorating exfoliation of organic jasmine, white ginger, and hibiscus. After a mineral-rich salt scrub, a rich and creamy jasmine neroli body butter is applied to the skin to create a deeply moisturizing experience.
50-minutes, \$135

Summer in the City

Indulge this June through August with a mid-week vacation!

- Introduce a friend to the Nob Hill Spa on a Tuesday or Wednesday and you'll both receive a guest day pass for a future visit (\$70 value)
- Book a package or two 50-minute services on a Tuesday or Wednesday and receive a gift certificate for a complimentary manicure (\$37 value)
- Or, book a treatment on a Tuesday or Wednesday from 8-10 a.m. and receive a 25% discount!

**Please call (415) 345-2888 to make an appointment,
or visit us at www.nobhillspa.com**

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