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The Ranch at Laguna Beach and Post Ranch Inn Announce "The California Table" Culinary Series

The two iconic California retreats collaborate for an exclusive, coastal chef residency celebrating the bounty of the Pacific

CALIFORNIA (April 8, 2026) -- [The Ranch at Laguna Beach](#) and [Post Ranch Inn](#), spanning from the canyons of Laguna Beach to the cliffs of Big Sur, today announced *The California Table*, an exclusive culinary exchange designed to highlight the profound connection between sustainable land stewardship and world-class dining along the California coast.

Executive Chef Kyle St. John of The Ranch at Laguna Beach, and Executive Chef Il Hoon Kang and Culinary Director Reylon Agustin of Post Ranch Inn will headline a series of two-night intimate dinner seatings, trading kitchens across the 300-mile gap between two of the state's most breathtaking natural landscapes. The chefs will present multi-course menus that serve as a love letter to the Pacific Ocean and the California soil, with a chance to connect with local partner farmers and purveyors.

The partnership is rooted in a shared commitment to environmental leadership as founding members of [Beyond Green](#), a global portfolio of hotels recognized for their rigorous sustainability standards. As pioneers of eco-luxury hospitality, the two properties are bringing that same mindfulness to the table—moving beyond traditional farm-to-table dining to focus on regenerative practices that actively nourish and give back to the coastal ecosystems they call home.

The California Table Series:

- **April 22 + 23, 2026 at The Ranch at Laguna Beach:** The series kicks off in Laguna Beach as Chef Il Hoon Kang, Executive Chef of Post Ranch Inn's famed Sierra Mar, joins host Chef Kyle St. John for a four-course meal in the resort's Chef's Garden, surrounded by fresh herbs, seasonal produce, and the quiet beauty of the canyon. Chef Hoon, who brings a pedigree from California Michelin-starred icons, is known for a pragmatic yet curious approach that pairs ingredients in thoughtful, surprising combinations. Together with Chef St. John—whose seasonal simplicity philosophy is defined by zero-waste practices and the heirloom produce grown just steps from the dining table—the duo will craft a menu that bridges the gap between the rugged Big Sur cliffs and the serene Laguna canyons. *Tickets are now available at theranchlb.com and [here](#).*
- **May 26 + 27, 2026 at Post Ranch Inn:** The exchange moves north to Big Sur, where Chef St. John of The Ranch at Laguna Beach will collaborate with Post Ranch Inn's Culinary Director Reylon Agustin. Chef Agustin, who leads an award-winning program rooted in hyper-seasonal foraging and close regional partnerships, will work alongside Chef St. John to translate the landscape of the two coasts into each plate. The immersive two-night experience begins with a reception-style dinner in the Chef's Garden on May 26 and then a signature prix-fixe dinner in

Sierra Mar on May 27, with each chef alternating courses to showcase their shared dedication to the California soil. *Tickets are now available at postranchinn.com and [here](#).*

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About The Ranch at Laguna Beach

Spread over 87 acres where the canyon meets the sea in the heart of Orange County, California, The Ranch at Laguna Beach is a boutique, coastal resort steeped in history since its inception as an 1800's homestead. With 97 guest rooms and suites, a half-acre biodynamic farm, the only golf course in Laguna Beach, a 3,000 square foot indoor/outdoor Spa and robust spaces for meetings & events, The Ranch at Laguna Beach embodies the essence of all the iconic, artistic beach community of Laguna Beach has to offer. The resort's diverse dining program includes farm-to-fork California cuisine at Harvest restaurant, The Porch, locally sourced hook- to-fork cuisine at Lost Pier Cafe, along with Young's Beach Shack at Salt Creek Beach. From property programming such as yoga, stargazing and outdoor exploration, to destination adventures of dolphin safaris, whale watching, and immersion into key cultural elements of the destination, The Ranch at Laguna Beach provides authentic California experiences for locals and travelers alike. With sustainability at the forefront of all resort initiatives, The Ranch at Laguna Beach is a founding member of Beyond Green, a global portfolio of hotels, resorts, and lodges that exemplify sustainability leadership. For more information, please visit www.theranchlb.com

About Post Ranch Inn

Regarded as one of the world's most romantic, sustainable and rejuvenating luxury resorts in the world, Post Ranch Inn sits on 100 acres high atop the rugged cliffs of Big Sur in Monterey County, California. A bucket list travel destination known for romance and relaxation, the majestic Post Ranch Inn features organic environmental design that honors the region's dramatic beauty, 40 meticulously crafted guestrooms and private homes, a transformative spa and wellness program, ethically sourced culinary experiences through its award-winning Sierra Mar restaurant, nature-centered activities, and a deep-rooted sustainability ethos that dates back to its inception. Post Ranch Inn embodies luxury boutique hospitality at its finest, showcasing rustic elegance, comfort, and privacy alongside otherworldly ocean and mountain views. www.postranchinn.com