



JOHN SHARPE started his cooking career in 1962 at the age of sixteen with an apprenticeship in the picturesque town of Harrogate, Yorkshire, at the Majestic—a turn of the century hotel that was full of grandeur. He credits his accumulation of cooking basics from his work in the basement of this fading Victorian beauty. While working there, he simultaneously studied for his chef's certificate.

A brief move to London in 1966 completed his apprenticeship, and the day after his final exams at the Westminster Hotel School he left for Bern, Switzerland, where he worked and studied for the next four years. The time he spent working at the Schweizerhof in Bern and the Palace in St. Moritz was formative in terms of the discipline and focus that continue to keep him grounded and inspired.

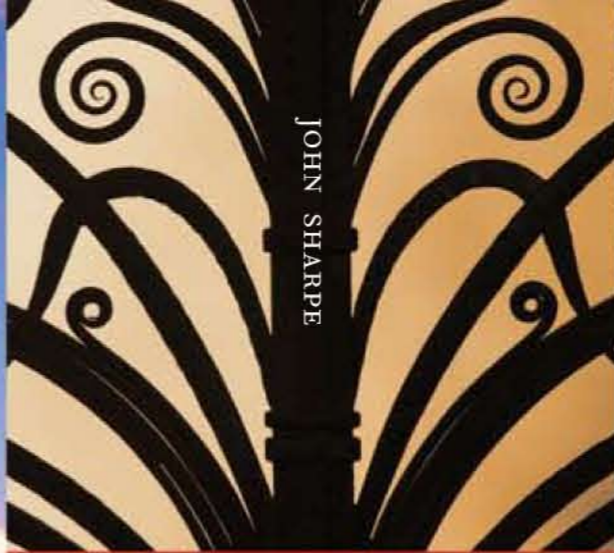
John subsequently worked in restaurants in Spain, France, Italy, and Greece before moving to America in the early seventies. His first position as chef in America was at The Beverly Wilshire. Eventually he moved on to become the chef at Harry's Bar and American Grill in Century City, California, taking the executive chef position for the company and running four restaurants. His introduction to the dining room began under the watchful eye of Manny Zwaaf, John's mentor for the three years he spent at the Rangoon Racquet Club in Beverly Hills.

The first restaurant that John could call his own was the Mirage, located just down the road from the Rangoon on Little Santa Monica Blvd. In 1980, a move to Laguna Beach led to John taking charge of the food and beverage at the Hotel Laguna. In 1981 he opened the Ribjoint Roadhouse in Dana Point, which he sold in 1984 to his partner.

John's next endeavor was with a small restaurant group that at one point owned eight units. He was the executive chef for a few years before taking over three of the restaurants and forming his own company that included Bistro 201, Diva, and The Topaz Café at the Bowers Museum. John added one more restaurant to his company, Aysia 101 in Newport Beach in 1998, before selling out of the group in 2000. After a serendipitous trip to Winslow that year, John's lifetime of developing innovative menus and successful restaurants culminated in the creation of The Turquoise Room at La Posada.

THE
Turquoise Room
RESTAURANT & MARTINI LOUNGE
www.theturquoiseroom.net

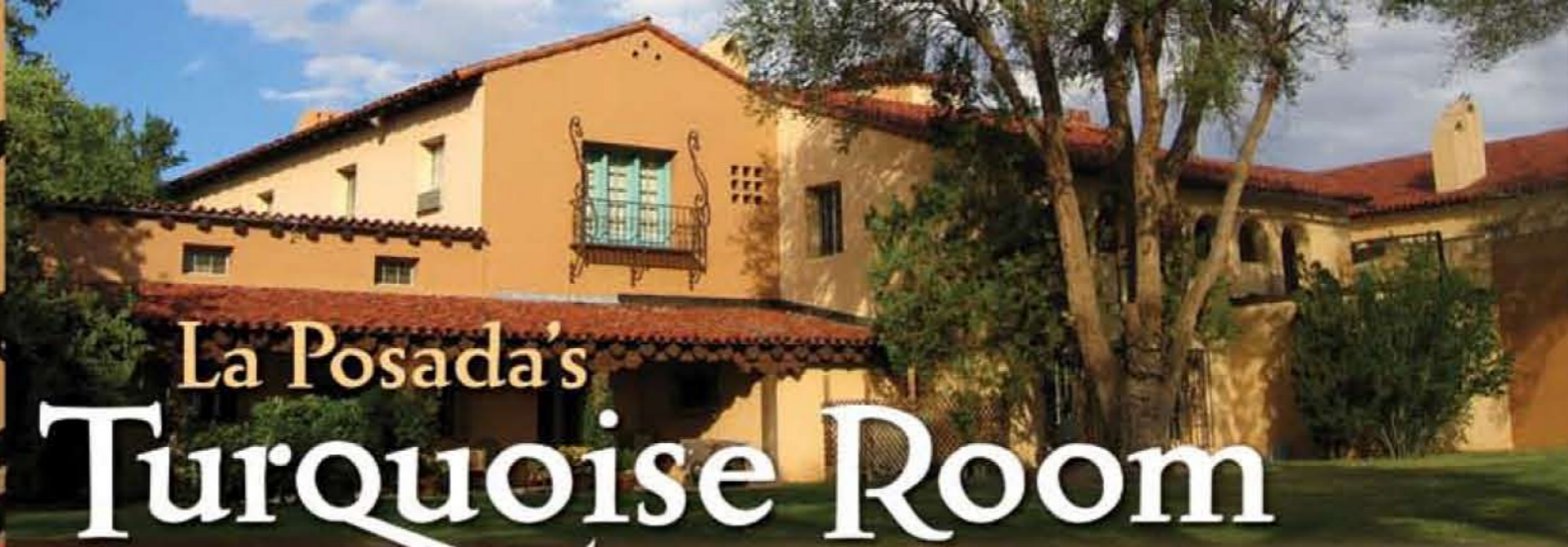
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JOHN SHARPE

La Posada's Turquoise Room Cookbook

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La Posada's
Turquoise Room
COOKBOOK

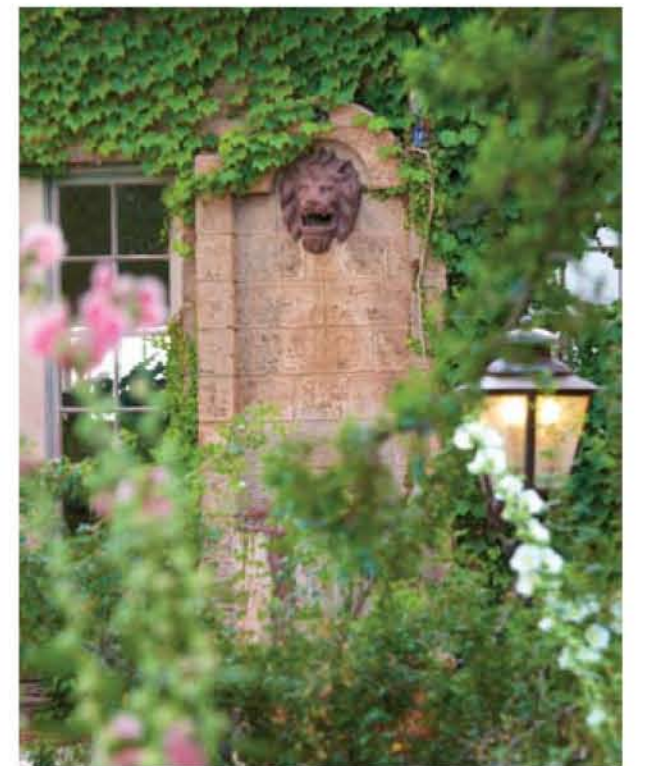


by John Sharpe

In spite of being a native of Newcastle, in the United Kingdom, John Sharpe has the soul of a poet and the countenance of a reincarnated Hopi medicine man. What he's done, and what perhaps no American-born chef could have done, is rethought a venerable native culture in terms of cuisine, and brought it into the 21st century.

I'm confident the intrepid home cook can reproduce these recipes, but in order to make them resonate best, a visit to the Turquoise Room is a journey you will savor forever. There, you will experience Sharpe's culinary magic carpet, through a transcendent feast that only the rainbow that is American culture could hope to offer.

—MAX JACOBSON,
food writer and critic at large
Vegas Magazine



LA POSADA and THE TURQUOISE ROOM RESTAURANT embody the spirit of the early Southwest that was almost lost through decades of neglect. John Sharpe's revival of the dining experience at the hotel in 2000 demanded a daring vision. The success of that vision is apparent in the restaurant's atmosphere—one where tradition and innovation are fused to create a unique menu and decor.

This cookbook, filled with full-color photographs and more than seventy recipes, allows one to walk the halls of this historic hotel and hear echoes of those who passed before, as well as it allows home cooks to recreate the fabulous meals from Chef John's masterpiece menu. Savor the innovative blending of flavors from a bygone era and the region. The spirit of La Posada and The Super Chief are still alive and celebrated in this book—always timeless.

Including the history of the Fred Harvey Company, the hotel, the restaurant, and the train that made it all possible, this is more than a cookbook. It is a treasure that will offer cooking and reading pleasure for years to come.