



## NEWSLETTER – NEW YEAR 2009

New Year's Greetings!

(February 4, 2009)

**A new year is an opportunity for a fresh start with new hope and new promises not the least of which will be new resolutions.**

My fresh start this year is with what looks like an abundant supply of lambs. My hope is that it continues and my promise is that I will cook you something delicious. My resolution for this year is to buy more local foods and encourage more people to grow foods for me to cook. I will be starting a "Churro Lamb Tasting Menu" which will consist of four individual dishes of lamb cooked in various ways. It will be a world tour from the old world where the lamb came from to the new world where it flourished. Flavors of Spain and Morocco as well as the southwest.

This is also a time for reflection and gratitude. When I look back on 2008 I will remember the deadlines for the writing of the book, the intense photo sessions with David, Chris, Dave and Patricia. The revisions and the changes. The hope and the fear that turned into joy and happiness as the book materialized and the reality set in that it was done and there was nothing more I could do but wait! I am so grateful for everyone in the book team. The names above as well as Lulu and Claudine.

I wish to thank those of you who have bought the book and especially to those of you that have sent me such kind words. I am so humbled by them and so appreciative of the time you took to write to me. Thank you. Our staff has been wonderful this past year while I have been focusing on the book. They never stopped caring for our guests and never stopped believing that you would keep coming.

The press and our guests have continued to overwhelm us with their positive support. **We were chosen by Arizona Highways Magazine as one of their favorite 25 restaurants in the state for 2008.** This is amazing considering how many fine restaurants there are in the greater Phoenix and Tucson areas.

**We have just been placed in the Gold Category of the Conde Nast Traveler, Readers Choice Survey.** This was an amazing achievement as this is chosen by the readers. Over 32,000 readers participated in the survey. We were given a 96.9 rating for food, the highest in the entire state for a restaurant inside of a hotel. This rating was only topped by one other hotel in the entire United States and we share it with one more. In the overall ratings that includes the above mentioned food, as well as service, location, building we were very well rated especially when you take into consideration our price point rating on \$ as most of the other resorts were three or four dollar signs. It is my goal to improve and get us to the top in the service category for 2009. I am so proud of my staff and what they have accomplished. Also to my loyal guests who have been there for us though these many years of growth. Thank you for



your support and unsolicited participation in this survey.

February 14th falls on a Saturday so we will be serving a limited menu only for dinner. Some of the Valentine's Day dinner Specials will also be available on the Friday and Sunday nights. We will serve some special brunch dishes on Saturday and Sunday mornings. I will be introducing a new dining experience the following week with a four course Churro Lamb tasting menu. The dishes reflect the origin and journey of the "Churro". From the Pyrenees to North Africa on to Mexico, the Southwest and back to Spain. My dishes will reflect the flavors of these places. This winter we have preserved some Meyer Lemon rinds and made Seville orange marmalade with organic fruits from Bob McClendon. Both will be featured in new dishes for the spring season.

The first week in April will see the arrival of a grass fed Angus Steer from the north rim of the Grand Canyon, raised by John Heyneman for the Grand Canyon Ranch Trust. We have had beef from him twice in the past and it is really wonderful. All natural, grass fed, hormone and antibiotic free, never been in a feed lot. Great tasting tender steaks. I will be making a lot of different dishes with all the cuts as I buy the entire steer. Don't miss this in April.

The cookbook continues to sell at a steady pace so I am very happy. The responses have been most gratifying. If you have not bought your copy or heard about the book you can check it out on our web site. We have photos information and many of the testimonials that were sent in by you. The book may be purchased on line only through our web site and payment is handled by PayPal. If you are not comfortable with this you may call us directly at the restaurant and we will handle the transaction over the phone. We are now handling all of the shipping ourselves via US Postal Service.

Thank you to everyone for their continued support.

Happy Cooking  
John