



SUMMER NEWSLETTER 2008 - UPDATE

From Chef John Sharpe:

Churro Lamb – Grass Fed Beef - Squash Blossoms

We have now managed to secure a supply of Churro lamb that will allow me to serve it Lunch and Dinner for the rest of the year. I know this sounds like an optimistic note but I feel it is possible this year. I will also take delivery of one whole steer around June 23rd. It is Aberdeen Angus. All grass fed, no hormones or antibiotics. I will have only a limited number of special steaks from this one steer so if you want to see what a real grass fed all natural steak tastes like come on by before it is all gone. Call for availability. Bob McClendon farm in Peoria has now been supplying me with the blossoms since May 19th. We should have a steady supply throughout the summer coming from him for the next few weeks and then from Cory and Shanti of Whipstone Farms as the weather warms up in the Chino Valley. Not to forget our own home grown ones here in Winslow.

Stuffed with our sweet corn tamale, dipped in a beer batter and crispy fried served with our fresh salsa verde of green chilies, tomatillos and cilantro.

Take a day and visit us in Winslow and see why the Arizona Highways Magazine has voted us one of the top 25 restaurants in Arizona.

Walk around the hotel and see the progress we have made over the past year. Not to forget the landscaping out front and the new gardens. All will be in full bloom this summer.

If you are in Northern Arizona this is a must see – must visit spot for everyone. We have been picked by almost every travel book as a must see place and a must dine restaurant.

Call us and make your reservations now.