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SCOTTSDALE CULINARY NEWS QUARTERLY UPDATE – WINTER 2011

A quarterly tourism industry news update from the Scottsdale Convention & Visitors Bureau
www.ScottsdalePressroom.com

BRACE YOURSELF FOR THE ULTIMATE FEAST AT ANNUAL SCOTTSDALE CULINARY FESTIVAL

Six days of food, fun and sun await you at the [Scottsdale Culinary Festival](#) April 5-10 in downtown. Kick off the weekend at the *Eat, Drink & Be Pretty Party*, a fashion-forward event with food and wine from more than a dozen restaurants. Don't miss the signature *Great Arizona Picnic* at the Scottsdale Civic Center Mall with loads of family friendly food fun like the *Challenge to the Chefs* in-kitchen battle reminiscent of "Iron Chef." Or, watch cooking demonstrations and sip on wine and cocktails at the *Cooks & Corks* event, which also utilizes freshly grown produce from the Civic Center's *Giving Garden*. And finally, join the who's who of the culinary community at the *Chef Tribute Dinner* at [J&G Steakhouse](#) featuring world renowned chef Jean-Georges Vongerichten himself. Since 2002, the fest has raised over \$3.5 million for local arts programs so make room and support a great cause. *For media information, contact Grant Crone at grant@mmpmarketing.com or 602-264-2655.*

NEW RESTAURANT ADDS TWIST ON AN OLD FAVORITE

After years of success at [Cowboy Ciao](#), including the creation of the infamous Stetson Chopped salad, Chef Bernie Kantak's latest culinary endeavor includes transforming Scottsdale's original [Trader Vic's](#) into [Citizen Public House](#). Inspired by the casual atmosphere of a traditional pub with the focus on quality food, Kantak's coins his Citizen Public House as an upscale tavern. Set to serve craft beers and classic and contemporary cocktails with pub grub to match, this new restaurant and bar will serve starters like gorgonzola-emmental mac-n-cheese and sandwiches like the AZ BLT with local bacon, tender greens and Campari tomato on caramelized French bread. The space is adorned with mahogany accents and leather booths, making it a cozy spot to grab a drink or bite to eat with friends. The restaurant opened Jan. 16, 2011. *For media information, contact Ty Largo at ty@writetoup.com or 480-650-6406.*

KICK OFF THE PERFECT GUYS GETAWAY WITH FEASTS FIT FOR A KING

Start your next guys' night with a four course meal at [The Westin Kierland Resort & Spa](#). The resort's **Brittlebush Bar & Grill** serves up manly meals complete with beer pairings to satiate even the heartiest appetites. Dine on Scottish-inspired menu items like steak and Guinness pie and lobster mac and cheese while downing a cold brew. The beer dinner series costs \$45 per person and takes place each month with the next one on Feb. 19. Make it an all day outing and play a round of golf before dinner at Kierland Golf Club for \$150 per person. *For media information, contact Stephanie Dowling at stephanie.dowling@westin.com or 480-624-1315.*

If you enjoy a great meal followed by a fine cigar, then head to **Remington's Restaurant & Lounge** at the [Scottsdale Plaza Resort](#). Now in its 15th season, the cigar dinner series pairs each of the five courses with a cigar and glass of wine. Navigating you through the evening are wine and cigar experts who fill the night with good conversation and information about the crafts. The upcoming dinners for 2011 will take place Feb. 8, March 8, April 19 and May 17 and costs \$120 per person. Work up an appetite by playing a round of golf at nearby [McCormick Ranch Golf Club](#) or [Eagle Mountain Golf Club](#), which has a partnership with the resort. *For media information, contact Emily Rogers at emilyr@scottsdaleplaza.com or 480-922-3388.*

NATIONAL RESTAURANTS BRING DISTINCTLY SCOTTSDALE FLAIR TO THEIR MENUS

J&G Steakhouse at [The Phoenician](#) may be one of a few sprinkled across the country, but this location has a uniquely Scottsdale twist. With the culinary world emphasizing local production and distribution, Chef Jacques Qualin incorporates that theme into the menu from the sophisticated entrées to the sauces paired with them. Not only are the smoked chili glaze, soy-miso mustard and steak sauce homemade, so are the ketchup, relish, pickles, mayonnaise and even the ice cream. Evoking even more Southwestern nostalgia, all steaks on the menu are served with locally sourced peppers and their creamed corn side dish has jalapeño, lime and cilantro for an extra kick. *For media information, contact Grant Crone at grant@mmpmarketing.com or 602-264-2655.*

Urban kitchen and lounge **Primebar** set its sights on a distinctly Scottsdale drink menu bringing the flavors and tastes of the area into an array of palette-pleasing choices. Try the Scottsdale Quarter, named after the shopping center in which it resides, for a smooth, sweet and sour, strawberry taste. Or imbibe in the Pure Desert Margarita that mixes locally sourced agave nectar with tequila, lime juice and sugarcane for a tasty desert-inspired concoction. If it's beer you want, this spot features favorites from the nearby cities of Prescott, Sedona, Tempe and Tucson, Ariz. breweries so you can get a taste right here in Scottsdale. *For media information, contact Grant Crone at grant@mmpmarketing.com or 602-264-2655.*

The modern American steakhouse at [JW Marriott Camelback Inn Resort & Spa](#) is **BLT Steak**, one of

more than 10 international locations that combine the favorites of a traditional steakhouse with elements of a cozy French bistro. You'll find signature BLT dishes on the menu mixed with a few offerings that capture the region's culinary zing. Try the Spice Rubbed Cowboy Rib Eye or any of the weekly specials peppered with herbs from Camelback Inn's on-site organic garden to highlight Scottsdale's southwestern flavors. *For media information, contact Terri Worthington at terri.worthington@marriott.com or 480-596-7021.*

FINE DINING MEETS HOME COOKING WITH HOUSEMADE ITEMS FROM RESORT CHEFS

Lee Hillson, executive chef of **T. Cook's** at [Royal Palms Resort and Spa](#) and "Iron Chef" competitor, takes the resort's Mediterranean theme to heart and makes his own mozzarella, cheddar and fromage blanc cheeses, pancetta, prosciutto, soppressata and mortadella. The chef also creates his own private label pesto and Mediterranean salsa that are commonly incorporated into resort menus and are available for individual sale. *For media information, contact Erin Stremcha at estremcha@destinationhotels.com or 602-808-3185.*

[Four Seasons Resort Scottsdale at Troon North](#) carefully crafts its own ice cream and sorbet on-site. With rotating flavors served in the restaurants **Talavera** and **Crescent Moon**, choose from a variety of flavors including raspberry, mango, cinnamon, prickly pear, and even foie gras and horchata. Most of the bread found at Four Seasons also is made in-house – look for specialty flavors with a Southwestern twist like pink peppercorn and poblano biscuits. *For media information, contact Kim Cole at kim.cole@fourseasons.com or 480-513-5049.*

[Sanctuary on Camelback Mountain](#) has been making its own tomato jam for three years. The resort's culinary team, led by executive chef and Food Network star Beau McMillan, incorporates the jam into menu items featured daily like short rib ravioli, butter braised scallops, and the Dungeness crab and spinach casserole. The jam complements the farm-fresh menu which focuses on sustainable seafood and hormone-free meats. *For media information, contact Alison Bontrager at abontrager@sanctuaryaz.com or 480-607-2321.*

Remember to log onto www.ScottsdalePressroom.com for additional tourism news, press kits and releases, media tour information and more. And, you can always turn to our public relations team for additional assistance, from photo needs and story ideas to help customizing an individual media tour. To keep up with Scottsdale's latest news and happenings, follow @scottsdaleaz on Twitter or at www.facebook.com/ExperienceScottsdale.

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