

**T. Cook's Lee Hillson Features "Cruising In Phoenix"  
Mediterranean Menu This Summer**

**PHOENIX** – (May 2009) – Executive Chef Lee Hillson has created a "tasting travelogue" for land-locked epicureans this summer. His "Cruising in Phoenix" evening menu allows diners to follow his journey at sea during the months of June, July and August. This special menu is **value priced at \$40** per person. Mediterranean influenced, Spanish and Italian wine pairings for each course are an extra \$20 per person.

As Executive Chef and an Iron Chef competitor, Chef Hillson was invited to teach on Holland America's "Food and Wine at Sea" cruise. His knowledge of local Mediterranean cuisine will be the core of private cooking demonstrations and special recipes that he will share as passengers sail to the Mediterranean's most exotic and food-rich regions. Starting June 24<sup>th</sup> in Venice, the cruise ends 12 days later in Barcelona, with stops in Dubrovnik, Corfu, Argostoli, Santorini, Catania, Naples, Rome, and Florence.

His four-course menu is inspired from four of the ports of call. The dining excursion begins with an appetizer of delicate **beef carpaccio with arugula and parmesan** hailing from **Venice**, followed by a traditional Greek favorite, **pseftokeftedes (fried tomato cakes) with fava bean puree**, saluting the island of **Santorini**. **Rome** is celebrated with **pasta alla carbonara, Iron Chef style**, a nod to the superlative recipe and presentation Hillson created for his Iron Chef battle against Cat Cora in 2008. A sweet farewell is featured for the final port of **Barcelona** with the deliriously decadent **Crema Catalana**.

For information and reservations, call 602-808-0766 or visit [www.royalpalmsresortandspa.com](http://www.royalpalmsresortandspa.com).

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