

ROYAL PALMS

Resort and Spa

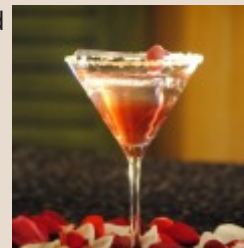


February 2012 Newsletter

Cocktail Spotlight: Chambord Dream Angel

T. Cook's Lounge lead barman [Jason Horton](#) has created the perfect February cocktail - the Chambord Dream Angel.

Featured in T. Cook's Lounge all this month, the Chambord Dream Angel can also be made easily at home with just a few simple ingredients.



Pour 1 ½ ounces of Chambord raspberry vodka, ½ ounce of Chambord and 3 ounces of fresh pineapple juice in a martini shaker with ice and gently shaken until blended. Pour into a sugar-rimmed martini glass and garnish with lovingly appropriate heart-shaped gummy candy.

Simple and perfect - *sip and enjoy!*

Follow us on [Facebook](#) and [Twitter](#) | Check out our new [T. Cook's Events Calender online](#)



Sonoran Centennial Celebration Menu at T. Cook's!

Celebrate Arizona's 100th Birthday at T. Cook's!

T. Cook's culinary team has designed a delicious and expansive 4-course dining experience in honor of this stately milestone. For **\$100 per couple**, come and savor the best of Arizona - and T. Cook's!



Sonoran Centennial Celebration at T. Cook's - [4-course Prix Fixe](#) -
Available the entire month of February.

* Special wine pairings available with each course for an added \$50 per couple.

Price does not include taxes or gratuity. Sonoran Centennial Celebration dinner menu will not be offered February 11th through February 14th.

[View the menu](#) | Call T. Cook's for reservations at 602.808.0766.



Valentine's Day Weekend at T. Cook's

Valentine's Day is the most romantic day of the year, so why not celebrate it at the "Most Romantic Restaurant" in the city?

Valentine's Dinner - Evenings of Saturday, February 11 through Tuesday, February 14

Tables are available from 5:00pm - 10:00pm. Reservations are required and space is limited, call today to reserve your special evening! Dinner menu now [available online](#).



Exclusive Valentine's Day Lunch on Tuesday, February 14

No time for an elaborate dinner? Swing by for lunch! On Tuesday, February 14th we have a special [Valentine's Day lunch menu](#), available from 11:00am - 2:00pm.

Give the Gift of Love

Spoil your loved ones with a Valentine's Day gift of pure pampering! Don't forget [Royal Palms Gift Cards](#) are good towards an overnight stay, a spa treatment at Alvadora Spa, a meal at T. Cook's, or any combination they choose!

T. Cook's regular à la carte menu will not be available during these evenings: Saturday, February 11th, Sunday the 12th, Monday the 13th and Tuesday the 14th.

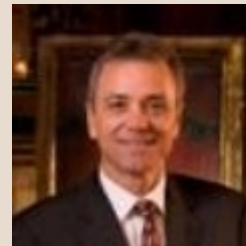
[View all the Valentine's holiday menus](#) | Call for more information & reservations at 602.808.0766.



Love Notes

A Message from our Director of Romance:

A very special day of romantic celebration approaches, and while it is called by many names in different cultures, Valentine's Day truly defines the art of the romantic gesture! I would confide that the couples I have had the pleasure of helping plan romantic adventures with have all told me that it is the thoughtful preparation of such moments that have made all the difference.



Allow me to suggest a tip for your 2012 romantic planner: predictability vs. novelty. Every couple desires the stable and routine, yet know that in their hearts, they also desire the new and novel. Why not whisk her away from life's mundane responsibilities, and surprise her with a clandestine, romantic destination?

Valentine's Day offers a great opportunity for our "[Passport to Romance](#)" package - the perfect romantic recipe for success.

Begin with a note, or a series of notes throughout the week, each conspicuously left for him or her to find, all indicating that a special evening of romance awaits! On the appointed day, another message is then presented for the adored one, now directing them to [Alvadora Spa](#) for the perfect massage and facial experience.

Next, a love message is whispered by the spa attendant, announcing that you and the perfect romantic beverage - maybe a Chambord Dream Angel martini - are both waiting in T. Cook's Lounge. Of course, after that cocktail hour, T. Cook's dinner reservations have been made - a table for two adorned with candlelight, fine wine and rose petals.

Cinderella's midnight coach has not yet arrived, however, for under the moonlight, our star-crossed lovers will be escorted to a beautiful Casita, thoughtfully reserved as part of our [Royal Romance Package](#) which includes a rose petal turndown, champagne on ice, and of course, that favorite dessert the Tuscan, all ready when the door softly closes on a perfect romantic adventure.

Please do not hesitate to allow me to be of service.

Robert Vickrey

Director of Romance and Maitre D', 602.977.6459 or [click here](#) .



A Message from Executive Sous Chef, Travis Watson

Hello again - it feels like ages since I last wrote to you!

Well, during that time a lot has been going on. T. Cook's and the Royal Palms have had a few major changes that the whole property is excited about! For me the excitement never really slows down but recent developments have taken it over the top.

A couple weeks ago I was fortunate enough to be promoted to Executive Sous Chef! It's an honor to be trusted with such a prestigious position at a historic property like the Royal Palms. Also, it's a privilege to work side by side with [Chef Hillson](#) . Hopefully I can fill the huge shoes that were left to me!



Here at T. Cook's we are making Valentine's Day a weekend-long event and celebrating the occasion with a delicious special menu that features dishes that will help you and that special someone celebrate in style! Make your reservations now and let's celebrate this romantic holiday like only we can here at the Royal Palms!



For February's *Employee Spotlight*, I'm happy to highlight **Korri Douthett**, who has been part of the Royal Palms family for 18 months now. Korri has been an integral part of the pastry team from the day she walked into the department. Korri has an infectious smile and one of the best personalities on our entire property. Korri is known for her incredible energy and even better work ethic - which has recently earned her a new position in the pastry department: Lead Pastry Cook!

If anyone has ever deserved a promotion it is Korri! When you see her on property (she will be the one with the ear-to-ear smile!) please join us all in congratulating her on her new position, and ever emerging role in our pastry shop!

Live Your Passion,
Travis Watson
Executive Sous Chef

T. Cook's

Recipe of the Month: Butterscotch Crème Caramel



**photo courtesy of David Moore/Phoenix Magazine*

Executive Sous Chef Travis Watson's butterscotch crème caramel was recently featured as last month's "Sweet Spot" dessert in the January edition of [Phoenix](#)

Custard Ingredients

3 cups cream
1 cup brown sugar
1 tablespoon salt
6 each eggs
2 tablespoons molasses

Custard Preparation

In a medium sauce pan, add the cream, brown sugar, salt and molasses. On medium heat, stir until all of the sugar has dissolved and the custard is hot. Once the mixture is hot and the sugar is dissolved, turn the heat off. Slowly add the eggs to the warm custard, making sure to stir the entire time. Once all of the eggs have been added to the custard, mix for another 30 seconds and strain into a clean container. Preheat the oven to 250 °F. Pour the custard into individual ramekins, set in a water bath, covering each with plastic and bake for 30-45 minutes or until the custard is set in the middle. Refrigerate several hours until completely cooled.

Salted Caramel Ingredients

2 cups sugar
½ cup water
½ cup corn syrup
1 tablespoon salt
½ cup cream

Salted Caramel Preparation

In a medium sauce pan add the sugar, water, corn syrup and salt. Bring the caramel to a boil and let it cook until the caramel reaches a medium amber color. Use caution: turn off the heat and *slowly* add the cream to the caramel. Be very careful during this step, as the mixture may bubble up. Whisk vigorously to incorporate all of the cream as you add it. Allow to cool for 30 minutes and then pour over the top of the chilled crème caramels.

Enjoy!



Sonoran Centennial Celebration *Happy Birthday Arizona!*

Royal Palms is rolling out the red carpet for **Arizona's 100th Birthday!**

The Grand Canyon State officially passes the century mark this month and Royal Palms Resort and Spa is marking Arizona's historic statehood with a package full



of trimmings!

Book one night of luxurious accommodations and arrive to a special "Sonoran" in-room amenity (seasonal fruits, chocolate truffles, assorted bite-sized desserts), and enjoy breakfast for two the following morning!

- **Luxurious Accommodations**
- **Sonoran Amenity**
- **Breakfast for Two**

[Book Now!](#)

Book [online](#) or call 800.672.6011 and request the "Sonoran Centennial Celebration" today!

Package is based on availability. Valid for travel between February 1st - 29th, 2012. Breakfast for two is in the form of a \$40.00 credit and does not include taxes or gratuity.



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