

# ROYAL PALMS

Resort and Spa



## January 2012 Newsletter

### Cocktail Spotlight: Gentleman's Jack Frost

T. Cook's master mixologist [Jason Horton](#) knows well that a great evening often begins (or ends) with a fabulous cocktail.

As tempting as it is delicious, Horton's version of the classic "Gentleman's Jack Frost" cocktail is our new featured drink in T. Cook's Lounge this month. Want to create this perfectly seasonal sip at home? Go right ahead!



- 1 ½ oz Gentleman Jack Daniel's
- ½ oz Drambuie liqueur
- Splash of grenadine
- Splash of fresh orange juice
- Splash of fresh pineapple juice

Shake well over ice, strain into martini glass. Garnish with small carrot sliced lengthwise to resemble the nose of, you guessed it: a frosty snowman.

*Sip, and enjoy!*

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



**Save the Date: Thursday, January 26th**  
**Hula Hoop Jewelry and Reception Wine Dinner**

at T. Cook's!



Mark Ray of [Perception Wines](#) and Tom Betz of [Hyde Park Jewelers](#) are joining forces for an exclusive engagement at T. Cook's of fabulous food, perfectly paired wines and of course: jewelry to dazzle!

T. Cook's Executive Chef Lee Hillson, Executive Sous Chef Travis Watson and their entire culinary squad, will be constructing a special four-course dining experience, all expertly complimented by one of Perceptions well-crafted wines, all the while getting a first-hand looks at some of Hyde Park's most breathtaking jewelry.

**Thursday, January 26th** - \$75.00 per person\*

\*Taxes not included. 20% gratuity per person.

An intimate reception will take place prior to the special dinner at 6:30 p.m., with dinner being served at 7:00 p.m. Space is extremely limited - make your reservations today!

For more information and to make reservations call (602) 808-0766 today! Check out our new [T. Cook's Event Calendar online!](#)



### **Beer, Burger & Jazz Fridays: Expanded Jazz Lineup!**

The already popular **Beer, Burger and Jazz Fridays** in T. Cook's Lounge just upped the musical ante. Prepare for an exciting *new* jazz lineup to accompany your usual [Michelle Burger](#) and frosty brew, each and every Friday evening from 7:30 to 11:30 p.m.

Thanks to the direction and musical passion of our own lead barman [Jason Horton](#), T. Cook's Lounge is amping up its jazz offerings on Friday nights!



Beginning this **Friday, January 6<sup>th</sup>**, we welcome newcomer **Kenny Thames** who will be taking on lead vocals and playing a unique circa 1950s organ, as well as **Jeffrey Lauffer**, who will be showing off his guitar skills - electric, acoustic and bass. Our resident favorite **Dwight Brewer** will continue to be on hand Fridays, contributing with both the piano and keyboard.

Friday nights are shaping up to be one of the premier showcases of jazz *anywhere* in the Valley! T. Cook's Lounge is thrilled (and proud) to play host to this weekly musical event!

Hope to each of you every Friday - come early, stay late!

Call T. Cook's for more information at (602) 808-0766 or view our new T. Cook's [Events Calendar online!](#)



## Valentine's Day 2012: Just Around the Corner!

Make your reservations now! The year's most romantic day is nearly upon us, and what better way to spend Valentine's Day than at the "Most Romantic Restaurant" in the city!



Our skilled and creative culinary team have created a unique three-course experience that includes many of your favorite T. Cook's classics as well as some new selections - perfect for a romantic meal with those you love most! To best accommodate this mid-week holiday, T. Cook's will be serving this exclusive Valentine's Day dinner menu Saturday the 11th through Tuesday the 14th!

**Valentine's Day at T. Cook's** - 3-course *Prix Fixe* - Saturday, Sunday, Monday and Tuesday, February 11th-14th.

All dining room tables will be accented with rose petals and live music will be performed on all four evenings. Each guest will also have an opportunity to enter a drawing for an overnight stay at Royal Palms!

<b>Saturday &amp; Tuesday</b>	<i>\$75 per person</i>
<b>Sunday &amp; Monday</b>	<i>\$65 per person</i>

\* Special wine pairings also available for an added \$35 per person.

Reservations are required and space is limited. Prices do not include tax or gratuity. T. Cook's regular à la carte dinner menu will not be available during these evenings: Saturday, February 11th, Sunday the 12th, Monday the 13th and February the 14th.

[View the menu online](#) | Call for reservations at (602) 808-0766 today!



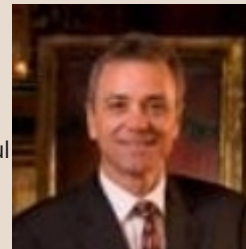
## Love Notes

*A Message from our Director of Romance:*

The new moon is shining brightly overhead and here in T. Cook's we are ready to ring in the abundance of the New Year with music, good cheer and fine dining. What would be more appropriate in the coming year than to conspire with your faithful Director of Romance concerning the art of amorous planning?

As we speak, plans are being perfected for special anniversaries and other romantic occasions of which I would love to share an example.

In this New Year a surprise date has been set for a certain someone. There will be a candlelit table adorned in rose petals, with carefully selected wine. Our couple is



partaking in the "sunset Via Cappello," so named for that perfect moment of rapture. The setting will be our Bella Vista deck where the view is breathtaking, especially with Camelback Mountain ablaze in amber light; sensational, exotic - the effect is intoxicating. Our couple will certainly have a lifelong memory to share.

I can also confide that every couple I have had the pleasure of helping plan such romantic adventures with tell me that it is the thoughtful preparation of such moments that make all the difference.

I would love to hear from you, as well. Happy New Year and remember: "While to the world you may be one person, but to that special someone you are the world."

Your faithful Director of Romance,

### **Robert Vickrey**

*Director of Romance and Maitre D'*, (602) 977-6459 or [click here](#) .



### **Cheers...to your tastebuds!**



January is named after Janus who, according to ancient Roman mythology, is the god of beginnings and transitions (as well as gates, doors, endings and time). He is usually even displayed as a two-faced god, looking both forward toward the future, as well as backward, toward the past.

Wow, aren't I just a bundle of knowledge? Actually, one of my resolutions is to try and learn something completely new every day. So, why not start with the month of January and a little mythology?

I hope everyone had a great holiday season! We were very busy and had a great time through it all. We had fun decorating cookies at the Phoenix Children's Hospital again with the kids. Very humbling. Later this month I get to go to another one of my favorite charity events - the SCEIC - in Melbourne, Florida. This charity, overseen by good friends Trish Clow and Tim Wakefield, raises money for a school that integrates children with (and without) special learning needs. I LOVE MY JOB.

For this month's employee spotlight, I'm highlighting **Vicki Hurt** . Vicki came to us from the Tempe Mission Palms Hotel and currently works in our Banquets department. Vicki took over making all of the hors d'oeuvres earlier this year and crafts every one by heart or hand, depending on your outlook. Vicki is extremely passionate about her job and is just completely amazing. Originally from Chicago, Vicki graduated from the Scottsdale Culinary Institute in 2007, has four children - two daughters and two sons - and has a lucky fiancé named John. Vicki is also an avid hiker, and loves to entertain.



Thank you Vicki for all that you do - **you rock!**

### **Lee Hillson**

*T. Cook's Executive Chef*



*T. Cook's*



## **Fine Apple Tart**

### **Ingredients**

#### For the tart:

1 sheet of puff pastry (pre-made is okay)  
8 small-to-medium sized Granny Smith apples  
6 tablespoons melted butter, un-salted

#### For the frangipane: (filling)

2/3 cup granulated sugar  
1 cup whole almonds  
8 tablespoons softened butter, un-salted  
1 large egg  
1 large egg yolk (separated)  
1 tablespoon all-purpose flour  
1/2 teaspoon almond extract

#### For finishing:

1/2 cup apricot jam (for glazing)  
Vanilla ice cream (optional)

### **Instructions**

#### Frangipane Filling:

Using a food processor, blend granulated sugar and whole almonds until finely ground. Add softened butter to mix, processing until combined. Add eggs (1 whole egg plus additional separated egg yolk) and almond extract, blending until smooth, then add flour to mixture last, processing again until completely combined. Set aside.

#### Tart:

Preheat oven to 375 °F. On floured surface, roll out puff pastry sheet. Use a large pastry ring (or similar-sized object) to cut out 6 rounds of pastry dough, each about 4 to 5 inches in diameter. Place each round of dough on baking tray,

pricking each with a fork and placing in freezer for a few minutes to chill. While prepped dough is chilling, peel and core apples, cutting each into thin, even slices. Remove prepped dough from freezer, spoon 2 to 3 tablespoons of the almond frangipane filling onto each pastry round, spreading a light, even layer. Arrange the apple slices on top of frangipane layer in a circular, fan-like pattern. Brush apples with the melted butter and bake for 25 to 30 minutes, until bottom of crust is golden brown and the apples begin to caramelize around their edges.

To finish:

Place apricot jam with 3 or 4 tablespoons of water in a small saucepan and bring to a boil. Continue stirring mixture until thickened to a desired glaze-like consistency. Brush each of the warm apple tarts with the apricot glaze and serve with a big scoop of vanilla ice cream!

*Enjoy!*

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## Sonoran Centennial Celebration

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



The Grand Canyon State officially passes the century mark in 2012 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, assorted salty snacks, chocolate truffles), 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!

Promotion is based on availability and is valid for travel between January 3 - February 29, 2012. Breakfast for two is in the form of a \$40.00 credit and does not include taxes or gratuity.

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