

# ROYAL PALMS

Resort and Spa



## December 2011 Newsletter

### Going Strong: Beer, Burger and Jazz Fridays!



Every Friday evening join us in T. Cook's Lounge for this lively trio!

#### The Beer

T. Cook's Lounge carries over 20 beers by the bottle, varieties both local and imported, including our signature house brand **Royal Palms Old Pale Ale**, a light, amber blend created exclusively for Royal Palms by a notable local brewery.

#### The Burger

The [Michelle Burger](#) was the winning creation submitted by T. Cook's employee Michelle Martinez in T. Cook's 2011 Burger Contest. It's 10 ounces of prime ground tenderloin, sherry marinated tomatoes, molten Manchego cheese and arugula, under a haystack of asparagus chips and crispy onion strings. All burgers are served with a tangy chili aioli, inside a toasted onion bun.

#### The Jazz

Known as *Steven Powell's Jazz Project*, the band includes Powell himself,

providing the rhythmic drum beats and vocals, Dwight Brewer with his trusty piano, and Kunle Kuti strumming his guitar and sharing in vocals duties. This dynamic trio will be on hand to help ease you into the evening with their classic takes on popular jazz melodies.

Enjoy all for \$20 per person, every Friday evening in T. Cook's Lounge!  
Jazz begins at 7:30pm sharp - come early, stay late!



Call **602.808.0766** for more information or view all of T. Cook's current [specials and events!](#)

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### Savor Christmas Day with Royal Palms!

Executive Chef Lee Hillson and his culinary team are preparing a mouth-watering array of gourmet eats exclusively for the upcoming holidays!



**Christmas at T. Cook's** - Sunday, December 25, 2011

**Palmera Ballroom** - *Buffet* - 11:00am - 4:00pm

Try our elaborate holiday buffet which includes carving, waffle and omelet stations and offers a variety of traditional holiday items and desserts.

**T. Cook's Dining Room** - *Prix Fixe* - 11:00am - 9:00pm

Enjoy a three course meal of an appetizer, entrée and dessert. The menu includes special holiday items as well as signature T. Cook's items.

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



### New Year's Eve at T. Cook's

Ring in **2012** at T. Cook's at the Royal Palms!

Enjoy a special four course meal created exclusively by Executive Chef Lee Hillson, Executive Pastry Chef Travis Watson and their culinary teams for this celebratory occasion!



Throughout your experience, you will enjoy the live music stylings of our special pianist and jazz vocalist. T. Cook's and the entire property will also be decorated with festive, elegant holiday decor that is sure to sparkle!

**New Year's Eve at T. Cook's** - Saturday, December 31, 2011

1st Seating: 6:15, 6:30, 6:45 and 7:00 - \$125.00 per person

2nd Seating: 9:15, 9:30, 9:45, 10:00 - \$150.00 per person\*

\* Second seating includes champagne toast and party favors.

Special wine pairings also available. All prices do not include tax or gratuity.

Reservations *now* open - space is limited!

[View the menu & more information](#) | Call for reservations at 602.808.0766.

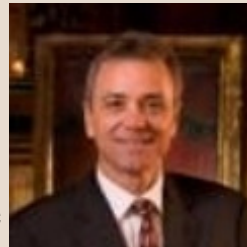


### Love Notes

A message from our Director of Romance:

Here at the Royal Palms we are preparing for the best of the best in New Year's celebrations to ring in 2012.

While Chef Lee has designed the perfect celebration menu, I am looking forward to planning the most romantic moments imaginable, just for you. Romance is ever present and true love is often discovered in moments that are unplanned and unannounced from the most unlikely of places. We make elaborate plans to shape our love lives when instead it's often a moment of chance that brings two hearts together forever.



Such moments happen here at Royal Palms all the time. One recently in fact, occurring between two star crossed lovers in our courtyard. Within just a year they returned to Royal Palms to celebrate their wedding.

In my role as your faithful Director of Romance I have had the distinct pleasure of noticing that even with meticulous planning, leaving time for spontaneity in your life allows fate to intervene, where she will have her way with you.

Enjoy the Holidays, and always remember: to the world you may be one person, but to one person you may be the world, even if you have not met them yet.

**Robert Vickrey**

Director of Romance

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## A Message From T. Cook's Executive Sous Chef Sarah Baer

Hello everyone! I hope that everyone had a great Thanksgiving holiday! I know that we sure did here at Royal Palms - one of our biggest and best yet.

Besides T-Day, we have been busy in the kitchen with a new T.Cook's lounge menu. Some of the new offerings include Moroccan chicken chimichangas with green harissa and tzatziki sauce for dipping, Za'atar spiced Edamame and individual grilled brie served with a sweet & spicy jalapeno jam and grilled bread - DELISH, if I do say so myself! All are great to eat on their own, or are wonderful to share.



As we move into December, we at Royal Palms are looking forward to the next round of holidays. As usual, we will be offering a wonderful Christmas dinner in T.Cook's and a scrumptious buffet in our Palmera ballroom. We will also be having our annual New Year's Eve dinner celebration in T.Cook's. Keep an eye on T.Cook's and Royal Palms websites for menus and details.

On a personal note, this time of year is always my favorite - festive lights, songs, great food and time spent with family and friends. I come from a family who definitely celebrate the holidays with food, and the dishes we serve at each holiday get together have become traditions that have been passed down for many generations. One of my favorites is my grandmother's wild rice dressing. In the spirit of holiday sharing, I would like to pass on this wonderful recipe. We serve it at nearly every holiday, but it is a great rice dish in general to serve with any type of poultry.

### **Sarah Baer**

*T. Cook's Executive Sous Chef*

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## **Rice Dressing for Poultry**

*(recipe courtesy of Mrs. Dorothy Raithe!)*

*"I hope you enjoy it as much as our family does" - Executive Sous Chef Sarah Baer*



### **Ingredients:**

- 4 cups stock (chicken or turkey)
- 1 cup wild rice
- 1 cup long-grain white or brown rice
- 2 teaspoons kosher salt
- ½ cup diced yellow onion
- ½ cup diced celery
- 2 teaspoons chopped fresh sage

- 4 tablespoons unsalted butter
- ¼ cup dry white wine

**Preparation:**

1. Boil 2 cups of stock, pour over wild rice. Let sit for about an hour.
2. Sauté onion and celery in butter until tender. Add sage, salt and white rice to sautéed vegetables. Stir and sauté for an additional minute or two. Add the soaked wild rice, the liquid it was soaked in, and the remaining stock. Bring all to a boil.
3. Lower heat to medium or medium low, stir and cover. Simmer until wild rice is tender, 30 to 40 minutes. Avoid excessive stirring during the simmering process - it can make the rice sticky. Once rice is tender, remove pot from heat and remove lid to let the steam escape. Stir in white wine and let the rice mixture set for a few minutes.

*Enjoy!*

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**Relax and Retreat to Royal Palms with Spa La La La La!**

Treat *yourself* this holiday! Give yourself the priceless gift of quiet and relaxation.

Let us relieve your holiday stress by letting you spend your time savoring the upcoming season to its fullest! Relax with a personalized experience at Alvadora Spa, where you select your favorite treatments. This experience includes:



- **Luxury, overnight accommodations**
- **\$200 Alvadora Spa credit**
- **Complimentary Resort Fee**

**BOOK NOW**

Call 800.672.6011 today for more information, or view all of our [current Holiday Promotions](#) online!

Restrictions and blackout dates apply. Not valid with any other offer or group reservation. Valid through December 30, 2011.

**ROYAL PALMS**  
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