



NEWSLETTER – EASTER 2009

Easter Sunday is around the corner and spring is in the air!

(April 2, 2009)

For all of us Slow Food members the planting of a garden at the White House signified a turning point in the consciousness of government towards growing food and buying local. While this is as symbolic for the nation as it will be enjoyable for the Obama household we can all hope that more change and enlightenment lays ahead.

Our Easter Sunday celebration will be very special this year with a new menu format and new dishes for you to enjoy. Brunch will be a sit-down three course affair starting off with an appetizer platter of Asparagus and shrimp salad, deviled eggs and red corn taquitos with avocado sauce. You can choose your entrée, which will be priced according to selection. Price ranges from \$26 for egg dishes to \$36 for two roasted meats. We will have Prime rib, Leg of Lamb or Smoked loin of pork. All prices include the appetizer and dessert served to you by our wonderful staff.

I have locally raised Churro Lamb as well as a grass fed steer from the Grand Canyon Trust land. Both will be featured on the menu. This will be served from 11.30 to 3.00pm. We will then start serving our regular dinner menus with some Easter Specials for the rest of the day until 9.00pm. The dinner is a la carte priced as on any other day. It will also feature dishes with the lamb and the grass fed beef.

The grass fed beef steaks will appear on the menu starting this Friday night April 3rd. I only have one steer so they will go fast. Grass fed, hormone and antibiotic free this is exceptional meat with a delicious flavor. My lambs this spring have been raised by Irene Bennally of Two Grey Hills. She raises only certified Navajo Churro Sheep and weaves blankets with their wool. The meat is sweet and delicate in flavor with none of the gamey taste you sometimes will find in imported or even domestic lamb.

I am still bringing fresh produce up from McClendon's Select in Peoria almost every week. We are patiently awaiting Bob's first crop of Squash Blossoms. I will announce this as soon as they are here. Sometime around Mothers Day. In fact if he has a crop by then I will put them on the Mothers day menus.

May your spring be filled with hope and warm sunny days as we plant for the harvest. In so doing we will ensure our bodies are nourished in the year ahead. I send out thanks to all of our farmers that are working hard right now to ensure I have food to serve you in the months ahead.

We have had an encouraging winter with a steady stream of guests returning to see us. We thank all of you for your continued loyal support. Especially during these challenging times it is so rewarding for us to see our guests return. The cookbook is also selling at a steady pace and the feedback has been much appreciated. We look forward to making your next visit a memorable one. ~ John