



## ENCHANTMENT RESORT TAKES A TASTE OF SEDONA TO THE JAMES BEARD HOUSE IN NEW YORK CITY

*Drawing from culinary traditions of the American Southwest, Executive Chef Jose Martinez and his team will serve a nearly sold-out five-course meal paired with Arizona wines*



*(Enchantment Resort Executive Chef Jose Martinez)*

SEDONA, AZ (JANUARY 17, 2020) - The [James Beard Foundation](#) (JBF) recently announced that Executive Chef Jose Martinez of [Enchantment Resort](#)—an awe-inspiring resort nestled within Sedona’s red rocks— will host an intimate dinner at the landmark James Beard House on January 28, 2020. The nearly sold-out event, titled [Savoring Sedona](#), incorporates indigenous ingredients and Native American traditions, providing unforgettable dishes and innovative libations, all against the backdrop of Boynton Canyon.

“At Enchantment Resort our goal is to create innovate dishes inspired by our heritage that surprise and delight guests and locals alike,” says Executive Chef Jose Martinez. “I am ecstatic to showcase these regionally-inspired epicurean experiences at the revered James Beard house this year, and we are honored to be recognized by such a prestigious organization.”

Beginning with a fundraising dinner cooked by Wolfgang Puck in early 1987, the James Beard House has become a milestone in the careers of chefs including Tom Colicchio, Marcus Samuelsson, Nancy Silverton and Dominique Crenn.

"James Beard himself delighted in the regionality of America’s cuisine. It is only fitting then, that the James Beard Foundation maintains his house as a performance space for chefs to not only explore that regionality in food and drink but to also highlight facets of their heritage and to go deeper beyond the food into the culture of their community, " said Izabela Wojcik, Director of House Programming. "We are especially delighted to welcome the team from Enchantment Resort in Sedona, to bring alive that vivid landscape and rich Native American tribal ancestry, through their refined and elevated cooking and elegant wine pairings."

Chef Martinez is joined by Enchantment Resort Pastry Chef **Aris Rodriguez**, Advanced Sommelier **Cara De Lavallade**, and Executive Chef **Alex Pasco** of the Tides Inn. These dishes are an homage to Enchantment Resort’s unique locale. Surrounded by the towering red rock walls of Northern Arizona’s Boynton Canyon, Enchantment Resort combines the rugged grandeur of the Southwest landscape with

equal parts luxury and Native American culture. Local ingredients are sourced from Arizona farm partners to showcase the bounty of the region.

The menu starts with a dried cactus chip amuse bouche, later transitioning into Chef Martinez's five-course meal, which includes:

- **Mormon Tea** – Smoked Duck Confit with Arizona Citrus, Prickly Pear, Winter Greens, Pinon Nuts and Desert Wildflower Vinaigrette
- **Sweet Corn Soup** - Ramona Farms Heirloom Corn Nuts, Sautéed Cholla Buds and Pumpkin Seed Oil
- **Amaranth-Crusted Trout** - Ramona Farms Heirloom Pink Polenta, Crispy Brussels Sprouts, Arizona Mesquite Honey, Lime Glaze and Popped Amaranth
- **Grilled Venison Tenderloin** - Three Sisters Succotash, Parsnip Purée and Pine-Infused Demi-Glace
- **Kachina Woman** - Toasted Mesquite Cake with Mesquite Honey–Mascarpone Cream, Juniper and Rosemary–Poached Apple and Prickly Pear Sorbet

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### **About Enchantment Resort**

Enchantment Resort—a luxury resort tucked within Boynton Canyon in Sedona, Arizona—offers unmatched views and access to Sedona's treasured red rocks. The 218-room, 70-acre resort is designed to embrace the awe-inspiring scenery with one-story guest accommodations and panoramic views of rock formations and pine forests. A ride in, ride out resort, Enchantment Resort encourages guests to embrace the Canyon Spirit with its more than 100 weekly activities and seemingly endless biking and hiking trails and excursions along iconic landscapes led by local experts. Guests enjoy exclusive access to life-affirming treatments at the world-renowned destination spa, Mii amo, and golf at the Tom Weiskopf-designed Seven Canyons Golf Club. Enchantment Resort is also home to seven tennis courts, culinary classes, plein air painting, guided meditation, stargazing and more. The resort showcases its unique location in its cuisine, serving locally inspired dishes at its three dining concepts, Che Ah Chi, Tii Gavo, and View 180. Guests will leave Enchantment Resort feeling connected to something bigger than themselves, and with intangible feeling of peace and serenity. Enchantment Resort is a part of the Enchantment Group portfolio of award-winning properties. For more information, please visit [enchantmentresort.com](http://enchantmentresort.com).