

Tucson Restaurant is Pure GOLD

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GOLD, a four-diamond restaurant located in the luxurious Westward Look Wyndham Grand Resort and Spa in Tucson, lives up to its name. Executive Chef James Wallace skillfully creates an array of diverse meal options that are pleasing to the eye as well as delicious.



The property features an herb and produce garden just for the chef where he grows fresh ingredients that are pertinent to his amazing dishes. With deep burgundy tablecloths, dim lighting, cozy, exclusive booths with pillows, and a majestic view of the city, GOLD knows romance. The romantic, elegant ambiance of the restaurant is perfect for a date with your special someone or an intimate dinner party.

To start, guests are immediately served the day's signature amuse-bouche, or bite-sized hors d'oeuvre. Flavored with whatever yummy ingredients the chef wants to cook up, these tasty samples shed light on the delectable meal that customers are about to experience. For an added starter, try the Crab and Artichoke Salad appetizer. Guests are also served bread and butter before the start of their meal. Be sure to try the unique pink butter, flavored with prickly pear to give it a sweet, fruity flavor.

The Chef's Signature menu, featuring Smoke Roasted Duck Breast and "The Short Stack," made up of petit filet, seared Ahi Tuna, seared Dayboat Scallop and a red wine demi-glace, is a combination menu of all of Wallace's top creations. The Grilled Center Cut Angus Filet Mignon, served with Gorgonzola spinach, mashed potatoes, and a pinot noir essence, is to die for. The tender, grilled-to-perfection beef along with a tasty variety of vegetables take the common entrée from good to superb. The Free Range Chicken Breast and Truffled Mac 'N' Cheese, served with potato gnocchi, white truffle-parmesan cream and roasted tomatoes, creates the most elegant and delicious mac 'n' cheese you will ever see.

For a GOLD-medal finish, try the Crème Brulee, made in house with fresh berries and a delicious sugar topping. With blueberries, strawberries, raspberries, and more, the dish is a tasty combination of all the best berries. The delicious custard dessert is served in an edible cup made of filo dough and cinnamon sugar, adding an extra bit of flavor to the already perfected dessert.

GOLD serves breakfast, lunch, and dinner and is sure to become a quick favorite of all visitors. Join the restaurant on Thursdays for "date night" with a signature date night menu for you and your special someone.

www.westwardlook.com.