

Littman's Local Fare at JW Marriott Starr Pass

Written by Written by Amy Strand

Wednesday, 08 July 2009 09:56 - Last Updated Wednesday, 08 July 2009 10:15

Say the names *Signature Grill*, *Catalina Steakhouse*, *Plunge* and *Salud Bar* to any Tucson food lover and peaceful, luxury-filled visions of the JW Marriott Starr Pass will begin to dance in their heads. These restaurants, along with Melissa Kelly's *Primo*, form the culinary options at the Tucson-located JW Marriott, and with the help of Executive Chef Ryan Littman, all also known for their local, organic ingredients.



Ryan Littman is young—he is only in his 30's, but he has already made a big splash in the Tucson culinary scene with his upscale yet comfortable resort restaurants. A chef with Marriott Hotels since 1991, Littman has held the title of executive chef of the entire Starr Pass resort since they opened in 2005. Since then, he has already earned the Marriott International's prestigious "ACE" award for culinary excellence, naming him Marriott's "Chef of the Year for 2006-2007."

To keep on top of his culinary game as well as contribute to the Tucson community, Littman is involved in local and national culinary organizations including the James Beard Foundation (he was invited to prepare a meal for the James Beard Best Hotel Chefs in America event two years ago), Slow Food USA, Native Seeds/Search and The American Culinary Federation. In addition, Littman is passionate about partnering with local farmers and ranchers while also promoting the use of local and seasonal produce within the Tucson community, thereby contributing to a greener and healthier city. Some of the nearby organizations Littman partners with and receives local ingredients from are Agua Linda Farm, CSA, in Amada, AZ; Brown Orchard in Wilcox, AZ; Brandt Beef in Brawley, CA; Tucson's Adventure Coffee Roasting; Black Mesa Ranch in Snowflake, AZ; and Tucson's San Xavier Coop Farm.



What's more, this executive chef takes the same local and organic approach when cooking for individual guests at his restaurants as he does when creating menus for hundreds of large-scale events each year, including conventions, weddings and various parties. If you haven't yet had a chance to sample Littman's fare, a couple appetizing options you won't want to pass by include Signature Grill's "Brandt" Natural Filet of Beef and Catalina Steakhouse's chicken pesto penne. Whatever the occasion, when chowing down on a meal prepared by Littman, you can be sure you'll be enjoying not only some of the best flavors in town, but also some of the most responsible cuisine. Itching to make your way over to JW Marriott Starr Pass's gorgeous grounds? Now you have an excuse, as the resort is hosting many appetizing events this summer:

Head to Salud Bar for weekly Saturday tequila tastings where you can learn about the different varieties of tequila and taste them too.

Saturday, July 18: International Brewers Day

Signature Grill, 6 p.m. – 9 p.m.

\$65 Five Course Menu

Enjoy a five course menu created to pair with beers from around the world.

Saturday, Aug. 8: Jack Daniels's Birthday

Signature Grill, 6 p.m. – 9 p.m.

\$65 five course menu

Signature Grill proudly presents a tribute to the master distiller himself.

Enjoy cuisine created to compliment all of Jack's Kentucky creations.

Saturday, Aug. 22: Wine Dinner

Signature Grill, 6 p.m. – 9 p.m.

\$65 five course menu

Signature Grill proudly presents its most anticipated wine dinner for 2009.

For more information, visit www.jwmarriottstarrpass.com.