

Hidden Meadow Ranch Winemaker Dinner

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If you're craving a weekend of cooler temps, a change in scenery, and some fantastic food and wine, visit Greer's Hidden Meadow Ranch this Saturday, Aug. 29 for the Hidden Meadow Ranch Winemaker Dinner with guest chef Joel Harrington of the Ritz-Carlton Dove Mountain.



Hidden Meadow Ranch is located in the White Mountains—about a three and a half to four hour drive from Tucson—and is known for its elegant, cowboy-chic charm and fun outdoor activities such as horseback riding, archery, mountain biking, hiking and fly fishing (see our Travel story on Hidden Meadow Ranch in the September issue of AFM). In addition, the all-inclusive Hidden Meadow Ranch was recognized by Condé Nast Johansens Luxury Travel Guide as North America's most excellent ranch in 2008.

The peaceful atmosphere and cool climate makes for a perfect summer weekend away—and with the Winemaker's Dinner taking place, Hidden Meadow is offering a special Wine Weekend Package rate of \$320 a night per couple for Saturday night, a 29 percent savings on the original rate. The deal will include accommodations for Saturday night, dinner and breakfast on Sunday morning. The cost of the event alone is \$85 per person, and will include the reception and dinner.

However long you decide to stay, the Winemaker's Dinner is one special event Tucsonans won't want to miss. Chef Joel Harrington—who was just recently named the chef de cuisine at The Ritz-Carlton, Dove Mountain—will be the acclaimed guest chef. Although the brand new Ritz-Carlton resort won't open to the public until this fall, Harrington and his team have already been hard at work on what will be the hotel's signature restaurant: CORE Kitchen & Wine Bar. CORE's menu will feature regional Sonoran Desert cuisine while the restaurant ambiance will be upscale yet casual with an open kitchen setting. Prior to joining The Ritz-Carlton, Dove Mountain, Harrington worked for Fearing's Restaurant at The Ritz-Carlton, Dallas, which was named the top hotel restaurant in the United States by Zagat, 2009, while he worked there.

The Hidden Meadow Ranch Winemaker's dinner will no doubt be a chance to mix and mingle with Tucson's hottest new chef, but also a chance to taste some truly delectable food and wine.

Saturday's full event dinner menu is as follows:

Reception: Kenwood Yulupa Brut.

1st course: Basil-Poached Lobster, heirloom tomato, avocado fries and vanilla bean vinaigrette paired with Kenwood Russian River Reserve Chardonnay.

2nd course: Moroccan-Spiced Lamb Lollypops, rice pilau tower and saffron oil paired with Kenwood Russian River Pinot Noir.

3rd course: Filet of Beef, foie gras puree and fried yams paired with Kenwood Artist Series Cabernet Sauvignon (recently rated 93 in Wine Spectator).

4th course: Grilled Alaskan Halibut and tomato olive chutney paired with Kenwood Jack London Zinfandel.

5th course: Stilton Gelato, bon bons, and hazelnut praline paired with Valley of the Moon Late Vintage Port.

For more information, visit www.hiddenmeadow.com, www.ritzcarlton.com/en/Properties/DoveMountain/Default.htm.