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RESORT'S ORGANIC GARDEN PROVIDES FRESH CUISINE,  
SOOTHING SPA TREATMENTS AND REJUVENATING RETREAT

PHOENIX -- Diners at JW Marriott Desert Ridge Resort's award-winning Ristorante Tuscany and healthful Spa Bistro are in for a treat with garden-to-table service.

Chefs harvest daily the freshest herbs, fruits and vegetables from a newly expanded on-site organic garden to create flavorful sauces, refreshing drinks, delectable salads and savory side dishes.

Chef de Cuisine Brian Archibald's menus are developed based on what is in season and flourishing in the garden -- an early start to a locally-sourced food initiative officially launching this fall at 16 JW Marriott properties across the country.

Consulting regularly with the resort's horticulture team, Chef Archibald plans a year in advance for planting the herbs and produce that will be featured in his dishes.

Mexican tomatillos, squash blossoms, rainbow swiss chard, kumquats, lola rossa greens, lavender and lemon balm are thriving this spring in the 35 by 120-foot garden adjacent to the resort's tranquil Revive Spa. More than 35 fresh herbs, fruits and vegetables are currently planted.

The garden's bounty can be enjoyed in Ristorante Tuscany's modern Italian dishes including Maya red prawns with salsa verde and garden squash blossoms; seared diver scallops with sweet pea coulis, mint and cipollini onion; hamachi fish complimented with lemon oil, grapefruit, mint and kumquat; and an invigorating cucumber lavender mojito.

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5350 East Marriott Drive • Phoenix, AZ 85054  
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## 1ST ADD ORGANIC GARDEN

Spa Bistro offerings include the fresh wheat berry salad; grilled Portobello, tofu and vegetable wrap; garden white omelet; herb-infused iced teas; and fruity blended juices.

Fresh herbs from the on-site garden are also featured in Revive Spa's luxurious treatments, including signature-blend massage oils and the Aroma Facial with Wildflower Foot Bath featuring the relaxing scent of sage and thyme.

The inviting garden offers an ideal place for resort guests to relax. Benches, fragrant potted herbs blossoming under a shady Palo Verde tree, row upon row of brightly-colored produce, a hand-placed stone sculpture and decorative bronze gates make the beautiful garden a rejuvenating retreat.

Interactive cooking classes are hosted regularly in the garden with menus inspired by the freshest fruits, vegetables and herbs.

This summer, Chef Archibald and his team are looking forward to harvesting fresh heirloom tomatoes, sweet peas, strawberries and melons to showcase in their dishes.

Chef Archibald's food philosophy is a simple one. "We seek out the freshest locally grown and sustainable foods and heighten flavors with herbs and vegetables from our on-site garden.

"Harvesting fresh produce is a labor of love," said Archibald. "It's rewarding to experience the connection between the Earth and the table. The ultimate satisfaction comes from serving guests the highest quality ingredients so they enjoy a memorable meal."

The largest luxury resort in Arizona features 950 guestrooms (including 81 suites), 240,000 square feet of indoor and outdoor meeting space, 10 dining experiences, Marriott's first Revive Spa -- a 28,000-square-foot facility -- eight tennis courts and four acres of elaborately landscaped pools including the Lazy River with serpentine slide,

- more -

2ND ADD  
ORGANIC GARDEN

two championship golf courses and Wildfire Golf Club. JW Marriott Desert Ridge Resort & Spa is located where Phoenix meets Scottsdale, just 20 minutes north of Sky Harbor International Airport, with easy access to the Loop 101 freeway.

For more information about JW Marriott Desert Ridge Resort & Spa located at 5350 E. Marriott Drive in Phoenix, call 480-293-5000, toll free at 800-835-6206 or visit [www.jwdesertridgeresort.com](http://www.jwdesertridgeresort.com).