

contact: Robert Elias, Marketing Manager
p 520.577.5859
f 520.577.5887
robert.elias@westin.com

Janos **Among Arizona's Highest Rated Restaurants** **since 1983!**

Janos restaurant is located a few steps from the main entrance of The Westin La Paloma Resort & Spa. This Four Star and AAA Four Diamond award-winning restaurant located in the Catalina foothills is nationally acclaimed for its French-inspired southwestern cuisine and has been among Arizona's highest rated restaurants since 1983. Janos and the J BAR are owned and operated by Chef Janos Wilder, winner of the "Top Chef in the Southwest" award by the James Beard Foundation in 2000.

menu starts with freshness and quality

Janos incorporates a large variety of locally grown produce in his recipes along with the finest fresh seafood, veal, pork, lamb, beef and game flown in from around the world. Shrimp from the Sea of Cortez. Scallops – hand-selected by two divers off the coast of Maine and Massachusetts. Snapper from Hawaii. Lobsters from Maine and Northern Canada. Truffles, a unique mushroom-like delicacy grown at the base of oak trees in France. Two types of Tereso are created, the Mexican variety is made here while the Spanish tereso comes from Spain and is made from pigs fed only acorns.

The menu changes frequently to reflect the type of vegetables, fruits and lettuce growing seasonally. Eggplant, squash, tomatoes, and chiles are bountiful in the summer. Whereas turnips, carrots, radishes are plentiful in the winter months.

janos biography

Janos began cooking as a teenager in California. After graduating from the University of California, Berkeley with a BA Political Science degree, Janos put his academic quest on hold while pursuing a career as a chef. Janos gained valuable experience, training and knowledge while working in several restaurants in Nashville, Tennessee, Boulder and Gold Hill, Colorado, Santa Fe, New Mexico, and Bordeaux, France.

In France, Janos worked at two restaurants and experienced the French sensitivity toward ingredients and the cooking techniques of classical and nouvelle cuisine. He finally settled in Tucson, Arizona near his wife's hometown of Nogales.

Janos has earned a reputation and worldwide acclaim by combining indigenous ingredients with French "nouvelle" training and classic cooking techniques to create extraordinary cuisine.

restaurant decor

Entering through thick heavy-laden wooden doors, Janos décor is a sophisticated blend of French and Spanish Colonial. Walls and floors are painted southwestern-style in a variety of eggplant, red, yellow, green and pumpkin colors that are warm and soothing.

The grand parlor welcomes guests with an ornate fireplace over which hangs a large golden mirror that shimmers against the yellow walls, and draws attention up to the ornate cherub-adorned chandelier. Elegance is apparent in the comfortable seating arrangements resting on a large tapestry rug, near a handsome armoire and round table supporting a beautiful floral bouquet. Leading from the parlor and following the painted tile floors and the shimmering golf-leaf ceiling, guests will find three adjoining dining rooms that accommodate groups from ten to 150 people.

three interior dining rooms

Throughout the interior dining spaces are vividly painted walls, elegant silver wall sconces, contemporary artwork, and several windows that overlook intriguing desert landscape and Tucson valley.

The **Great Room** seats 100 with the flexibility of enclosing one section for a semi-private gathering for 25 to 30 people. The **Red Room** is a formal dining room set apart and elegantly furnished with solid mahogany sideboard with glass cabinetry. It's the perfect location for hosting a special event for up to 50 people.

The **Wine Room** is a unique venue for experiencing intimate, fine dining. The temperature-controlled room has rosewood wine shelving for over 800 selections of domestic, new and Old World red wine vintages including an extensive variety of California Cabernets. Chosen by *Wine Spectacular* as having an award-winning red wine collection, the Wine Room also houses the beautiful Sala Rosa. In the center of the room, surrounded by floor to ceiling wine racks, is a solid Honduran Mahogany table, which may be elegantly set for up to 14 people. The Wine Room is glamorous and private. Room rental charges apply and advance reservations are requested to regulate the room temperature for the comfort of the guests.

While the Wine Room houses only red wines, another 10,000 bottle walk-in cellar is dedicated solely to a vast white wine collection. Over 30 wines are available by the glass, as well as, a significant number of fine wine half bottle selections.

outdoor dining

Memorable weddings, receptions and cocktail parties are held on southwestern facing wrap-around terraces revealing spectacular Tucson and high Sonoran Desert views.

J BAR's covered patio adjoins two terraces behind Janos, creating an extensive outdoor dining and entertainment venue. It's the perfect location to enjoy marvelous year-round weather or an Arizona sunset. The outdoor patios accommodate groups of 40 to 125 people.

special events

Corporate and social events feature custom designed menus and are individually tailored for each client.

j bar

Adjacent to Janos, J BAR is a full-service restaurant offering sophisticated, yet casual dining featuring Mexican, Latin American, and Caribbean specialties in an elegantly relaxed environment, with breathtaking views of Tucson's city lights. Like Janos, J Bar is owned and operated by award-winning Chef Janos Wilder

Appetizers feature ceviches, quesadillas, and bar snacks in innovative preparations. A full bar, featuring a variety of freshly prepared Margaritas, mixed drinks, beer and wine is available.

The cuisine is inspired by the Parillas of border town Nogales, Arizona, hometown of Janos' wife Rebecca. Borrowing from the culinary traditions of Central America and the Caribbean, the J BAR menu features grilled marinated meats, fish and poultry served family style with a variety of accompaniments including chili rajas, frijoles de olla, chili cilantro slaw, salsas and hand-stretched flour tortillas. Menus change to reflect the seasonal choices of locally grown fresh produce and herbs in this southwestern region.

awards

Both Chef Janos and Janos restaurant have received national acclaim and several distinguished awards. The James Beard Foundation in 2000 named Chef Janos Wilder "Top Chef in the Southwest".

Among a few of the awards, Janos restaurant has been awarded a *Mobil Travel Guide* Four Star since 1988, *AAA* Four Diamond Best Award since 1993 and Best Award of Excellence, *Wine Spectator* in 2000. It Earned the Award of Excellence, Distinguished Restaurants of North America during 1994-2000. Zagat Survey has named Janos Arizona's Highest Rated Restaurant and Tucson's Favorite Restaurant. And *Tucson Lifestyle Magazine* voted it in the "Top Five Tucson Restaurants".

hours and reservations

Janos and J BAR are on the grounds of The Westin La Paloma Resort & Spa, 3770 E. Sunrise Drive, Tucson, Arizona 85718. Happy Hour is Monday through Saturday from 5:00 - 6:30 PM. Serving dinner Monday through Saturday from 5:30 p.m. to 9:30 p.m. Both restaurants are closed on Sundays, Thanksgiving, Christmas Day and New Years Day. For dining reservations and information, call (520) 615-6100 or visit www.janos.com. For Resort information or accommodations call 800-WESTIN-1 or visit www.westinlapalomaresort.com.

###