

'Spirits and Stogies Wednesdays' comes to the desert in 2010!

The sidebar at the Riviera Resort and Spa will welcome the beginning of Palm Springs 'season' with a vibrant blend of spirits, cigars and the right atmosphere. The ideal way to unwind after a long day, 'Spirits and Stogies Wednesdays' offers superior cigars matched perfectly with high quality spirits. Blending opulence and craftsmanship, these hand-selected smokes offer the finest tobacco from around the world.

"Spirits and Stogies Wednesdays" will be held on the sidebar patio of the Riviera Resort and Spa. Guests will sample selected spirits paired naturally with the evening cigar. A spirit expert passionately familiar with the featured cognac, brandy, port wine, single malt scotch, tequila or rum will be on-hand to spread the word about the unique nuances of each tasting selection. Small bites prepared by award winning Executive Chef Bradley Manchester will be passed to complement each cigar and spirit and all who attend will be eligible to win the raffle item of the night.

DETAILS:

Events will be limited to 30 guests only.

Reservations may be made by calling 760.778.6659 or by e-mailing circa59@psriviera.com

Admission is \$29.50++ per person, per event

Debut package

January 27th, February 3rd, 17th and 24th.

Each event is scheduled from 6:00 to 7:30 pm.

For dinner reservations at Circa 59, please, call 760.778.6659

Or e-mail us at dining@psriviera.com

www.psriviera.com

✦ sidebar ✦



January 27

MacCallum Scotch

with Christopher Shaver representing MacCallum

Featured Cigar – Perdomo Limited Golf Series "Iron"

Description – Perdomo Reserve is the flagship series of Tabacalera Perdomo, a factory that has consistently delivered an array of flavorful super-premiums. Filled to the brim with lush, Cuban-seed Nicaraguan long-fillers, the beautiful Perdomo Reserve Golf is hugged by a silky, dark Connecticut wrapper that's supremely smooth and nearly flawless. The smoke clouds are almost hypnotic, as each puff kisses the palate with creamy white smoke, leaving behind savory traces of rich coffee, sweet cedar, and a spicy (almost herbal) aftertaste. Each burns slow and true, making this beauty perfect for the course...or whilst gripping a single malt at the 19th hole. Nick Perdomo chalks this up as one of his personal favorites.

-Chorizo Stuffed Local Dates, Smoked Bacon, Piquillo Tomato Sauce

-Grilled Skirt Steak, Ginger Infused Pickled Carrot

-BBQ Scallop, Creamed Corn

-Roasted Artichokes, Truffled Fondue

February 3

Delamaine Cognac and Larasingle Armagnac

with Phil Wachovsky, Kobrand Cognac Specialist

Featured Cigar – Leon Jimenez "Toro" Maduro

Description – A relentlessly consistent blend from one of the premier cigar factories in the world. Made in the La Aurora factory - oldest in the Dominican Republic (1903) - Leon Jimenes are handmade with special light Connecticut shade leaf wrappers, along with a well-aged recipe of Cuban-seed Dominican long leaf tobaccos. Meticulously constructed, the result is a consistently flavorful, medium-bodied taste and pleasant aroma. Just roll one of these beauties between your forefinger and thumb to see why their always highly rated and a winner day-in, day-out.

-Pancetta Wrapped Shrimp, Spiced Olive Oil

-Seared Lamb Loin, Raspberry Pinot Sauce

-Seared Chicken, Miso Glaze

-Seared New York Steak, Soy Ginger Glaze

February 17

Remy Martin and Cointreau Noir

with Jennifer Jaber of Remy Martin

Featured Cigar – Indian Tabac Super Fuerte "Corona Grande"

Description – The Indian Tabac Super Fuerte line from Rocky Patel is a beauty. From first sight right down to the finger-burning nub, this cigar will captivate you. Handmade in Honduras, this gem employs an awesome blend of long-leaf tobaccos from Costa Rica, Nicaragua and Honduras to generate voluminous clouds of thick white smoke and a creamy, rich flavor with hints of chocolate. To tame this robust blend, a luscious wrapper is applied - either a dark, Nicaraguan Maduro or a flavorful Cuban-seed Corojo - just before aging each cigar for a minimum of 4 years. This patient aging process leads to a mature, round character that's buttery smooth and ultimately satisfying.

-Crispy Chicken Wing, Spicy Honey & Soy

-Hot & Crunchy Crab Cake, Mango & Chipotle Sauce

-Crispy Tuna Taco, Cucumber Relish

-Roasted Duck Breast, Pickled Cherry Chutney

February 24

Appleton 12 year and 21 year old Estate Rums

with James Maguire, Vice President of Spirits, Kobrand Rum Specialist

Featured Cigar – Don Lino Africa "Kifaro"

Description – These tasty Nicaraguan indulgences are exotic blends of premium tobaccos from Africa, Honduras, Nicaragua and the Dominican Republic. The tobaccos are optimally fermented and aged to issue layers of exquisite flavor that complement the richness of the Nicaraguan-grown Habana-seed wrapper wonderfully. A bold, top-shelf handmade delivering a balanced, well-rounded explosion of smooth, hearty flavor.

-Cumin Scented Beef Tartar, Truffle Mousse

-Turkey & Pancetta Meat Balls

-Crispy Bocconcini, Spicy Tomato Sauce

-Lamb Slider, Tomato Marmalade, Cilantro Scented Yogurt