

What's Cooking This Winter in La Quinta?

BY PAMELA BIERI



Are you intrigued by what people are eating around the country and throughout the world? La Quinta chefs have been keeping up on the trends through travels, extensive reading, experimentation, and culinary competitions. This winter, they bring their best ideas forward to entice you to benefit from their wealth of creativity and dedication to craft as you dine out in La Quinta.

CHEF LUIS ZAMORA

AMORE RISTORANTE ITALIANO

"What interests me is always using the freshest produce and newest items to assure that guests at Amore are offered nothing but the best", declares Chef Luis Zamora. "New items that have found their way into our winter specials include zucchini blossoms, lychees, purple artichokes, and winter squashes, baby cauliflower, bell peppers (when they come into season), figs, and, of course, local dates.

"This year I was in Illinois and Florida with Amore's owner Rick Lattanzio where we visited some of the true Italian mom-and-pop restaurants. Rick is from Chicago and he wanted me to learn some of the classic recipes from the best neighborhood restaurants to bring back to Amore, interpreted with my own flair.

"We offer a nightly special such as Chilean sea bass on a bed of spinach, and whole striped bass stuffed with oranges and Roma tomatoes with a creamy rosemary and caper sauce."



NEW WINTER ITEMS

SIGNATURE VEAL PARMESAN

LOBSTER GNOCCHI WITH CREAM SAUCE

CHICKEN VESUVIUS

Pan seared with garlic, herbs and lemon white wine sauce, served with potato wedges