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**Menu Attached*

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HOTEL ZAZA'S DRAGONFLY RESTAURANT DEBUTS NEW LUNCH MENU

Executive Chef Dan Landsberg Creates a Lunch Menu with Playful, Handheld Items and Salads for the Lunchtime Crowd

DALLAS (June 9, 2011) – Hotel ZaZa's Dragonfly restaurant announced today the debut of its new lunchtime menu at the newly re-opened and ever-popular dining hotspot. Under the direction of Executive Chef Dan Landsberg, guests will savor delicious handheld items and salads. The lunch menu provides more affordable choices for lunch, while also keeping many of the dinner menu items that are so popular among diners. Guests can enjoy dining inside the restaurant with its newly enhanced décor, or poolside, as Dragonfly evolves into a truly convenient lunch spot within walking distance from many offices and popular locales in Uptown Dallas.

"My goal was to enhance our lunch menu with a continued playful twist on traditional modern American food classics. By offering a variety of handheld lunch items and salads, while keeping some of our dinner menu items available, we've created a well-rounded lunch menu that many keep coming back to try again and again," said Chef Dan Landsberg, executive chef of Dragonfly.

Chef Landsberg revitalizes the lunch menu using the freshest foods of the season from local suppliers, as well as incorporating specialties from the region. Because of its popularity, the lunch menu will also offer the dinner entrée called *Comida*, featuring exactly what the kitchen staff is eating that day from Bahn Mi Sandwiches to gourmet Tacos and Tostadas.

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DRAGONFLY DEBUTS NEW LUNCH MENU...

Page Two

The menu boasts fresh handheld items such as the *Ham, Turkey & Gruyere Sandwich* on wheat bread with seasonal greens and shaved red onions, and the *BLT on Wheat Sandwich* with avocado mayonnaise and citrus seasonal greens. Other handheld menu items include the *Grilled Texas Chicken Sandwich* with Fontina cheese, roasted corn, watercress and chives, and the *Nooner*, which is a combination of any half sandwich, with a half starter salad, soup and warm cookie. The lunch menu also includes an *8 oz. All Natural Black Angus Burger, Rice Paper Spring Rolls*, and *Ahi Tuna Tacos*.

Guests can enjoy a variety of new salads such as the *Lobster Cobb Salad* with Maine lobster, a *Crispy Calamari Salad* with nori and Won Ton strips, a *Grilled Chicken or Shrimp Caesar Salad* with white anchovy oil, and a *Mediterranean Salad* with grilled chicken, feta cheese, kalamata, cucumber, tomato, bacon and hummus.

Lunch menu desserts will be offered with a particularly playful twist, such as the *Afterschool Snack* with a homemade chocolate Hoho, baked Twinkie and butterscotch pudding cup; and the *House of Spun Slice of Ice* made with Oreo crusted ice cream, chocolate and caramel. The dessert menu also features a *Cereal Milk Ice Cream Cookie Sandwich*, and a *Melon Carpaccio*.

About Hotel ZaZa

Hotel ZaZa is a sensory experience that is refined yet relaxed. Its sophisticated and sensual interior design and culinary excellence is completed by a staff that pays impeccable attention to each and every guest, making them feel at home. Whether for business, a romantic weekend, or world-famous celebrities, both hotels blend intimate comfort with Stay ZaZa-style to create inspired accommodations, one-of-a-kind themed suites, and award-winning restaurants and spas.

Nestled in the fashionable Uptown neighborhood and next to downtown, **Hotel ZaZa Dallas** is a creative mix of warm, Mediterranean elegance and comfortable chic. This exceptional boutique hotel offers 6,000 square feet of function space, 152 rooms, 17 concept suites, the Magnificent Seven Suites, the award-winning **Dragonfly Modern American Kitchen**, the relaxing **ZaSpa** and the **Stay ZaZa Art House & Social Gallery**. Reservations may be made at hotelzadallas.com or by calling 888.880.3244.

Located in the heart of the vibrant Museum District and minutes from the world renowned Texas Medical Center, **Hotel ZaZa Houston** boasts 17,000 square feet of function space and is the perfect backdrop for any business meeting - not to mention home to some of Houston's most memorable weddings and galas. **Monarch Bistro** and the tranquil **ZaSpa** combine to create the hotel's breadth of impressive amenities. With more than 300 rooms, including Pool Villas, Concept Suites and The Magnificent Seven Suites, ZaZa exceeds all expectations. Reservations may be made at hotelzazahouston.com or by calling 888.880.3244.

Hotel ZaZa, a member of the Preferred Hotel Group™, was created by Charles S. Givens and Jeff Records and is owned by Givens-Records Developments. Operations management and marketing are provided by Z Resorts, LLC, led by Z Resorts President Benji Homsey.

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Dragonfly

MODERN AMERICAN KITCHEN

LUNCH MENU

share

GRILLED LAMB LOLLIPOPS 15./25.

Pickled Jalepeños, Balsamic Greens

BRISKET BACON CHEDDAR SLIDERS 9.

House Ground, Traditionally Dressed

HAND CUT SEA SALT FRIES 7.

Truffle Ranch, Honey Mustard, Ketchup

DEVIL'D EGGS 6.

Tobiko Caviar, Bacon, Watercress, Salmon Gravlox

WASABI POTATO WON TONS 7.

first

DRAGONFLY GREENS 7.

Cucumber, Red Pepper, Baked Ricotta, Pistachio

WHOLE LEAF CAESAR 9.

Baby Romaine, Parmesan Crisp, White Anchoy Oil

KITCHEN SOUP

Cup 4.

Bowl 6.

DAILY SEASONAL SALAD INSPIRATION 8.

entrée salad

LOBSTER COBB SALAD 21.

Citrus Poached Maine Lobster, Bacon, Roasted Corn,

Avocado, Tomato, Hydro Bibb

ASIAN CHICKEN SALAD 11.

Thai Chile Dressed Napa Cabbage, Pickled Shiitake,

Cashew Dressed Chicken

CRISPY CALAMARI SALAD 10.

Asian Greens, Nori, Crispy Won Ton Strips

GRILLED CHICKEN OR SHRIMP CAESAR 15.

Baby Romaine Greens, Parmesan Crisp, White Anchoy Oil

MEDITERRANEAN SALAD 15.

Spinach, Grilled Chicken, Feta, Kalamata, Cucumber, Tomato,

Bacon, Hummus, Grilled Pita

handhelds

Served with Dill Chips, Fruit Salad or Sea Salt Fries

8 OZ. ALL NATURAL BLACK ANGUS BURGER 12.

Traditionally Dressed

Add Smoked Bacon +2

HAM, TURKEY & GRUYERE SANDWICH 12.

Wheat Bread, Tomato Mayonnaise, Seasonal Greens, Shaved Red Onion

RICE PAPER SPRING ROLL 12.

Thai Chile Dressed Napa Cabbage, Pickled Shiitake,

Cashew Dressed Chicken

BLT ON WHEAT 10.

Avocado Mayo, Citrus Dressed Seasonal Greens

GRILLED TEXAS CHICKEN SANDWICH 12.

Fontina Cheese, Roasted Red Pepper, Roasted Corn,

Watercress, Chive, Onion Bun

NOONER 14.

Any Half Sandwich, Half Starter Salad, Cup of Soup,

Warm Cookie & N/A Beverage

AHI TUNA TACOS 10.

Avocado Pico, Daikon Sprouts

entrée

GRILLED PETITE FILET 19.

Warm Tomato, Arugula & White Bean Salad

MARKET FISH 16.

Service Staff will Detail Today's Feature

COMIDA MKT.

Join The Kitchen Staff in Their Meal

BBQ BAY OF FUNDY SALMON 15.

Summer Corn, Basil, Fried Green Tomatoes

sweets

AFTERSCHOOL SNACK 7.

House Hoho, Baked Twinkie, Butterscotch Pudding Cup,

Seasonal Fruit Rollup

HOUSE SPUN SLICE OF ICE 7.

Oreo Crusted, Oreo Ice Cream, Chocolate, Caramel

CEREAL MILK ICE CREAM 7.

COOKIE SANDWICH

Daily Flavor

MELON CARPACCIO 7.

Seasonal Melon, Sorbet, Fruit Salad

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EXECUTIVE CHEF:

Dan Landsberg