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FOR MEDIA RELEASE

CHEF JONATHAN JONES TAKES THE HELM AT ZAZA'S MONARCH BISTRO

POPULAR HOUSTON ICON KNOWN FOR INNOVATIVE CUISINE LAUNCHES NEW MENU

HOUSTON – Chef Jonathan Jones is the new Executive Chef at Monarch Bistro at Hotel ZaZa Houston, the premier luxury boutique hotel located in the heart of the Museum District. Known for his novel approach to modern cuisine, Jones has gained a loyal following of foodies from his work at Max's Wine Dive, Beaver's, Xuco Xicana and most recently at Concepción.

Monarch Bistro and Hotel ZaZa have a reputation for unsurpassed quality, creativity and an artistic edge – all of which perfectly fit Chef Jones and his passion for inspirational cooking. Jones has crafted new fall menus for the bistro, based on local produce and proteins along with an aggressive Gulf to table seafood program. There are also a number of vegetarian and gluten-free items on the menus for those who prefer that type of food.

Breakfast highlights include housemade muffins, pastries and maple almond granola, a series of benedicts and a Southern favorite, Chicken & Waffles.

Sunday brunch at Monarch is taken to the next level with delectable highlights such as Korean Fried Chicken with quick kimchee and scallion pancake; Texas steak & eggs benedict with buttermilk biscuits and sausage gravy, and a variety of options from the "Juice Bar" including the *Feel Good* – antioxidant boost, acai berry, berries and pomegranate.

The lunch menu features appetizers, sandwiches, salads, a daily seasonal soup and "big plates." Appetizer highlights include Scallop Tiradito with orange-cumin, sesame, bacon, chile and cilantro; Sticky Ribs with a thai chile glaze and basil and De-Constructed Chicken Salad created with a sous vide chicken breast, egg whites, corn, celery, onion, chipotle mayo and sourdough crouton.

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A tasty array of sandwiches are also offered for lunch including a mouth-watering House Roast Beef with buttermilk blue cheese spread, onion marmalade, arugula and beef jus on a Pan de Mie baguette and Grilled Pimento 'n Cheese featuring Sand Creek Farms Gouda with Piquillo pepper pimento on Texas Toast.

“Big Plates” at lunch include farm fresh offerings such as a daily Market Fish and Pan-Roasted Salmon – Wild Salmon prepared with local honey, blood orange, cauliflower gratin and Brussels sprouts. In addition, lunch guests can order a Margherita or Pepperoni Pizza on housemade wheat crust or Grilled Chicken made from a Bryan Farms half chicken, Red Wehani Rice, Fall Vegetables and a lemon-thyme jus.

For dinner, the menu includes several of the “Big Plates” from lunch along with inspired highlights such Raw Market Oysters to start and Fish 'n Grits featuring pan-roasted fresh fish, cheese grits and greens; Texas Kobe Pot Roast showcasing Texas Akaushi short ribs, herbed spaetzle, fall vegetables and Marsala jus; and Carnitas Pork & Beans featuring Black Hill Ranch Pork, chipotle adobo, Black Calypso beans, roasted mushrooms and greens. Scrumptious sides include Mac 'n Cheese; Crispy Brussels Sprouts; Cauliflower Gratin and Porky Beans, among others.

Dessert lovers will rejoice in Milk & Cookies – just like Mom used to make and the clever Slice of Ice – vanilla ice cream, chocolate and caramel sauce with an Oreo crust.

For those who prefer their dessert by the glass, there's a Pineapple Upside Down Cake cocktail with UV cake flavored vodka, amaretto and pineapple juice and a White German Chocolate Martini featuring Godiva White Chocolate Liqueur, Malibu coconut rum and Frangelico.

A cultivated list of sweet wines and ports, cognac and scotch round out the dessert menu. There is also a new fall cocktail menu and revised wine list as well as a huge variety of beer and craft beer offerings, all reflective of the renewed spirit of culinary ingenuity at Monarch.

“Monarch Bistro impresses everyone the minute they walk in the door. Its modern design along with a fun, upbeat ambiance form the perfect blend for a great experience whether it be for drinks and apps, dining alfresco or enjoying a leisurely Sunday

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brunch,” said Benji Homsey, president of Z Resorts Management and Development, LLC. “With Jonathan’s talent, drive and attention to detail, locals and hotel guests alike will enjoy a fresh, new standard that defines ZaZa style.”

Monarch Bistro is an integral element of the total sensory experience at Hotel ZaZa Houston, offering both indoor and outdoor dining venues including an all-weather terrace and a relaxing lounge. Serving breakfast, lunch and dinner seven days a week, as well as Sunday Brunch, Monarch caters to diners who appreciate a lively atmosphere, great service, and an out-of-the-ordinary culinary experience. Set against a chic backdrop with ZaZa’s signature flair, the bistro is a dining destination for guests and local foodies alike.

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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 4,500 square feet of function space, 152 rooms, 17 concept suites, the Magnificent Seven Suites, the award-winning **Dragonfly** Restaurant and Lounge, the relaxing **ZaSpa** and the **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.