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EL MONTE SAGRADO RESORT & SPA ANNOUNCES NEW EXECUTIVE CHEF **CRISTINA MARTINEZ**

Chef Collaborates with Acclaimed Chef Mark Miller to Reinvent Resort Cuisine

TAOS, NM – (JANUARY 2016) – Cristina Martinez joins El Monte Sagrado Resort & Spa in Taos, NM as the new Executive Chef. Martinez, a Native New Mexican, opened her own catering company at eighteen years old. Inspired by European, French and Asian influences, Martinez honed her skills at Le Cordon Bleu in California, where she graduated with honors. She brought her talents back to New Mexico and has worked in a culinary capacity at Hotel Albuquerque at Old Town, The Lodge at Santa Fe, Pueblo Harvest Café, and most recently, served as the Executive Chef of Albuquerque's Artichoke Café for the past four years. Chef Martinez is generous with her time and talents and has participated in and won numerous charitable culinary events including Chef Knockout, Duke It Out, 505 Food Fight and the Souper Bowl.

Martinez brings her passion for layering flavors to influence to the cuisine at El Monte Sagrado and plans to source ingredients from many local growers as well as begin farming on the El Monte Sagrado land. Martinez oversees all culinary areas of the hotel including the De la Tierra Restaurant, Anaconda Bar and the banquet and event catering menus.

"We are excited to bring such a well-known New Mexican chef to provide a new type of culinary experience in Taos," said Abraham Juarez, General Manager of El Monte Sagrado. "Cristina's emphasis on the freshest best-quality ingredients and knowledge of traditional New Mexican dishes will elevate the cuisine experience at El Monte Sagrado."

Martinez collaborated with legendary Chef Mark Miller to create new menus at El Monte Sagrado. With more than 30 years of professional culinary experience, Chef Miller is a cookbook author, restaurateur and culinary consultant. He is the culinary genius behind the famous Coyote Café in Santa Fe, New Mexico, Red Sage in Washington, D.C., and Miller's Wildfire in Sydney, Australia.

Martinez will introduce a new menu to the acclaimed De la Tierra Restaurant at El Monte Sagrado in February 2017. This menu will focus on healthier options and will be changing seasonally and feature a variety of vegetarian, vegan and gluten-free options. The new De la Tierra menu will feature unique dishes including:

- Coco Nib Crusted Venison Tenderloin with a blue corn waffle, wilted kale & roasted butternut squash and maple cherry gastrique
- Sous Vide Charcoal Rubbed Rack of Lamb with duck fat fried potatoes with garlic aioli, sautéed spinach, butternut squash puree and gremolata
- Duck Confit Tamale with mole

"Taos has a very interesting convergence of cultures," Martinez said. "I am engaging in exploring the rich Southwestern cuisine of New Mexico I grew up with and sourcing indigenous ingredients of the area to create seasonally appropriate menus."

The food menu at the Anaconda bar is also evolving to a theme of “Eclectic from Scratch.” “I am inspired by the eclectic atmosphere of El Monte Sagrado and of Anaconda Bar,” says Martinez. “The new bar menu intertwines that eclectic feel with great dishes using high quality fresh ingredients.” The new Anaconda bar features a variety of fresh soups and salads, flat breads and original small plates to share.

Following the debut of the new menus at the restaurant and bar, Martinez will revamp the banquet catering menus at the resort in the spring.

See the new menus at: <http://www.elmontesagrado.com/dining-nightlife>

For photos or to schedule interviews, contact:

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About El Monte Sagrado Resort & Spa

El Monte Sagrado Resort & Spa is the premier luxury resort in the mountain town of Taos, New Mexico. The resort has received awards from Conde Nast Traveler, AAA 4-Diamond Award, National Geographic, Forbs and others. The resort features The Living Spa, De la Tierra Restaurant, Anaconda Bar and also 7,000 square feet of function space. You can find El Monte Sagrado on Facebook at [Facebook.com/ElMonteSagrado](https://www.facebook.com/ElMonteSagrado) or at www.ElMonteSagrado.com

About Heritage Hotels & Resorts

Founded by Jim Long in 2005, Heritage Hotels & Resorts is a collection of culturally distinct hotels in New Mexico and is the largest independent hotel brand in New Mexico. Through their architecture, interior design, landscaping, cuisine, art, entertainment and music, Heritage Hotels & Resorts provides guests with a very rich, authentic, cultural experience. Hotel Albuquerque at Old Town, Hotel Chaco and Nativo Lodge are located in Albuquerque, NM; Hotel St. Francis, Eldorado Hotel & Spa, Hotel Chimayo de Santa Fe and The Lodge at Santa Fe are located in Santa Fe, NM; Hotel Encanto de Las Cruces is located in Las Cruces, NM; and El Monte Sagrado and Palacio de Marquesa are located in Taos, NM. Each Heritage Hotel donates a percentage of its revenue to cultural causes. The company and its affiliate companies provide over 3,000 jobs in NM. You can find Heritage on Twitter at @HeritageHtIs or on Facebook at [Facebook.com/HeritageHotelsandResorts](https://www.facebook.com/HeritageHotelsandResorts) or at www.hhandr.com