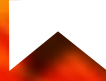


Resort Report

May 2021



St. Moritz Fitness Center

The Fitness Center is open daily from 8:00 a.m. until 8:00 p.m. All equipment has been strategically placed to provide ample physical distancing and we have added hand sanitizers as well. The restrooms are open; however, the sauna and shower remain closed currently.

- The Fitness Center is for resident use only.
- Limit of 10 residents in facility at this time.
- Keep work outs brief and limit your use of a cardio machine to 30 minutes or less.
- Do not bring any outside equipment or free weights into the fitness center.
- Please feel free to bring your own yoga mat or water bottle.
- Wipe down equipment after use.
- Please remember to practice physical distancing throughout the facility.

We are routinely cleaning to reduce the risk of transmission of the virus that causes COVID-19 but make no representation that the property is virus free.

Barcelona Apartments

Leasing: 949. 362. 7000

Resident Relations: 949. 362. 7017

Accounts Admin: 949. 362. 7003

St. Moritz Apartments

Leasing: 949. 362. 6000

Maintenance: 949. 362. 6012

Accounts Admin: 949. 362. 6011

Homemade Matcha Latte

INGREDIENTS:

- 1 tsp quality matcha power
- 3/4 c boiling water
- 1/2 c almond milk, or other milk of choice
- maple syrup, or agave

INSTRUCTIONS:

1. Add 1 tsp of matcha powder to a bowl, pour 3/4 cup of hot water, mix with bamboo whisk until smooth
3. Transfer matcha into cup
4. Froth almond milk (or just warm it up!) and pour gently into cup
5. Add sweetener of choice until desired taste



Cinnamon Sugar Blondies

INGREDIENTS:

- 1/2 cup melted butter
- 1 cup brown sugar
- 1 large egg beaten
- 1 teaspoon vanilla extract
- 1 cup flour
- Pinch of salt
- 5 teaspoons sugar
- 1 teaspoon cinnamon

INSTRUCTIONS:

1. Preheat oven to 350 degrees. Line an 8x8 baking dish with parchment.
2. Add the butter and brown sugar to a medium mixing bowl and stir to combine.
3. Stir in the egg and vanilla.
4. Stir in the flour and salt until well combined.
5. Spread into the prepared pan. Combine sugar and cinnamon and sprinkle over the batter.
6. Bake for 22 minutes or until a tester comes out mostly clean.
7. Cool before cutting.



Cookie Dough Dip

• INGREDIENTS:

- Cream cheese: softened to room temperature.
- Butter: unsalted, also at room temperature
- Powdered sugar
- Light brown sugar
- Chocolate chips: we used regular size, but mini would work too.
- Vanilla
- Salt



1. Whip cream cheese and butter in the bowl of a stand mixer or with a hand mixer.
2. Add sugars, vanilla, and salt, mix until smooth.
3. Use a spatula to fold in chocolate chips.
4. Serve immediately, with graham crackers, pretzels, Nilla wafers, etc.... for dipping.

Cucumber Bagel Bites

INGREDIENTS:

- 1 Large Cucumber
- Cream Cheese
- 2 Teaspoons sesame seeds
- 1 1/2 Teaspoons dried minced onion
- 1 1/2 Teaspoons dried minced garlic
- 1 Teaspoon sea salt flakes
- 1/2 Teaspoons poppy seeds



INSTRUCTIONS:

1. Slice cucumbers, spread cream cheese, sprinkle on seasoning