



THE WALDORF ASTORIA COLLECTION™

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Arizona Biltmore Debuts Frank & Albert's Serving a Diverse Menu Inspired by the Passion and Artistry of the Resort's Famous Architects

Arizona Comfort Foods and American Classics Are Accented with Local Flavors

PHOENIX, February 5, 2010 – In the late 1920s, architects Frank Lloyd Wright and Albert Chase McArthur collaborated to create the “jewel of the desert,” the Arizona Biltmore. Today, inspired by the passion and artistry of these two great architects, the resort’s two talented chefs have stepped forward to collaborate on a new restaurant, aptly named Frank & Albert’s.

For the past year, Executive Chef Todd Sicolo and Chef de Cuisine Conor Favre have been blending their vision and styles, “architecting” (as they put it) a menu diverse yet comfortable – and mouth-watering – enough to entice frequent visits by local fans. Diners will discover an abundance of Arizona Comfort Foods and American Classics to choose from, all accented with local flavors and featuring the freshest indigenous – and whenever possible organic – ingredients procured from the state’s best specialty farms and growers.

Some of the menu items are simply nostalgic, some innovative variations on popular dishes, others sizzling from a wood-fired rotisserie or twists on classic home cooking. An element of surprise is common to all – as well as a healthier approach than the originals, including no trans fats, only hormone-free proteins, fresh organic fruits and vegetables, and replacing butter reductions with olive oils. The “three dimensional” design philosophy of the chefs strives to make every dish a masterpiece of flavors, textures and presentation – though true to the influences of Frank and Albert, designs are simple featuring rectangular and block cuts.

Guess who’s coming to dinner: A variety of “Desert Flats” feature flatbreads topped with one-of-kind combinations such as chile-dusted Rocky Point sweet shrimp, sharp manchego and baby arugula, or achoyte salmon, candied pecans, white currants and Biltmore-grown lemon basil pesto. If you yearn for mom’s pork chops and apples they’re on the dinner menu but with a splash of Coca Cola to add energy and caramelized organic apples to intensify the flavors. Or how about a cool organic iceberg wedge with thick-cut tomatoes, crisp bacon, cheddar and green goddess dressing. The wood-fired rotisserie oven offers three delicious options: prime rib of beef, wood-stone baked filet of salmon and spit fire lemon chicken. Served daily from 5 p.m. until 10 p.m., dinner selections range from \$9 to \$27.

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Blue plate specials stage a lunch comeback: For lunch, how about pulled pork nachos made with hand-pressed tortillas, fire-roasted tomatoes, smashed avocado and Mesa Farms Jack cheese. “Blue plate” specials offered seven days a week include innovative versions of crab Louis, BLT, mac & cheese, BBQ beef sandwich, stuffed tomato, Monte Cristo and pulled short ribs. Lunch is served daily from 11 a.m. until 5 p.m. and menu items range from \$8 to \$19.

Breakfast is anything but boring: From organic fruits, made-from-scratch donuts and muffins, sweet corn pancakes, build-your-own omelets and breakfast pizzas to caramelized apple-oatmeal Brulee and the signature Biltmore Benedict (house-smoked pork loin, shallot roasted fingerling potatoes and chive-chile Hollandaise), Frank & Albert's is definitely not your everyday breakfast experience. Served daily from 6 a.m. until 11 a.m., breakfast dishes range from \$7 to \$15.

What could be more fun than dessert: Popular desserts have been converted into whimsical Sundaes, such as Cherries Jubilee Sundae featuring fresh, luscious cherries over Cherry Garcia Ice Cream with Chocolate Cherry Swirls. There are Tableside s'mores (a Biltmore tradition) and “ooey gooey treats” such as Mud Slide Pie and Shaken, Rattled & Rolled (described as “fried dough with powdered sugar and prickly pear honey – this is messy, be prepared”) Desserts range from \$7 to \$10

Design and ambiance are anything but square: Creating a fun, convivial ambiance was as crucial to the concept as *architecting* the menu. Known for their dramatic style and organic architecture, Frank and Albert inspired the interior décor: deep tones of warm autumn reds and golds, carpets and fabrics woven with intricate geometric patterns and wood floors paired with cozy booths, tables and lounge furniture. Natural, indirect and recessed lighting (a design staple of both architects) complements the multiple gathering spots and intimate tabletops. Showcased throughout are the famed concrete columns and Biltmore Blocks (pre-cast on-site from desert sand in 34 different geometric patterns) used to build the historic resort 80 years ago. An impressive indoor-outdoor Biltmore Block fireplace with a hand-fabricated steel hood anchors one end of the dining room, reflecting the organic architectural approach.

The lounge features decorative, geometric lighting highlighted in bronze and amber stained glass that casts a warm, inviting glow. The linear bar is complemented by rich red backlit glass, while the designs in wood on the back wall emulate the famed Biltmore Block pattern. For sports fans, there are several HD plasma TVs.

Guests may dine al fresco on a patio that is shaded by a wood trellis and features such unique design elements as a signature Biltmore Block fire pit and an Italian tiled wall with a bronze water cascade.

For reservations and information, call 602-381-7632 or visit frankandalberts.com.