



## NEWS RELEASE

### FOR IMMEDIATE RELEASE

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### EL CHORRO LODGE REOPENS TO A FULLY RESERVED HOUSE

PARADISE VALLEY, Ariz. (February 18, 2010) - The newly renovated Valley landmark, El Chorro Lodge, reopens today to a fully reserved house.

Upon entering the new El Chorro Lodge, patrons will know the focus of its revitalization was on the preservation of its romantic charm and ambiance. It now features expanded views of Mummy and Camelback mountains, enlarged indoor-outdoor dining spaces and private dining areas and increased function and sustainability in the building design and operations. The expanded exterior patio includes new gardens, fire places, a bocce ball lawn and outdoor lounge spaces. Embracing the restaurant's future, the team incorporated green initiatives and sustainable practices, new entertainment sound systems and WiFi into the renovation.

As a preferred celebration site for generations of Phoenicians, El Chorro Lodge now offers two meeting/private dining rooms, a manicured event lawn and an adjacent event space, Casa Paloma, which accommodates a cocktail party of 300. The interior design elements include decorative tile work, new furniture, light fixtures and artwork, with an emphasis on pieces capturing the rich history of El Chorro and Arizona.

#### **The New Menu**

The menu, featuring new selections along with many traditional favorites, is designed with El Chorro's traditions and legacy in mind, blending seasonal and regional ingredients with influences from Southwest, Continental and Sonoran cuisines.

In addition to the famous sticky buns and relish tray served with every meal, the most popular selections to be reintroduced on the new menu determined by more than 2,600 online votes:

- FLASH-FRIED AUSTRALIAN LOBSTER TAIL, served with drawn butter
- MESQUITE GRILLED FILET, broiled on mesquite charcoal at 1,600 degrees
- MESQUITE GRILLED RACK OF COLORADO LAMB, served with English mint sauce or béarnaise
- SIGNATURE EGGS BENEDICT with Canadian bacon, smoked salmon or crab cake, available all-day every day

#### A Sampling of New Featured Items:

- NEW YORK STRIP STEAK, with bordelaise, red chili mashed potatoes, grilled asparagus and corn relish
- PAN-ROASTED DUCK, with orange demi, confit of leg and sweet potato cake

- SCOTTISH SALMON, with lemon butter sauce, beluga lentils and arugula salad

A Sampling of New Tempting Appetizers, Salads and Desserts:

- BACON WRAPPED MESQUITE GRILLED QUAIL appetizer, served with garden greens and 18-year-old balsamic vinegar
- BEEF TENDERLOIN SALAD, beef Carpaccio, organic arugula, roasted peppers and chipotle lime dressing
- THE EL CHORRO WEDGE, crisp wedges of iceberg and bibb lettuce served with tomato cucumber relish and Maytag blue cheese dressing
- LEMON LIME MERINGUE PIE, fresh squeezed grown on property lemon and lime juices with a mountain of meringue, individual sized
- WARM STICKY BUN BREAD PUDDING with bourbon sauce

“Our menu will have something for everyone—from the El Chorro comfort classics and indulgent desserts to organic locally grown selections,” said El Chorro Executive Chef Charles Kassels. “I respect the tradition of the food and cherished setting valued by our patrons. I feel honored to be a part of continuing this Arizona legacy.”

Reservations are being accepted for future dates by email at [reservations@elchorrolodge.com](mailto:reservations@elchorrolodge.com) and by phone at (480) 948-5170.

#### **Renovation Design and Construction Team**

Architecture: Candelaria Design, Phoenix, Ariz.

Construction: Desert Star Construction, Scottsdale, Ariz.

Interior Design: Vallone Design, Scottsdale, Ariz.

Landscape Design: Berghoff Design Group, Scottsdale, Ariz.

#### **About El Chorro Lodge**

The iconic setting, historic buildings and Continental cuisine are El Chorro’s trademark. Originally built in 1934 by noted Valley businessman, John C. Lincoln, as the Judson School for Girls, the original schoolroom currently serves as the main bar of the restaurant. Situated on 11 acres in the heart of the Town of Paradise Valley, El Chorro Lodge is one of the area’s last traditional fine-dining establishments. For more information and to view the full menus, visit [www.elchorrolodge.com](http://www.elchorrolodge.com).

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