



NEWS RELEASE

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EL CHORRO'S NEW MENU REVEALED

More than 2,600 online votes cast by patrons shape new menu

PARADISE VALLEY, Ariz. (December 9, 2009) - Executive Chef Charles Kassels revealed the favorite menu item voting results shaping El Chorro Lodge's new menu. The Valley's treasured landmark is set to re-open in February 2010.

In addition to the famous sticky buns and relish tray served with every meal, the most popular selections to be re-introduced are listed below. Expect other classic El Chorro dishes when the new menu is revealed upon opening. More than 2,600 votes were cast by the public during the voting period of September through October 2009.

Traditional El Chorro Favorites Determined by Popular Vote:

- FLASH-FRIED AUSTRALIAN LOBSTER TAIL, served with drawn butter
- MESQUITE GRILLED FILET, broiled on mesquite charcoal at 1600 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 healthful and locally grown selections,” according to 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.”

The menu created by Kassels is designed with El Chorro’s traditions and legacy in mind. It includes many of the traditional El Chorro favorites and incorporates a variety of new grown on-site and organic ingredients. Kassels use of French techniques in the development of many new dishes, blending seasonal and regional ingredients with influences from Southwest, Continental and Sonoran cuisines, promises to yield a memorable dining experience.

A chef for more than 15 years, Kassels was previously executive chef for the AAA Four-Diamond award-winning Old House Restaurant in the El Dorado Hotel & Spa in Santa Fe, N.M.; executive banquet chef for the Westin Kierland Resort in Scottsdale; banquet chef at the Boulders Resort in Carefree; and executive chef at Continental Catering and Barmouche, both in Phoenix. He has also served as chef at many high-profile events, including the FBR/Phoenix Open, The Winston Cup NASCAR Race in Phoenix, 1996 Republican National Convention and, most recently, host chef for Santa Wine and Chile Festival in New Mexico. He trained at the Culinary Institute of America in New York and graduated with high honors before returning to his native Arizona to make his culinary mark.

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. Renovations honoring the legacy and tradition and charm of this popular local gathering place are currently underway. Plans include enhancing existing buildings, expanding views of Mummy and Camelback mountains and enlarging indoor-outdoor dining spaces and private dining areas. The entire property will also be updated with the latest technologies, including new entertainment sound systems and Wi-Fi. For more information, visit www.elchorrolodge.com.

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