



FACT SHEET

ADDRESS: 7134 E. Stetson Drive (Second Floor)
Suite 200 Scottsdale, AZ 85251
www.estatehouseaz.com

OPENING: February 8, 2008

AMBIANCE: Estate House is a residential -styled lunch & dinner house that offers a sophisticated yet casual dining experience with a creative menu described as “New American Cuisine” at the expert hands of Executive Chef, Gio Osso. Estate House offers contrasting dining and lounge areas that feature a timeless combination of rich, eclectic influences and vibrant, contemporary comforts-- under one roof. The multifaceted restaurant dinner house features:

Main dining room: has rich, warm and textural decor with wood beam ceilings and an extensive art collection of drawings, photographs and paintings adds the intriguing suggestion of a multi-generational, private estate collection. Its inviting ambiance is a juxtaposition of European countryside comfort and polished, stylized features and full length silk drapes adorning the French doors opening to canopied outdoor terraces.

Upstairs at Estate House is situated on the third floor blending the sophistication of a glamorous, uptown city lounge with the comfort of a well-appointed living room, guests enjoy live entertainment and a distinctive lounge menu. A spectacular bar, finished in black and brown zebra wood, rich leather and plush velvet booths, comfortable window seats or leather club chairs and high back velvet sofas add to the lounge ambiance.

Distinctive Private Dining Spaces

The Conservatory is ideal for intimate groups of up to 18 people. The casually elegant dining area overlooks Canal Park. Designed as a stylish sitting room, the warm wood dining table is surrounded with comfortable arm chairs. A fireplace warms the room and a daybed invites relaxation.

The Den (on the third floor) offers private dining for up to 32 people. This handsome room features a dramatically lit ceiling, plush leather chairs, high-back couches and its own private terrace. A flat screen television is designed to be hidden when not in use.

The Penthouse (on the fourth floor) can accommodate up to 50 people and includes a *Boardroom* with a built-in audiovisual center and large flat screen television. It also boasts a multi-purpose high top table with seating for 16-20 people and a pool table hidden underneath; a sophisticated *Living Room* with custom residential furnishings and lighting fixtures, artistic touches from local artisans; and large fireplaces add to the casually elegant atmosphere, providing warmth and ambient lighting; a catering *Kitchen* and a wrap-around terrace provides extraordinary panoramic views with outdoor fireplace and a Cigar Patio.

Outdoor Spaces

One veranda overlooks the vibrancy of Canal Park and features an outdoor fireplace. The other, situated on the waterfront side of the restaurant, is distinguished by a promenade walkway, charming antique French stone sink and lush foliage with glowing lanterns framing romantic views of the water. Another two outdoor terraces are located on the third floor — one overlooking the waterfront and offering unobstructed sunset views, while the other affords generous comfortable furnishings, atmospheric fire pit, and stunning panoramic views of downtown Scottsdale.

CHEF: Gio Osso

MENU: The Estate House menu features delightfully inventive American Contemporary cuisine. Chef Osso's creations include starters such as Estate House Salad with roasted mission figs, toasted pine nuts Maytag blue cheese & ice- wine vinaigrette; Berkshire Pork Belly Achiotte rub, pickled red onion, lime, cilantro; and Slow Braised Short Ribs with carrot ginger puree & spiced cashews. Tempting entrees feature Grilled Colorado Lamb with Tuscan chestnut torte, thyme roasted fig, pinot noir toasted hazelnut reduction; Grilled Filet Mignon with Manchego potato cake, roasted garlic spinach and Italian chile butter; Mediterranean Sea Bass with Catalan style potato, sesame sugar snap peas, saffron brood; Organic Irish Salmon with Purple potato medley, haricot vert, warm charred tomato vinaigrette; and Crisp Skinned Black Cod with Spiced edamame puree and miso mustard. Chocolate Caramel Tartufo

and Pecan Brioche Pudding and Maple Pot De Crème with warm pumpkin cream filled donuts are just a sampling of the irresistible desserts. New American Cuisine with Unique Mixtures of Sophisticated Flavors and Modern Style

MANAGER: Zoran Klisara, General Manager

HOURS: Dining Room: 5:00pm-10:00pm, Sunday-Thursday
Dining Room: 5:00pm-11:00 p.m. Friday/Saturday
Upstairs Lounge: 5:00pm-1:00am, Tuesday-Sunday
Lunch Hours: 11:30 am-2:00 p.m. daily (except Sunday)

6/09