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TROPICAL SEED INSPIRES ESTATE HOUSE CHEF

SCOTTSDALE, Ariz. – June 22, 2009 –Upstairs at Estate House, in downtown Scottsdale, introduces a new summer lounge menu that will feature small plates with unique flavors. One of the “signature” menu items is the **Berkshire Pork Belly-Achiote** “rub”, pickled red onion, lime and cilantro. According to Executive Chef, Gio Osso, “Achiote brings a mild flavor to the dish. I use it as a rub for the pork belly when we cure it before cooking, as well as in the charred tomato vinaigrette that accompanies the dish. It also gives a beautiful deep red color to the dish which really stands out on the bright white plate. It gives a certain richness and depth to the pork.”

Inspired from a trip to the Yucatan peninsula, Chef Gio Osso tasted a taco made with pulled pork that had been rubbed with Achiote and cooked in the ground in banana leaves for an extended period of time and then, served with lime and pickled red onion. “The annatto seed is not often used because it is an unfamiliar flavor to most people. “It not only gives people the “WOW” factor but creates the “what is that I’m tasting?” sensation,” says Osso.

Annatto is a derivative of the achiote trees of tropical regions of the Americas, used to produce a red food coloring and also as a flavoring. Its scent is described as "slightly peppery with a hint of nutmeg" and flavor as "slightly sweet and peppery" Annatto is produced from the reddish pulp which surrounds the seed of the achiote. Achiote originated in South America and has spread in popularity to many parts of Asia. The heart shaped fruits are brown or reddish brown at maturity, and are covered with short, stiff hairs. When fully mature, the fruits split open exposing the numerous dark red seeds.

Upstairs at Estate House is located at 7134 E. Stetson Drive Suite 200 Scottsdale, AZ 85251. For more information call 480-970-4099 or visit the website at www.estatehouseaz.com.

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About Upstairs at Estate House

Situated on the second floor of the Estate House restaurant, Upstairs blends 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. Estate House is open Sunday-Thursday from 5pm-10 pm and Friday/Sat. 5pm -11pm

About SouthBridge Restaurant Group

Frederick and Jennifer Unger established the SouthBridge Restaurant Group in 2007. The restaurant portfolio includes Metro Brasserie, Canal and Estate House--all located at SouthBridge, a 134,000 sq. ft. urban district in downtown Scottsdale. Unger also owns Spring Creek Development, a Scottsdale-based development firm specializing in the restoration and management of real estate, including fine dining restaurants, boutique hotels, office and retail.

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