



MEDIA CONTACT: Debora Bridges/Bridges Media Group

602-466-2128/Db@bridgesmediagroup.com

GIO OSSO NAMED
EXECUTIVE CHEF AT ESTATE HOUSE

SCOTTSDALE, Ariz.—October 8, 2008—After much anticipation and an extensive search, The SouthBridge Restaurant Group has named Gio Osso Executive Chef for Estate House, Fred Unger’s newest restaurant in downtown Scottsdale. Osso’s culinary passion was one of the qualities that set him apart. His fierce love of the kitchen is unwavering—“cooking is in my blood,” says Osso.

A native of New Jersey, his Italian-born family spent every summer on the southwest coast of Italy, where fresh seafood was always available. At an early age, Osso keenly watched his mother cook and which ultimately inspired him to study at the New York Restaurant School, where he graduated at the top of his class. He landed cooking positions at small New York restaurants such as Il Cortile in “Little Italy,” Park Ave. Café and at the Algonquin Hotel, where he worked in all facets of the industry including line cook, sous chef and even pastry assistant. Later, he learned about “Nouvelle Cuisine” at New Jersey’s Sonoma Grill where he served as Sous Chef under the expert tutelage of John Foy. He later helped opened two 3-star restaurants, 44 E. Madison and Seasons at the Inn, also in New Jersey.

From there, Osso has been on an upward climb. In 1999 he opened his own restaurant, American Gourmet, a New Jersey cafe offering everything from deli and catering to retail items. In 2002, Osso relocated to Scottsdale Arizona where he opened his second restaurant, Sugo, a 4-star rustic southern-Italian restaurant that earned numerous accolades including “Top 25 Best Restaurants” by *Phoenix Magazine*.

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As Estate House's top chef, Osso will be responsible for all culinary operations, working closely with the General Manager, Joe Hartzel. He will oversee 20 employees and ensure that multi-level restaurant runs smoothly-- from the dining room to a multitude of private dining areas; *The Conservatory*, *The Den*, and *The Butler's Pantry* and more. He will also inaugurate the new "*Fred's Private Quarters*" now available for private events on the fourth level of the restaurant. Osso will be responsible for the lounge menu at Upstairs at Estate where he plans to bring some of Sugo's favorites, such as Timballo, to the menu. He plans to "give the Estate House diners cuisine that they simply can't make at home," says Osso. His American Contemporary cooking style incorporates redefining various cooking methods, such as braising, which requires 2-3 days to reach the clean distinctive flavors and textures that are essential for today's sophisticated pallet.

About Estate House

Estate House is open Sunday-Thursday from 5pm-10 pm and Friday/Sat. 5pm -11pm. Upstairs hours: Sun-Wed. 4:00 pm – 1:00 am and Thursday-Sat. 4:00 pm-2:00 am. Address is: 7134 E. Stetson Drive Suite 200 Scottsdale, AZ 85251. For more information call 480-970-4099 or visit the website at www.estatehouseaz.com.

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. The company's signature projects include the redevelopment of the Royal Palms Hotel and Casitas, in Phoenix and restoration of the historic Hermosa Inn in Paradise Valley.

