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**ESTATE HOUSE PLANTS NEW ONSITE HERB GARDEN**

SCOTTSDALE, Ariz. —Estate House has now begun to source fresh, organic, ingredients right in their own “backyard” adding on onsite herb garden for all spring and summer menu selections at the restaurant. Executive Chef, Gio Osso says, “It allows us to plan new menu items fresh from our own garden. The garden is also advantageous for our culinary staff as it provides a therapeutic relief from the demands of the kitchen and allows us to do a little *green thumbing*.” Throughout the season, Estate House will grow a variety of ingredients including tomatoes, strawberries, chilies, basil, dill, chives, tarragon, parsley, lemon grass, sage, thyme, mint, chocolate mint, rosemary and oregano, among others. All of the ingredients will be used for dinner/lounge menu varieties as well as dessert selections.

**ABOUT ESTATE HOUSE**

Estate House is a multi-level lunch and dinner house featuring delightfully inventive American Contemporary by the expert hands of Executive Chef Gio Osso. The main dining room is warmly inviting with a relaxed ambiance derived from the juxtaposition of European countryside comfort and polished, stylized features. For pre-or post dinner libations, *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 seasonal lounge menu.

Estate House is open Sunday-Thursday from 5pm-10 pm and Friday/Sat. 5pm -11pm.

Upstairs hours: Wednesday – Saturday 5:00 pm – 1:00 am

Lunch hours are 11:30 am-2:00 p.m. daily (except Sunday)

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](http://www.estatehouseaz.com).

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