



A WALDORF ASTORIA RESORT

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## **New Wright's at Biltmore Brings Back 'Classic' Dishes and Service – Refreshed with Today's Culinary Perspective**

PHOENIX, Ariz., (DATE), 2011 – [Wright's at The Biltmore](#) is a Phoenix classic with its enduring history as the signature restaurant of the legendary Arizona Biltmore. So what would be more natural than bringing back the classic dishes that were once the most popular options on the menus of top restaurants like Wright's – but updated with the culinary perspective and trends of today.

“The new Wright's at The Biltmore brings a new taste experience to timeless cuisine,” said General Manager Andrew Stegen. “We've taken original recipes of classic favorites and refreshed them with creative combinations of trendy fresh ingredients and the expert and stylish preparation techniques of today.”

The menu is peppered with such repositioned classic favorites as:

- Beef Tar Tar - with Kobe beef, Quail egg yolk, crisp capers, garlic crostini
- Lobster Bisque – with puff pastry crust and sweet sherry
- Escargot Cassoulet – with basil-fed snails and sweet-pea risotto
- The Waldorf – with crisp apple, candied walnuts, grapes
- Veal Loin “Oscar” – with King crab cylinders, lemon-scented asparagus, tarragon butter
- Lobster Thermidor – with puff pastry, sherry roasted mushrooms, brule béarnaise
- Beef Wellington – with puff pastry, foie gras, duxelle, classic sauce hollandaise
- Seafood Tasting of Sweet Lobster, Shrimp, Oysters and King Crab – Available only on Friday and Saturday nights in the Wright Bar or Restaurant.

The service blueprint at the new Wright's completes the classic dining experience. Serving classic dishes would not be the same without also bringing back the urbane service practices that instilled classic dining with savoir faire and style. Among those practices that Wright's has brought back are:

- Tossing salads tableside, on a cart wheeled up to the table.
- Pouring tarragon butter over the Beef Wellington and Veal Loin “Oscar” at the table
- Bringing Escargot Cassoulet to the table covered, and then ceremoniously removing the cover

- Rather than a breadbasket on the table, the server passes a variety of bread choices such as Compagna Bread and Roasted Garlic & Herb Focaccia, served with a cube of sweet butter and fleur de sel.

The menu is organized not only by the typical categories of appetizers, salads and entrees, but also by the wine type recommended with each category. For example, appetizers are paired with sparkling wines, salads with white wines, and veal and seafood entrees with fruit forward reds.

Most items on the menu are available in small or large-plate portions. Guests who want to meet others and socialize may opt to dine at a Communal Table. Multiple private dining areas, separated from the main dining room by metal and glass screens or curtains are also available, accommodating from 6 up to 24 guests.

Wright's is open for dinner Tuesday – Saturday from 5:00pm – 10:00pm and Sunday Brunch from 10:00am – 2:00pm.

Wright's has an upbeat ambiance that is inviting and residential with tables of light-colored wood, Wright's at the Biltmore, has been transformed into a sophisticated dining experience that is both warm and inviting.

The design challenge was to create an innovative and fresh space that still felt authentic to resort. The fresh Wrightian inspired design feels just that as it is seamlessly integrated together with the existing Biltmore block and gold leafed ceiling. The space has been stylishly refreshed with a combination of new rich wood flooring, carpet, stunning custom designed pendant light fixtures, tables, soft leather benches, along with a new feature wine wall at the entry of the restaurant. Beautifully detailed decorative metal and glass screens work to privatize three small dining areas within the space. Frank Lloyd Wright sketches, uniquely framed, are composed together on a focal wall to complete the overall look.

Reservations are recommended. Please call **602-381-7632**.

The Arizona Biltmore has been an Arizona landmark since opening in 1929, when it was crowned the “Jewel of the Desert.” The legendary Grand Dame remains one of the most recognized resorts in the world for its distinctive Frank Lloyd Wright architectural style, luxurious facilities, and storied history as a playground of the rich and famous. Nestled on 39 acres at the foot of the Phoenix Mountain Preserve, the legendary resort offers: 740 guest accommodations; full-service Spa, Salon and Fitness Center; two 18-hole golf courses; six restaurants and lounges including Frank & Albert's serving Arizona comfort food; and eight swimming pools including the Paradise Pool for the ultimate in poolside fun. The Arizona Biltmore is a Waldorf Astoria Resort®.

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