

Michael Mina To Open His First Restaurant In The Grand Canyon State At Fairmont Scottsdale In
February 2008
2007-11-20

Celebrated Chef to Launch BOURBON STEAK, His Only Arizona Restaurant at the Prestigious Resort

Culinary master, internationally acclaimed chef and restaurateur Michael Mina is coming to the Grand Canyon state, and it won't be just for a hike nearby at one of the Seven Wonders of the World. Mina, a two-time James Beard award-winning chef and Bon Appetit Chef of the Year 2005, announced plans today to open BOURBON STEAK at the Fairmont Scottsdale, a AAA Five Diamond Resort.

'I'm excited about this opportunity to open our first restaurant in Arizona and to collaborate with the exceptional team at the Fairmont Scottsdale and Strategic Hotels & Resorts,' said Chef Mina. 'I, along with my entire staff, look forward to sharing my culinary passions with the guests of the Fairmont, and locals and tourists alike in the Scottsdale-Phoenix area. This great southwestern state will be an ideal setting to offer my interpretations of traditional steakhouse favorites.'

Opening in February 2008, the 11,000 square foot restaurant with seating to accommodate up to 281 guests, will be crafted by the hot New York-based high-style environment and restaurant designer AvroKO, the only design firm in the history of the James Beard Foundation to win two of their coveted design awards in one year. Some of their latest restaurant designs include PUBLIC, Park Avenue, Quality Meats and The Stanton Social.

Hotel visionary Laurence Geller, Chairman & CEO of Strategic Hotels, owner of the Fairmont Scottsdale, has a fabulous future mapped out for the resort. The investment of \$6.9 million into the development of Mina's BOURBON STEAK is the first of several enhancements to this grand dame of Scottsdale resorts.

'We are thrilled to continue our long, award-winning culinary tradition with the addition of Michael Mina's BOURBON STEAK,' notes Geller. 'We know our guests will enjoy the unique opportunity to experience a new, contemporary and sophisticated dining experience that this renowned chef and restaurateur brings to the resort.'

BOURBON STEAK, open nightly for dinner, will deliver a contemporary American steakhouse and feature modern fare with a focus on the finest cuts of beef, poultry, fish, slow-poached in butter, grilled and finished over seasoned wood-fueled flames. As with Mina's other restaurants, BOURBON STEAK uses only the highest quality ingredients - corn-fed, all-natural meat, line-caught seafood and fresh, seasonal produce. 'Growing up in Washington State and working at several meat-packing operations, I was exposed to beef at a much younger age than seafood,' Chef Mina added. 'My signature slow-poaching style of cooking enhances the flavor and tenderness by heating the meat for several hours at a low temperature, while the mesquite-stoked grills infuse every cut with a subtle smokiness.'

Mina will offer Certified All-natural Angus Beef, American and Japanese Kobe beef in prime cuts including rib-eye, filet mignon, and flat iron steak, served with classic American side dishes, from Blue-Cheese Scalloped Potatoes, Duck Fat Fries and Spinach Soufflé. Customers will also have a choice of prime ribs, olive-oil poached Colorado Lamb and Barbecue Kurobuta Pork Braised with Bacon. Updated modern classics will be prominently featured on the menu, featuring Mina's special Whole-Fried Organic Chicken with Truffled Mac & Cheese, and the American Kobe burger. While beef will rein king at this steakhouse, some of Mina's famous seafood dishes will include signature starters such as a trio of Tuna Tartare Poppers and Crab Louie Lettuce Cups, while entrees will range from Lobster Pot Pie, King Salmon and Bacon-Wrapped Chilean Sea Bass.

The restaurant will offer an impressive list of wine offerings under the leadership of Mina's Wine Director Rajat Parr, and a classic menu of handcrafted cocktails will pay homage to the classics, while highlighting a roster of fresh ingredients, such as the Modern Ward with Pomegranate Molasses and Orange bitters, and more.

The design of BOURBON STEAK will be a physical homage to both the Southwest region, and the spectacular architecture that was inspired by the desert during the arts and crafts movement. In creating this modern steakhouse, indigenous materials including wood and various stones, hand crafted details, and a holistic approach to building forms will all combine in sweeping architecture moments. BOURBON STEAK, with its sensual, warm nightlife appeal, will tie together the purity of the desert, the craft and the steakhouse tradition. Some of the key materials used from the region will include pine, cedar, redwood, and juniper woods from the mountains and table lands of northern and eastern Arizona. Stones used will feature flagstone, specifically Hualapai Chocolate flagstone indigenous to Northern Arizona, Arizona Moss rock, and Chrysocolla, a unique copper-bearing ore stone native to Arizona.

The new BOURBON STEAK restaurant will be the third new dining creation that Mina will open, with other locations in Detroit (winter 2007), and Miami (2008).

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