

Acacia Tucson No More?

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Tucsonan foodies take heed, a well-loved Tucson eatery is on the move.



If you've been to Acacia at St. Philips Plaza, you know just how scrumptious Chef Albert Hall's menu is. It seems the talented Hall is ringing in the new year by revamping his successful restaurant, starting with the location.

As of January 13th, Acacia at St. Philips Plaza will no longer welcome diners at its River and Campbell location. Fret not, Acacia aficionados, for Chef Hall has your best interests at heart. Beginning January 14th, Acacia will reopen at its new location at Gallery Row (located at 3001 E. Skyline Drive at the northeast corner of Skyline and Campbell). Acacia will occupy the space previously held by Sur Real restaurant., just a mile north from Acacia at St. Philips Plaza. Known as one of Tucson's most upscale shopping venues, Gallery Row promises to be a welcoming new home for Acacia, which is neighbored by galleries and art culture.

In addition to new digs in a bustling location, Chef Hall will be introducing a new logo with a "modern twist" that frequenters of Tucson's culinary scene are sure to enjoy.

The new incarnation of Acacia will still feature signature items like the Maryland Crab Cakes, Roasted Tomato Soup and Cioppino, while boasting an all new, expanded bar and casual fine dining menu. Pastas made in-house, appetizers and small plates will be available in a tapas style format, and if you can find a seat at the chef's counter you may experience the a la minute cuisine Acacia's chefs are famous for. The word is they have made room for a chef's table complete with closed circuit TV for viewing the real time musings of a kitchen in action. In addition to the spacious, state of the art production kitchen, Acacia's new digs feature an exhibition kitchen in the dining room with a wood burning rotisserie to further inspire the world class brigade of chefs and culinaires savants.

It is believed that Hall will use this kitchen to revive his famous Saturday morning cooking classes. His vision, a modern approach to sustainability as well as healthy choices comes to fruition in this latest culinary adventure. Our source reports that the mainstay of his larder will contain primarily all natural and organic products -- grass fed beef, all natural poultry, sustainable seafoods and organic produce. These top quality products have never been more available or more affordable, allowing Acacia to offer an excellent value.

To Learn More

Acacia, www.acaciatucson.com.