

Frank & Albert's at Arizona Biltmore

Written by Arizona Foothills Magazine

In the late 1920s, architects Frank Lloyd Wright and Albert Chase McArthur collaborated to create the “jewel of the desert,” the Arizona Biltmore. Today, inspired by the passion and artistry of these two great architects, the resort's two talented chefs have stepped forward to collaborate on a new restaurant, aptly named Frank & Albert's.



For the past year, Executive Chef Todd Sicolo and Chef de Cuisine Conor Favre have been blending their vision and styles, “architecting” (as they put it) a menu diverse yet comfortable – and mouth-watering – enough to entice frequent visits by local fans. Diners will discover an abundance of Arizona Comfort Foods and American Classics to choose from, all accented with local flavors and featuring the freshest indigenous – and whenever possible organic – ingredients procured from the state's best specialty farms and growers.

Some of the menu items are simply nostalgic, some innovative variations on popular dishes, others sizzling from a wood-fired rotisserie or twists on classic home cooking. An element of surprise is common to all – as well as a healthier approach than the originals, including no trans fats, only hormone-free proteins, fresh organic fruits and vegetables, and replacing butter reductions with olive oils. The “three dimensional” design philosophy of the chefs strives to make every dish a masterpiece of flavors, textures and presentation – though true to the influences of Frank and Albert, designs are simple featuring rectangular and block cuts.

Frank & Albert's is offering a special Easter menu on Sunday, April 4th in addition to the regular breakfast, lunch & dinner menus:

- Buffet Breakfast, 7:00 to 11:00 a.m., is \$19 for adults, \$10 children under 12, free for infants
- Three-course, pre-fixe Easter menu for lunch (11:00 a.m. to 5:00 p.m.) or dinner (5:00 to 11:00p.m.), \$36 for adults, \$19 children under 12, free for infants.

First course choices are Sweet Corn Chowder or Baby Spinach Salad. Entrée is Brown Sugar Glazed Pork Loin; and dessert is Granny Smith Apple Pie.

For Reservations, call 602.381.7632 or visit frankandalberts.com.