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**Wright's at The Biltmore Procures the
Highest-Quality Ingredients from Indigenous Boutique Farms**

The new signature American Lodge Cuisine at Wright's at The Biltmore is founded on a golden rule long understood by the great chefs and cuisines of the world: to achieve the best results in the kitchen you have to start with the finest ingredients. In creating American Lodge Cuisine, however, Executive Chef Michael Cairns and Chef de Cuisine Matt Alleshouse put their own spin on the culinary maxim: use the highest-quality and most flavorful ingredients but procured only from indigenous sources.

“American Lodge Cuisine is a hearty, yet simplistic cuisine that taps the abundance and unsurpassed quality of indigenous American ingredients with most of our products coming from boutique farms right here in Arizona,” said Chef Cairns. “We created a unique and satisfying signature cuisine that reflects the organic architectural style of Frank Lloyd Wright, which of course was the inspiration for the inimitable design of the Arizona Biltmore.”

The chefs researched, tested and retested the food products from an array of indigenous boutique farms to determine the best suppliers. A majority are in Arizona, satisfying a fundamental desire to support as many farmers in the resort's own backyard as possible. These boutique farms stand completely apart from the typical food producers in the U.S. They are mostly small, independent farmers who specialize in one product or certain types of products only, and most of what they produce is organic. With the proximity of the farms, products are delivered to Wright's at The Biltmore at their peak of maturity, ensuring maximum freshness and flavor.

Specialty vinegars and exquisitely flavored olive oil comes from Queen Creek Olive Mill, which presses olives from its own trees. The escargot is raised by nearby Cave Creek Escargot which has discovered that feeding the snails basil leaves produces a superior flavor and consistency. Delectable vine-ripened tomatoes are provided by Eurofresh Farms out of Tucson, while an array of delicate petit lettuces, micro greens and heirloom tomatoes – for salads and garnishes – come from Sunnyzona Farms. For some items, the chefs rely on indigenous American suppliers who are further afield, such as game from nearby Western states, blueberries from New Jersey and goat cheese from Maui.

For further information or reservations for Wright's at The Biltmore, call 602-954-2507.

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