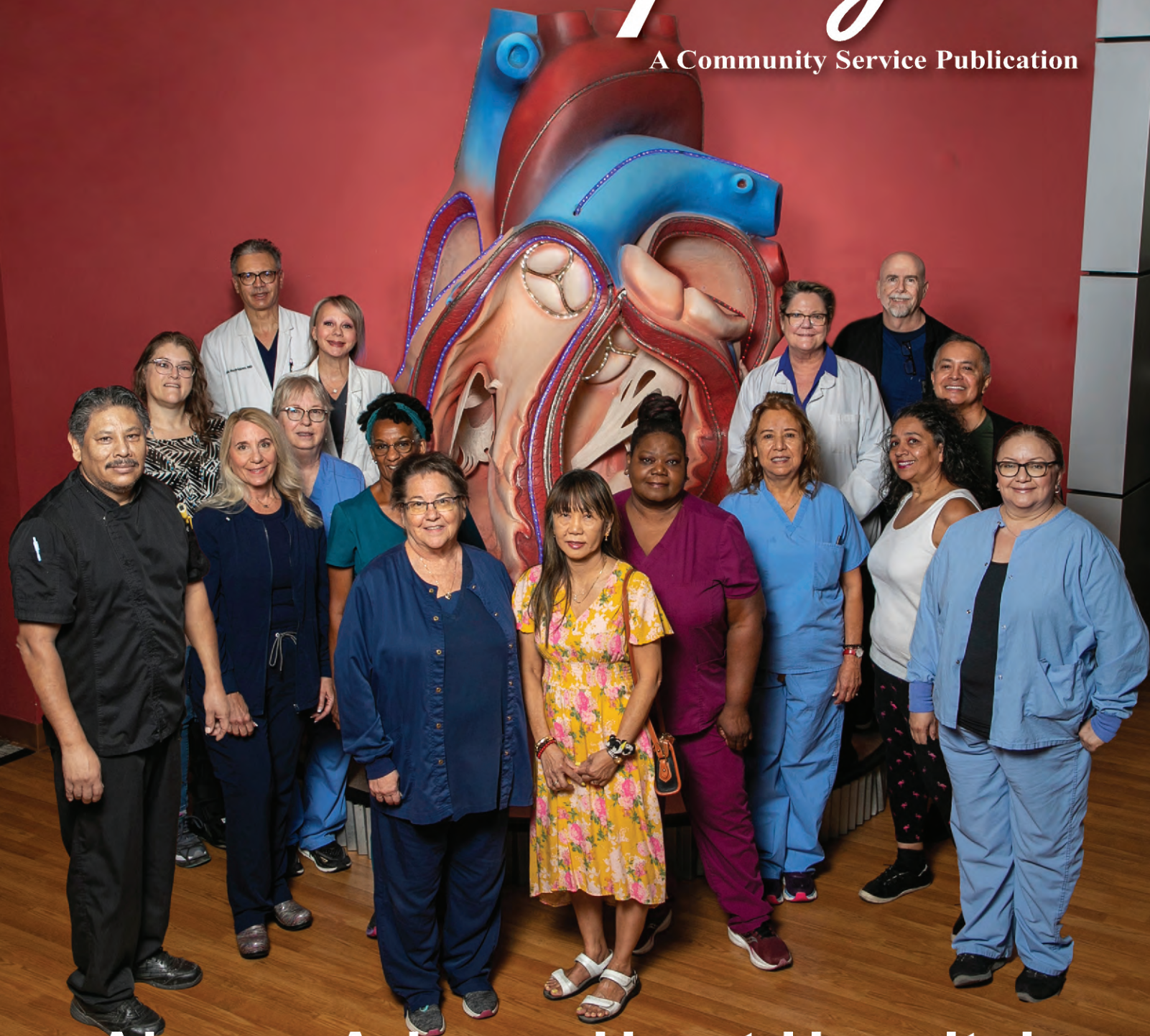


BILTMORE *Lifestyles*

A Community Service Publication



Abrazo Arizona Heart Hospital Celebrates 25th Anniversary

Special Feature Pages 12 & 13

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5th Annual AZ Barrels, Bottles & Brews Returns to Salt River Fields

Fans of local craft brews, spirits, hard seltzers and meads, buy your tickets and mark your calendars! Salt River Fields at Talking Stick is pleased to bring back AZ Barrels, Bottles & Brews for its fifth year on Saturday, November 18th from 2:00 p.m. to 5:00 p.m. AZ Barrels, Bottles & Brews will be hosted on the Centerfield Plaza at Salt River Fields at Talking Stick, offering tastes and samples from your favorite Arizona producers, all while overlooking the gorgeous fields and McDowell Mountains. Walk the concourse, play lawn games, and sip and savor a true taste of Arizona this November!

AZ Barrels, Bottles & Brews highlights over 25 of the state's biggest and best craft breweries, distillers, and vintners and will feature samples and products produced exclusively in Arizona. The state's best breweries, meaderies and distilleries will take over the picturesque Centerfield concourse area and will be serving up tastes of their award-winning creations. This year's lineup is chalk-full of amazing vendors from across Arizona.



General Admission tickets are \$60, and VIP tickets are \$85. Tickets include 15 samples and access to purchase items from some of the BEST food trucks in Arizona. In addition, VIP tickets gain you an extra hour of access to AZ Barrels, Bottles & Brews. The 15 samples will give guests a tasty tippie to enjoy including 5oz. beer pours, 2 oz. wine/cocktail samples, and ½ oz. neat spirits. Designated driver tickets are also available for \$19, who will receive a swag bag, plus a chance to win spring training tickets. For more information regarding the 2023 AZ Barrels, Bottles & Brews event, visit www.azbottlesandbrews.com, or follow us on Instagram @azbarrelsandbrews.

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From the Publisher...



Happy Thanksgiving to all of our *Biltmore Lifestyles* Readers! Thanksgiving is one of my favorite holidays. Not only does it give me an excuse to engage in one of my favorite pastimes, eating, but it is also the perfect time to spend with family and friends. I always enjoy preparing dinner for anywhere between 15 and 20 people at my house. It is a busy day, but the end result is usually awesome.

If cooking a big meal is not your style, there are plenty of dining opportunities around the Valley. The Arizona Biltmore Resort and Spa has incredible Thanksgiving options available. In the Gold Room at the Arizona Biltmore they are offering a robust buffet menu of classic holiday dishes with a Biltmore twist, or if you'd prefer to dine at Renata's Hearth or McArthur's Restaurant & Bar, each restaurant has an additional holiday menu.

Whatever your plans might be, be sure to take time to reflect on the many things that you have to be thankful for this time of year, and make it a great day!

I personally would like to thank all of our advertisers who support the Arizona Biltmore Estates through *Biltmore Lifestyles* magazine. It is your continued support that makes this publication possible for the past thirty-three years. I look forward to bringing you another exciting issue in December.

Until next month, *Susan*

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Publisher

Editor

Susan Avang

Julie Nicholson

Lost Our Home Pet Rescue's Annual Sit. Stay. Brunch.



Lost Our Home Pet Rescue's Annual Holiday Sit. Stay. Brunch. is coming to the Hilton Scottsdale Resort and Villas on Sunday, December 3rd at 10:00 a.m. Presented by the Fred & Jami Pryor Foundation, this annual event raises critical funds needed to support services and programs to continue to provide for pets and people in our community. Jan d'atri, Co-Host, Food & Lifestyle Contributor on *Arizona Midday*, *KPNX (NBC)* will emcee the event and Letitia Frye will host the live auction.

This year, they "Paws to Celebrate" 15 years of providing life-saving programs to our community. Join in as they commemorate milestones, memories, and more; to witness stories of hope; to support the continued efforts in helping pets and pet parents in crisis; and to honor this year's Pet Champion Excellence Award recipients, Sharla and Thom Blischok, for their dedication, contribution and friendship.

The Brunch is Lost Our Home Pet Rescue's major annual event. To purchase tickets or for sponsorships, visit www.lostourhome.org. For additional questions, please contact Lost Our Home at (602) 445-7392 or via email at brunch@lostourhome.org.

About Lost Our Home Pet Rescue

Lost Our Home was founded in 2008 in response to the thousands of pets in need as a result of the economic downturn in general, and the Phoenix-area foreclosure crisis in particular. They are the only shelter in Maricopa County dedicated to rescuing pets abandoned or at risk of homelessness due to pet parents' life crises: eviction, domestic violence, job loss and illness. They have saved the lives of over 32,250 pets, reunited more than 7,000 pets with their families through their Temporary Care and Tempe PD Programs and fed over 950,000 meals to hungry pets through their Pet-Food Bank Program. Lost Our Home Pet Rescue specializes in helping domestic violence victims with their pets. They have valued partnerships with several domestic violence shelters to serve victims and their pets.



Lost Our Home
PET RESCUE
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Let Wrigley Mansion Be Your Host for the Holidays

The holiday season is bringing plenty of activity to the Wrigley Mansion, including a special wine dinner, and Thanksgiving and Christmas Eve dining at Geordie's.

Executive Chef David Brito of Geordie's at the Wrigley Mansion is teaming up with STEM Wine Company and Caraccioli Cellars for a seasonally-inspired wine dinner on Tuesday, November 14th at 6:00 pm. Diners can select individual table reservations or sit at one of the community tables. Caraccioli Cellars has become a beacon of quality in the Santa Lucia Highlands in California and will be featuring different wines from their famed Escolle Vineyard. Caraccioli focuses on estate grown fruit and wine, meaning that they do not purchase grapes from other growers. Caraccioli was established in 2006, and was founded by the Caraccioli Family and Michel Salgues, who is famous for his time spent as a winemaker for Roederer Estate.

For Thanksgiving on Thursday, November 23rd, Geordie's is offering a four-course limited choice menu to dazzle, including chef-inspired delights and all of the traditional dishes that have become part of the holiday. Think Roasted Butternut Squash Salad, Corn Chowder, Mesquite Honey Glazed Ham, Turkey Roulade, and Pumpkin Cheesecake, among other options.

Geordie's will also be hosting a festive Christmas Eve dinner on Sunday, December 24th. Begin with your choice of Poached Pear or Shaved Brussels Sprouts Salad, followed by choices of New Zealand Lamb Chop or Parisian Gnocchi; Smoked Prime Rib, Pacific Halibut, or Black Truffle Bread Pudding; and finally Gingerbread Bavarian Cream or Apple Pie A La Mode.

Wrigley Mansion is also the perfect place to host your holiday dinner party, whether it is for family, friends or coworkers. Indulge in an unforgettable dinner at Geordie's or Christopher's, or take in the ambiance of Jamie's Wine Bar, all of which feature an impressive line-up of highly-educated sommeliers that can help guests choose the right wine.

Gift cards are also available for purchase and can make the perfect gift for the ones who are hardest to shop for. Wrigley Mansion gift cards can be used at all dining or drinking destinations that are part of the mansion.

For more information or to make a reservation, visit the Wrigley Mansion website at www.wrigleymansion.com. ❖





Scottsdale's Polo Party Announces First Ever "Birds Nest Style" Sunset AfterParty

Brand-new for 2023 and for the first time in the event's history – The Bentley Scottsdale Polo Championships: Presented by Talking Stick Resort will partner with Phoenix-based Walter Productions to bring a Scottsdale Polo Sunset AfterParty and its famous Walter the Bus and Kalliope to Scottsdale's Polo Party on Saturday, November 4th, 2023 from 4:00 p.m. to 7:00 p.m.

The show will feature Grammy-nominated Electro-funk duo Chromeo (DJ set). Known for their top tracks – "Needy Girl," "Jealous (I Ain't "Fancy Footwork," the duo is made up of David "Dave 1" Macklovitch and Patrick "P-Thugg" Gemayel. Three of their songs have landed on the Billboard 200. They received a Grammy Award nomination for Best Engineered Album,

and have also been nominated for an MTV Video Music Award and a Juno Award.

Scottsdale Polo Sunset AfterParty will be organized by Top Event Promoter Walter Productions, which has been delivering experiential artistic entertainment for more than a decade to innovative events for Google, SpaceX, and Twitter as well as Burning Man, Canal Convergence, Bonnaroo and Life is Beautiful.

The show will start at 4:00 p.m., during the final afternoon match of the day and just as the sun begins to set on the McDowell Mountains. The Scottsdale Polo Sunset AfterParty will take place at the expanded Riot House Polo DayClub, which is located on the east end of the polo fields at WestWorld of Scottsdale, near the entrance, just like the "Bird's Nest" used to do.

As part of the Scottsdale Polo Sunset AfterParty, Walter Productions is also bringing The Walter Show featuring Walter the Bus, Kalliope, and flame effects to Scottsdale's Polo Party. The Walter Show is an unusual collection of oversized art cars first conceived as an art installment for festivals and creative gatherings around the country. Polo goers will get to party with Walter, the world's largest VW Bus and Kalliope, a massive portable soundstage.

"We are thrilled to partner and make our Scottsdale Polo Party debut on November 4th. We can't wait to showcase our creativity in our home state of Arizona, particularly in Scottsdale where the Walter Project began. We are passionate about creating fun, unexpected experiences that combine our love of art and music for



polo-goers to enjoy. All of us at Walter Productions are hoping this Scottsdale Polo Sunset AfterParty continues to grow and expand for many years to come," said Kirk Strawn, Co-Founder at Walter Productions.

Also brand new for 2023, Polo goers can enjoy an expanded wine-tasting experience, new charitable partners and elements, and a polo debut by acclaimed Scottsdale steakhouse Maple & Ash.

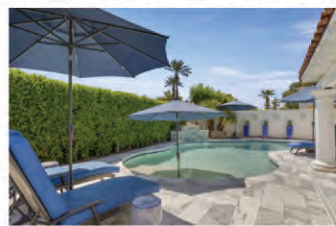
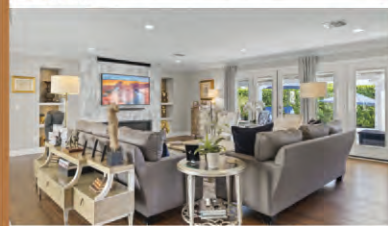
Enjoy the four action packed matches of the day with players from The Arizona Polo Club, Texas - Garland, Aspen Valley Polo Club starring USA's Top Polo Star Nic Roldan with the Ganzi family, the Wales polo team captained by Ricky Cooper, plus other teams internationally and locally. Check out the complete schedule at www.thepoloparty.com.

The day also includes fan favorite events like the Canine Couture Fashion Show by Lugari Pet Salon and The World's Longest Catwalk Fashion Show Produced by Phoenix Fashion Week and other cool elements. 2023 will also offer more car displays and horsepower supplied by Barrett-Jackson, Bentley Scottsdale and hundreds of other exotic cars displayed throughout the event.

Last year some 12,144 fans turned out for Scottsdale's incomparable Polo Party and the state's top selling champagne event as preparations continue to make 2023 an even bigger and better experience for polo revelers. Tickets are for the 2023 Bentley Scottsdale Polo Championships at www.thepoloparty.com. ❖



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The 8th Annual Phoenix Pizza Festival Returns!

The Phoenix Pizza Festival is a carb-tastic way to start the holiday season. Taking place just two weeks before Thanksgiving, it's the perfect way to say goodbye to swimsuit season and hello to sweater weather. The 8th Annual Phoenix Pizza Fest is set for November 11th through the 12th, 2023, at the beautiful central city Hance Park in Downtown Phoenix. Attendees are invited to eat their weight in pizza, grab a local craft beer or wine, bring a blanket for the lawn, and chill out in front of the live music stage, enjoying the vibes. Limited tickets are available, and the festival is expected to sell out as it has done every year since its inception.

On this glorious pizza weekend, Hance Park becomes a cheesy paradise for approximately 7,000 attendees who have access to approximately 15 to 20 pizza makers, dessert food trucks, related food vendors, and a full, park-filled festival with lawn games, live bands, and a kid's craft zone. Bars, bands, and slices of 'za, all outdoors in a city park – what could be better? Pizza makers will serve affordable slices, full pies and everything in between.

The Phoenix Pizza Festival has again partnered with Downtown Phoenix Inc. as a beneficiary. This community development group promotes the revitalization of downtown by supporting events and local businesses.

The festival is both Saturday and Sunday, November 11th through the 12th, 2023 from 11:00 a.m. to 6:00 p.m. on Saturday and till 4:00 p.m. on Sunday. Hance Park is located at 1202 N. 3rd Street in Phoenix. Tickets are \$16 entry online purchase only, and kids five and under are free. For more information and tickets call (480) 442-9176 or visit www.phoenix.pizza. ❖

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Thirsty Lion Introduces New Autumn Menu with Seasonal Choices through Thanksgiving 2023

Thirsty Lion Gastropub spices up the Fall season with a new seasonal menu available through the week of Thanksgiving. With four Valley locations in Gilbert, Chandler, Phoenix and Tempe, the menu incorporates autumn flavors including apple brine, butternut squash, seasonal vegetables, white cheddar mashed potatoes, candied walnuts and roasted red beets. Six new savory items offer guests new choices to enjoy while taking in the cool temperatures of fall on the expansive outdoor patios.

The new menu is comprised of Seared Ahi Tuna spice rubbed and seared rare with dressed jicama & red peppers, Sriracha aioli, wasabi aioli and ginger soy glaze; Arugula & Beet Salad with Herb Grilled Chicken served with roasted red beets, baby greens arugula, grain mustard vinaigrette, lemon shallot vinaigrette, chèvre cheese, shaved fennel and candied walnuts; Wagyu Beef Burger with Snake River Farms American Wagyu ground beef, crispy prosciutto, Malbec caramelized onions, sharp white cheddar, arugula and pimentón rémoulade on a toasted brioche bun. Other options include the Seared Shrimp & Butternut Squash Linguine with seasoned shrimp sautéed with butternut squash, prosciutto, spinach, red peppers, garlic, shallots, red chili flakes, Reggiano cheese and basil as well as the Black Cherry BBQ Pork



Wagyu Beef Burger



Whiskey Bing Cherry
Bread Pudding

Tenderloin made with Apple brine marinated and grilled with black cherry BBQ glaze and served with white cheddar mashed potatoes and seasonal vegetables. For dessert, Whiskey Bing Cherry Bread Pudding baked with whiskey and dried Bing cherries with whipped cream and whiskey caramel sauce.

New craft cocktails will include the Espresso Martini with New Amsterdam vodka, Mr. Black cold brew coffee liqueur, Kahlua, simple syrup and fresh brewed coffee; the High West Maple Old Fashioned High West American Prairie Bourbon, pure maple syrup, orange, lemon, Angostura Bitters and soda water; as well as the Tito's Winter White Cosmopolitan served with St. Germain Elderflower liqueur, triple sec, fresh lime juice, simple syrup, and white cranberry juice, garnished with sugared cranberries and fresh mint. Non-alcoholic options include the Blood Orange Ginger Iced Tea, Hibiscus Basil Lemonade and the Passion Fruit & Mango Agua Fresca.

The seasonal menu is available for dine in and takeout. For more information, please visit the website at www.thirstyliongastropub.com or call Tempe: (480) 968-2920; Santan Village: (480) 899-0119; Desert Ridge: (480) 419-5070; Chandler Viridian: (480) 786-5799. ❖

Pratt Brothers Christmas at Rawhide

November 24th ~ December 24th

'Tis the season, and the Pratt Brothers Christmas will be celebrating the holidays for an entire month at Rawhide. From November 24th through December 24th, attendees will enjoy a truly magical holiday experience across 15 acres of land, featuring 6 million lights, a holiday express train ride, a nightly parade, jaw-dropping stunt shows, holiday shopping, a dazzling gingerbread house light show, live entertainment, one-on-one time with Santa Claus himself, and much more.

Open every Wednesday through Sunday from 6:00 p.m. to 10:00 p.m., Pratt Brothers Christmas will have something for everyone in the family to enjoy. Tickets range from \$29 to \$75 per person (free for children ages 2 and under) and can be purchased at www.prattbrotherschristmas.com. ❖





Thanksgiving at Miracle Mile Deli Thanksgiving to Go

Pre-order family dinners, single dinners, holiday pies and sides from Miracle Mile Deli starting November 1st. Think outside the bird and consider options like pastrami and brisket too!

The restaurant is closed on November 24th, Thanksgiving Day. Orders may be placed by calling (602) 776-0992 by Tuesday, November 22nd by 2:00 p.m. for pick up on Wednesday, November 23rd (11:00 a.m. to 7:00 p.m.)

Individual Oven Roasted Turkey Dinner - \$23

White meat or dark meat served with homemade mashed potatoes and gravy, stuffing, cranberry sauce, rye bread and butter.

Thanksgiving Family Feast (Serves 6-8 People) - \$225

- 3 lbs. of Oven-Roasted White Meat Turkey Breast
- 2 Quarts of Homemade Mashed Potatoes
- 1 Quart of Homemade Gravy
- 1 Quart of Homemade Stuffing
- 1 Pint of Cranberry Sauce
- 1 Quart of Baked Macaroni & Cheese
- 6 Kaiser Rolls
- 1 Whole Pie (See Options Below)



Sides and Desserts

- Quart of Homemade Mashed Potatoes - \$16 Serves 3-4 people
- Quart of Homemade Gravy - \$16 Serves 3-4 people
- Quart of Homemade Stuffing - \$16 Serves 3-4 people
- Quart of Homemade Cole Slaw, Potato Salad or Pasta Salad - \$16 Pint of Cranberry Sauce - \$8 Serves 3-4 people
- Hot Pastrami - \$35 per pound Serves 3-4 people
- Hot Brisket Of Beef - \$32 p/lb. Serves 3-4 people
- White meat Turkey by the pound - \$35 per pound
- BBQ Chicken - \$22 per pound
- BBQ Pastrami - \$23 per pound
- Signature Kaiser Rolls or Onion Rolls - \$18 per dozen
- Large Loaf of Rye Bread (24 slices) - \$18
- Whole Pie - \$22: Pumpkin - Pecan - Lemon Meringue - Boston Cream - Coconut Meringue - Apple - Cherry Carrot Cake or Chocolate Cake - \$7.50 per slice
- Atomic Horseradish - \$8 per pint

Miracle Mile Deli is located at 4433 North 16th Street in Phoenix. They are open from 11:00 a.m. to 7:00 p.m. Monday through Saturday (Closed Sundays and on Thanksgiving Day and Christmas Day). For more information, call (602) 776-0992. ❖



Miracle Mile Deli Owner Josh Garcia




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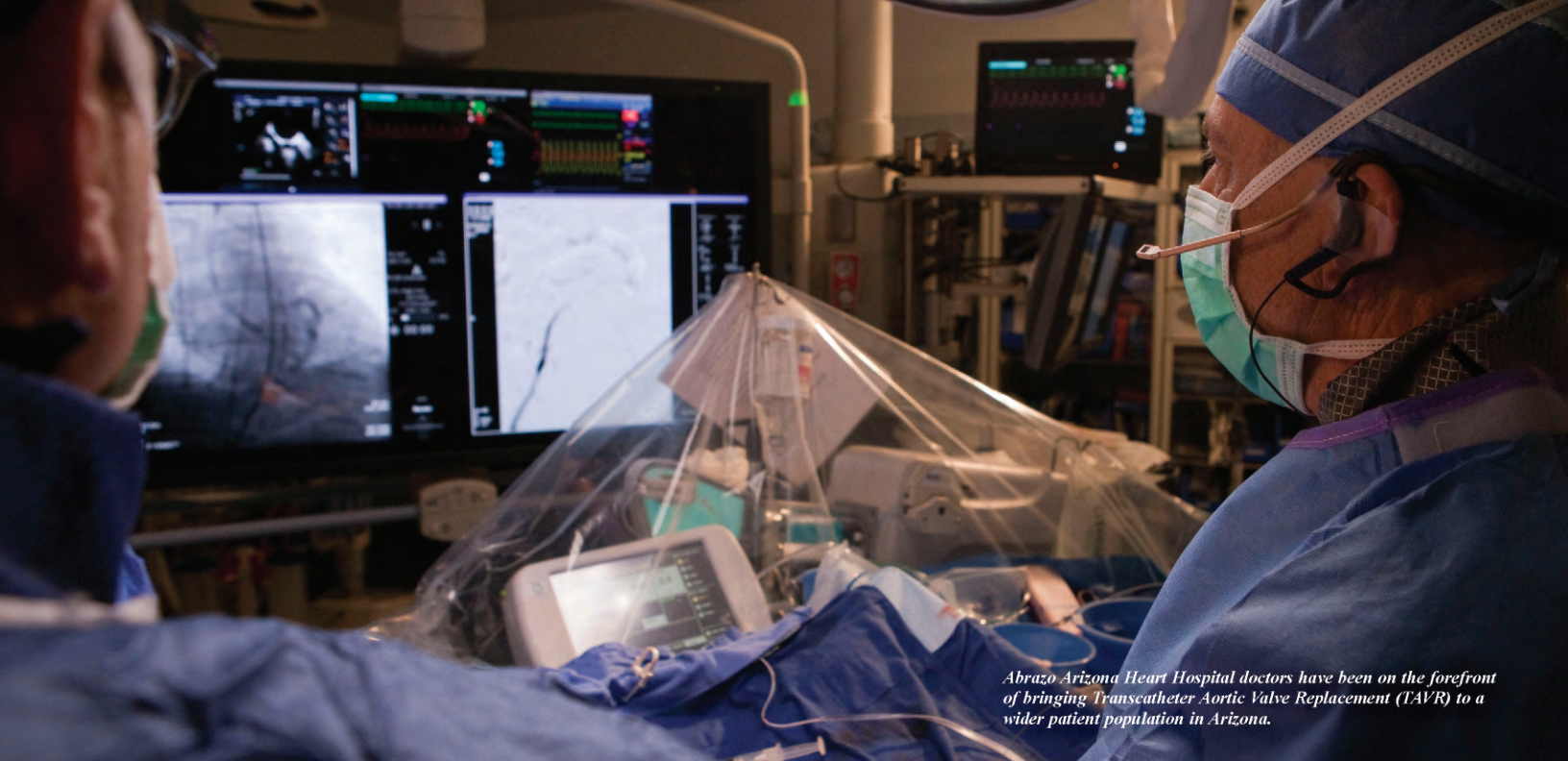
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Abrazo Arizona Heart Hospital doctors have been on the forefront of bringing Transcatheter Aortic Valve Replacement (TAVR) to a wider patient population in Arizona.

Abrazo Arizona Heart Hospital Celebrates 25 Years of Care

A hospital dedicated to heart and vascular care and research was uncommon when Abrazo Arizona Heart Hospital opened in 1998, one of the first hospitals of its type in the country.

As it celebrates its 25th anniversary in 2023, Abrazo Arizona Heart Hospital continues to bring medical advances to the Valley.



Marcie Westwater was treated at Abrazo Arizona Heart Hospital for a potentially fatal spontaneous coronary artery dissection. She is now back to an active lifestyle.

Life-changing results for patients

Abrazo Arizona Heart Hospital physicians have treated thousands of patients experiencing heart attacks, valve disease, arrhythmia, heart failure and a host of other conditions, often with life-changing results, noted hospital Chief Administrative Officer Nathan Worley.

One of those patients is Marcie Westwater of Phoenix. She hadn't been feeling well and told her husband to take her to the Abrazo Arizona Heart Hospital, where she went into cardiopulmonary arrest in the parking lot.

Interventional cardiologist Dr. Akil Loli was on duty and quickly assessed and diagnosed Westwater's condition. She had suffered a spontaneous coronary artery dissection – a condition that can be fatal if not quickly diagnosed and treated.

"If you have a heart problem, that's where to go," said Westwater, who now is back to an active life. "I felt like I was getting individualized care, and was very nurtured."

New technology for improved outcomes

Abrazo Arizona Heart Hospital's participation in research speaks volumes about its team of cardiologists, nurses and caregivers, and it offers patients opportunities for better outcomes, said Dr. Timothy Byrne, Medical Director of Cardiovascular Services.

Doctors at Abrazo Arizona Heart Hospital were first in Arizona to perform a new heart valve procedure as part of an early study of the Intrepid™ Transcatheter Tricuspid Valve Replacement (TTVR) system for use in patients with severe, symptomatic tricuspid regurgitation, which may lead to eventual heart failure or death.

Abrazo has also introduced new technology for treating cardiovascular patients. In September, it was first in Arizona to implant the new Watchman FLX Pro device, designed to reduce stroke risk and serve as an alternative to the lifelong use of blood thinners for people with atrial fibrillation not caused by a heart valve problem.

Abrazo Arizona Heart Hospital doctors have also been on the forefront of bringing Transcatheter Aortic Valve Replacement (TAVR) to a wider patient population in Arizona.



Care, support for patients and families

Many of the nurses and staff who were there in 1998 are still providing care and support to patients and their loved ones. Lorrie Schack, RN, was the first charge nurse in the Intensive Care Unit. Having served in many roles over the years, today she is Patient and Family Relations Coordinator.

“Being a part of a specialty hospital that is innovative, including the cutting edge technology, gives you a proud feeling, especially to know Abrazo Arizona Heart Hospital maintains high patient satisfaction scores,” said Schack. “The one constant has always been the commitment to the hospital and the empathy we all share for our patients.”

For more information about Abrazo Arizona Heart Hospital, take a free heart health risk assessment or to find a doctor, visit AbrazoHealth.com. ❖



Continued investment in new technology and upgrades for its clinical and patient care capabilities allow Abrazo Arizona Heart Hospital to bring advances in cardiovascular medicine to Valley patients.



Abrazo Arizona Heart Hospital has also introduced new technology for treating cardiovascular patients. It was first in Arizona to implant a new device designed to reduce stroke risk for people with nonvalvular atrial fibrillation.

Childsplay Presents Rudolph The Red-Nosed Reindeer

Free Family Festivities at All Performances

Childsplay invites kids and families to arrive at the theater one hour prior to curtain time to enjoy free holiday festivities prior to the performances of smash hit, *Rudolph The Red-Nosed Reindeer* at Herberger Theater.

Enter the winter wonderland where kids can visit the Elves Workshop to construct a holiday craft, enjoy a cup of Mrs. Claus' delicious hot chocolate and holiday goodies and visit the photo booth to take a commemorative photo. Every child attending the performances will receive a free Rudolph Red Nose to take part in the festivities.

The delightful live stage version of the classic TV special, *performances of Rudolph The Red-Nosed Reindeer* are Saturdays and Sundays, November 18th through December 24th with additional performances to be held the week of Christmas. Tickets for Rudolph

start at \$20 and they are on sale at the website at childsplayaz.org or by calling Herberger Box office at (602) 252-8497.

Special Performances of Rudolph The Red Nosed-Reindeer: Storybook Previews

November 18th at 1:00 p.m. and November 26th at 4:00 p.m.

Enjoy \$15 tickets and a free book to take home with you! Storybook Performances are sponsored by the Steele Foundation. All seats are General Admission.

Sing Along Performance

December 21st at 4:00 p.m.

Filled with your favorite songs from the TV special, the audience is invited to sing along with the cast during the show. Commemorative Sing Along booklet provided.

Herberger Theater Center is located at 222 E. Monroe in downtown Phoenix.

Rudolph Back Stage Tour Performances

December 9th and December 23rd following the 4:00 p.m. shows

Go behind-the-scenes with a backstage tour of the show! Walk on stage, see props and costumes and learn about how the magic is made. Backstage Tours are \$5 per person and limited to 30 people per tour with advanced registration.

Follow the delightful journey of Rudolph, Hermey the Elf, and Yukon Cornelius as they encounter the Abominable Snowman and journey to the land of Misfit Toys.

Filled with holiday hits like "Rudolph The Red-Nosed Reindeer" and "Holly Jolly Christmas," Sam The Snowman floats across the stage and tells the story of Rudolph's journey. The North Pole will come to life, complete with Santa Claus and his hilarious elves!

Tickets are available at childsplayaz.org. ❖





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~ Sip and Savor New Menu Items at Postino ~

The Valley's original local wine café, Postino, is introducing all-new menu items starting on November 2nd. For starters, the crowned champion of this summer's Battle of the Bruschetta competition, the Mexican Street Corn Bruschetta has earned a spot on the fall menu – made with homemade elote, pequin pepper, feta and fresh cilantro. Plus, cheese lovers will enjoy the all-new Roasted Mushroom Fondue: melted white cheddar, truffle, roasted cremini mushroom, and focaccia crostini bread for dipping. If that's not enough, guests will be delighted to taste Postino's Italian Beef Panini: Italian roast beef paired deliciously with creamy brie, caramelized onions, and garlic aioli with au jus. For those with a sweet tooth, the Hot Donut Dots (homemade donut holes, salted butter chocolate, caramel + vanilla dripping sauces) and the Cookie Sundae (waffle cone, vanilla bean ice cream, salted chocolate butter sauce, chocolate chip cookie, cookie butter, graham cracker streusel) will be the perfect way to finish the night.

For the wine lovers out there, Postino is staying true to its mission of bringing quality and approachable wines to guests curated by their awe-somm wine guy, Brent Karlicek. The Intuicion Cava Brut brings intense fruity notes that are lively and fresh with a slight sweetness. If tart and fruity is more your style, the Bayonne White Blend is a perfect addition to the wine list. The fan favorite Last August Sauvignon Blanc is also making a comeback. The new Boire

Gamay brings out bright berry aromas in this light-bodied red which makes for a smooth and mellow sip with just a bit of a chill. The season's perfect blend, De La Tierra, embodies the bright aromatics of red cherries and raspberries with a touch of strawberry to satisfy a savory palate. Correa expresses intense floral and berry aromas with lively acidity and supple red berry fruit – perfect for sipping. The new additions pair perfectly with Postino's food menu that is jam-packed with shareables that are sure to instigate last-bite fights. Visit www.postinowinecafe.com for details and to find your nearest Postino location.

Plus, score a \$30 Bonus Card when purchasing \$100 in Gift Cards from November 13th through November 27th. For those wanting to enjoy Postino in the comfort of their own home, the Holiday Catering Bundle (\$300, feeds 15) is available from November 9th through January 24th, perfect for holiday and social gatherings. To start, guests can select two of: Chef's Charcuterie, Skewers, Table Cheese, Meatballs



& Goat Cheese and Crudite Platter. Plus, one full size Bruschetta Platter and Salad.

Postino began 22 years ago with a vision and some homegrown determination. After renovating the historic Arcadia Post Office Building, the partners built a foundation with unique, approachable wines; simple, delicious food prepared with local ingredients; and a warm, edgy culture that brings everyone together. Today, Postino continues this tradition with over 25 unique locations in five states, each set in historically relevant buildings integral to the neighborhoods that surround them. ❖

Fabulous Food Announces Thanksgiving Dinner

Pre-Order Now Available Valley Wide

Fabulous Food, the fine catering and events company based in Phoenix, has released its Blissful Fall Thanksgiving Dinner menu. The following options are available for pre-order and pick-up, so all Thanksgiving hosts have to do during their holiday celebration is eat, drink and give thanks along with their guests!

Complete Thanksgiving Dinner Menu Includes:

- Herb-Rubbed Whole Roasted Turkey (16-18 lb.) with traditional gravy herb stuffing
- Cranberry and Zinfandel Relish with cinnamon and citrus zest
- Green Beans Amandine
- Buttermilk and Herb Mashed Potatoes
- Sweet Potatoes with pecan crumble and marshmallows
- Dinner Rolls with whipped butter
- Black Bottom Pecan Pie

This menu serves six to eight guests for \$299.99++. Menu substituted with bone-in turkey breast (12-14 lb.) for whole roasted turkey is available for \$319.99++. Thanksgiving hosts can also order a la carte items including:

- Bone-In Turkey Breast (12-14 lbs.), \$149
- Whole Turkey (16-18 lbs.), \$129
- Traditional Gravy (1 qt.), \$18
- Herb Stuffing (2.5 lbs.), \$36
- Cranberry Zinfandel Relish with cinnamon and citrus zest (16 oz.), \$18
- Green Beans Amandine (2 lbs.), \$28
- Buttermilk Herb Mashed Potatoes (3 lbs.), \$36
- Sweet Potatoes with pecan crumble and marshmallows (2 lbs.), \$28
- Roasted Brussels Sprouts with caramelized apples and bacon (2 lbs.), \$24
- Butternut Squash Soup with toasted pepitas (1 qt.), \$18
- Dinner Rolls (10) with whipped butter, \$12
- Whole Pumpkin Pie, \$24
- Whole Apple Pie, \$24
- Whole Black Bottom Pecan Pie, \$24

The Blissful Fall Thanksgiving Dinner menu is now available for pre-order. Orders must be received and confirmed by Wednesday, November 15th. Orders can be made by calling (602) 267-1818 or via info@fabulousfoodaz.com. Orders will be available for pick up between 10:00 a.m. and 2:00 p.m. on Wednesday, November 22nd at Fabulous Food located at 120 S. 26th Street in Phoenix.



~ Golf Tip ~

Tina's Simple Drill to Start the 2023-2024 Season

By Tina Tombs, The Arizona Biltmore Golf Club



Welcome back Arizona Biltmore Golfers!

This is a great drill that I have been using since 1993. Set up is easy and it's a great way to get your game off to a great start.

As you can see here, (image 1) I have the ball I am going to hit on the tee and the ball I am rolling back is close to the back of my club. The intent is to roll the ball back with consistent speed to the alignment stick about 4 feet behind the ball. Then go ahead and swing

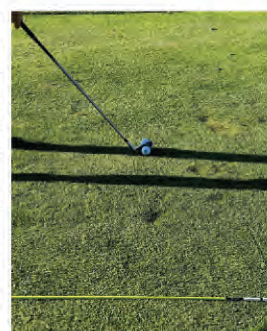
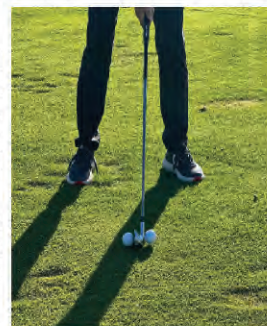
to hit the ball on the tee.

This simple drill helps in a few ways:

- 1 Tempo** - Focus on keeping the ball touching the back of the club for a longer amount of time. Also, pay attention to the tempo of the takeaway and pace the ball back so it just reaches the alignment stick.
- 2 Sequencing** - Move the ball back with your body (big muscles) rather than your hands and wrists. This will keep your swing tight and in sync.
- 3 Takeaway Path** - Sweep the ball back in a certain direction to help with your takeaway path. For example: if your path is outside, sweep the ball back more to the inside on the takeaway and vice versa if the path is too inside on the takeaway, sweep the ball straighter back towards the alignment stick.

To Summarize: This simple drill will help get your tempo, sequencing and takeaway path fixed on the range in just a few practice sessions.

Tina Tombs is a 2020 Arizona Golf Hall of Fame Inductee, a *GOLF Magazine* Top 100 Teacher in America, and two-time LPGA National Teacher of the Year. To schedule your next golf lesson or clinic session, you can contact Tina or her staff by downloading our app TinaTombsGolf on the app store or google app store.



Rusconi's American Kitchen Presents 2023 Fall Cooking Class Led by Chef, Owner Michael Rusconi

On Saturday, November 18th at 10:30 a.m., Michael Rusconi, renowned chef and owner of Rusconi's American Kitchen, presents his 2023 Fall cooking class. During this intimate lunch and learn, guests will experience a demonstration of the following menu, after which they will have the opportunity to enjoy it! Courses include:

- Guajillo Seared Ahi Tuna with red quinoa, olives, roasted mushrooms and basil
- Chili and Coco Marinated Breast of Duck with Arizona dressing and preserved red current jus
- Dark Chocolate Bread Pudding with vanilla sauce, seasonal berries and salted caramel sauce

Cost is \$75 (plus processing fees). To purchase tickets, visit <https://www.eventbrite.com/e/2023-fall-cooking-class-with-chef-michael-rusconi-tickets-739627685317?aff=oddttdcreator>. For more about Rusconi's American Kitchen, visit rusconiskitchen.com.



Savor the Season and the South of France as Francine Restaurant Introduces New Fall Dishes Starting This October

The Dishes Are Inspired by Chef Connor Harmon and Owner Laurent Halasz's Recent Trip to Provence

Just in time for fall, Francine Restaurant is proud to introduce several new dishes for the season that have been inspired by Executive Chef Connor Harmon and Owner Laurent Halasz's recent trip to the Provence region of France.

Known for its diverse landscapes, from the Southern Alps and Camargue plains to the rolling vineyards, the Provence region is located in southeastern France bordering Italy and the Mediterranean Sea. The area offers an abundance of olive groves, pine forests and lavender fields.



"At Francine we want our dishes and our cuisine of the sun to truly be influenced from this beautiful region and to do that properly you must visit this area often to get new inspiration," said

Halasz. "This is where all the beautiful and seasonal ingredients thrive and we wanted to get fully immersed in the olive oils, the wild herbs, tomatoes, garlic and the other flavors of the sun."

Halasz, who grew up in the region still gets his inspiration from the dishes his mother would serve around the table. This past summer the restaurateur took Harmon on a 10-day retreat where they traveled the region, tasting various cuisine at restaurants and markets, and spoke with the purveyors, farmers and chefs. Upon their return, Halasz and Harmon have now prepared four of those Provençal inspired dishes.

"This was an incredible hands-on opportunity to really get up close with some of the greatest chefs in the region and to taste the flavor profiles that would help us really develop our dishes this season," said Chef Harmon. "These dishes are meant to showcase the provençal flavors of the season and transport our guests to a region that incorporates lavender, and fresh vegetables into almost every dish."



The first of Halasz and Harmon's fall dishes is Soupe Au Pistou, a light, vegetable-based soup that is considered France's version of Minestrone. However Francine's version will omit the pasta to keep it gluten free and vegan and it will be seasoned with an herb pistou (\$16).

The next dish is the Daube Provençal. Traditionally a beef stew from Provence, Francine's version has been refined with offering braised short ribs and served over potato gnocchi with carrots and other seasonal vegetables (\$46).

Also included on among new fall dishes are two other dishes that highlight Francine's twist on French Classics.

The third dish is the Escargot, which is served with garlic parsley butter, and Francine's version adds a parmesan tuile that adds a salty, crunchy bite to the dish (\$24).

For a new dessert option for fall the Creme Brulee is served. Harmon steeps lavender into the creme brulee and adds an apricot gel which adds acidity and lightens what would be an otherwise heavy dessert (\$18).

The locally sourced dishes will remain on the menu of the upscale bistro, through the winter months.

Francine restaurant is located in luxury wing at Scottsdale Fashion Square at 4710 N. Goldwater Boulevard in Scottsdale. Francine Restaurant is open 11:00 a.m. until 9:00 p.m. most days with extended hours on the weekend. Reservations are encouraged by calling (480) 690-6180 or visiting www.francinerestaurant.com.



Oysters with Toppings

Ocean Prime Celebrates National Seafood Month Anytime

While October was National Seafood Month, seafood is celebrated every day at Ocean Prime! The High Street seafood and steakhouse serves up the freshest seafood available, with options from "On Ice" choices ranging from oysters on the half shell (East Coast and/or West Coast), chilled crab meat cocktail and jumbo shrimp cocktail. Diners can even customize their own "Smoking" Shellfish Tower.

Guests can also enjoy an array of sushi selections such as the Ocean Roll featuring tuna, salmon, Hamachi, avocado and chili garlic oil or the Ahi Tuna Tartare with avocado, ginger ponzu and sesame seeds. Main entrees seafood selections include Pacific Halibut, Twin Lobster Tails, Sea Scallops, Chilean Sea Bass and more.

Ocean Prime is celebrating its 15-year anniversary in Phoenix this fall. With the celebration of this milestone, the restaurant is also looking back at their successes based on some impressive sales numbers. In 15 years, Ocean Prime has sold 90,000 steaks to Phoenix diners. Of course, what meal isn't enhanced with a lovely cocktail? Since its opening, Ocean Prime has sold 43,000 Berries & Bubbles cocktails featuring Belvedere Organic Lemon and Basil Vodka, marinated blackberries, fresh lemon juice, Domaine Chandon Brut and dry ice smoke.

And while Ocean Prime is famous for its incredible oysters, seafood, sushi, steaks, cocktails, wine selection and more. It's the Ten-layer Carrot Cake, with cream cheese icing and pineapple syrup that really has a hold on guests. Once again, the proof is in the numbers. Over the past 15 years, Ocean Prime has sold 208,000 layers of its decadent carrot cake. Now that's a stat that stacks up.

For more information or to make a reservation, visit ocean-prime.com or call (480) 347-1313.



Ten-layer Carrot Cake

~ Real Estate Update ~



Four Smart Reasons To Buy a Home During the Holidays

By Debbie Frazelle, Coldwell Banker Realty

Turkeys, tinsel, dreidels and pumpkin pie, the holidays are almost here again, and it's the perfect time for house hunting. We know you're busy planning family feasts and much-needed vacations from school and work. While it might seem illogical to put a big-ticket item like a home on your holiday shopping list, it really does make sense. Here are smart reasons to let everyone else hit the mall, while you make the purchase of a lifetime: a new house to ring in the New Year.

1. Less competition from home buyers

Most buyers take the month off to celebrate the holidays, attend parties, host out-of-town guests and, quite frankly, avoid trudging around in inclement weather to look at houses. Or, maybe they've heard that this is a lousy time to buy a house. Whatever the reason, shopping for real estate at a time when fewer buyers are in the market can pay off big.

2. Motivated home sellers

The November/December seller is likely to be serious and motivated, and therefore more open to negotiation. So, what you might lack in choice of available homes could be balanced out by dealing with a more flexible seller. Most sellers have a compelling reason for putting their house on the market during the holidays.

3. Tax advantages

Buying now can help you save in April and beyond. Homeownership brings numerous tax perks, from deducting mortgage interest to property taxes. Also, many closing fees are tax-deductible if you itemize, although you should always double-check with your accountant about tax questions.

4. Greater accessibility to professionals

Since November/December are usually a slower months, you will have easier access to movers, inspectors, and mortgage brokers.

Bottom line, now is the time to buy! Once interest rates go down, even by one percentage point, buyers will come rushing back into the market, prices are going to increase significantly, and you will be paying more for the same house.

If you would like more information, give me a call or email me, Debbie Frazelle, at (602) 399-8540 or Debbie@DebbieFrazelle.com. ❖

Statistics from September 15th to October 14th, 2023

Homes for Sale	36	Homes Sold/Closed	4
Homes Sale Pending	3	Rentals Furnished	35
Rentals Unfurnished	8		

For Sale

Cloisters	3	\$435,000-\$455,000
Colony	1	\$1,125,000
Courts	5	\$630,000-\$745,000
Estates	3	\$4,900,000-\$11,950,000
Taliverde	1	\$3,750,000
Biltmore Mountain Estates	1	\$2,595,000
Gates	1	\$1,850,000
Greens	5	\$1,575,000-\$2,375,000
Hillside Villas	2	\$1,265,000-\$1,650,000
Meridian	6	\$335,000-\$475,000
Terraces	6	\$274,000-\$525,000

Pending Sales

Taliverde	1
Heights	1
Terraces	1

Closed Sales

Cloisters	4
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The Hermosa Inn Announces 2023-2024 Mimosa & Monet Art Series

The lushly landscaped patio of The Hermosa Inn creates the ideal setting for the popular Mimosa & Monet Art Class Series with artist-in-residence, Carrie Curran, for a memorable morning of mimosas and entertaining art instruction.

From enthusiastic beginners to emerging professionals, Carrie teaches, inspires and guides guests on an artistic journey while using acrylic on canvas to create their very own masterpiece.

Mimosa & Monet is a series of eight classes, running through May 4th, on Saturday mornings, from 9:30 a.m. to 11:30 a.m. The class fee is \$120 per person and includes instruction, tax and gratuity, all supplies, pastries, and the first mimosa.

Extend the great vibes of this creative class with a celebratory brunch at Lon's and enjoy either a complimentary appetizer or cocktail, with the purchase of one brunch entrée. Vouchers will be presented at the class/limit one per person. Reservations are recommended and can be made by calling (602) 955-7878 or visiting www.lons.com.

Dates:

Guided Path • November 11th, 2023
Mosaic Desert Sunset • December 9th, 2023
Agave • January 13th, 2024
Sedona Bliss • February 10th, 2024
Sunflowers & Solitude • March 9th, 2024
Desert Jewels • April 6th, 2024
Van Gogh's Irises • May 4th, 2024 ❖



Greater Phoenix Equality Chamber of Commerce Hosts 15th Annual Festival of Trees

On Saturday, December 2nd, 2023 from 6:00 p.m. to 9:30 p.m., the Greater Phoenix Equality Chamber of Commerce (GPECC) will be kicking off the holiday season by hosting the 15th Annual Festival of Trees at the Southwest Center in downtown Phoenix (1101 N. Central Avenue, Phoenix).

This colorful holiday event – \$75 for general admission or \$100 for VIP entry – will be emceed by Barbara Seville and will showcase a silent auction with a number of beautifully decorated holiday trees, wreaths, menorahs and other displays, all sponsored and decorated by local businesses and organizations. Holiday musical entertainment performed by the Phoenix Gay Men's Chorus will accompany complimentary hors d'oeuvres, a cash bar and various raffles and silent auction items – plus the highly sought after Travel Tree, which comes with the grand prize of a 7-night cruise in the Mediterranean that includes meals, drinks and airfare.

"Our 15th year is going to be off the charts," said Michele White, the Executive Director of the Greater Phoenix Equality Chamber of Commerce. "Seeing this event continually grow each year truly shows the strength and support of our community, and we're very much looking forward to celebrating that this holiday season."

The VIP reception, held from 6:00 p.m. to 7:00 p.m., includes complimentary champagne, hand-passed hors d'oeuvres, an array of enchanting door prizes, as well as the opportunity to mingle with special guests, including local, state and federal officials. This will be followed by general admission from 7:00 p.m. to 9:30 p.m.

A portion of all proceeds from the 15th Annual Festival of Trees will benefit Phoenix Gay Men's Chorus, a premiere performing arts organization that strives to unite, inspire, educate and entertain its diverse audiences, members, allies and supporting partners as well as the GPECC.

For more information or to purchase tickets for the event, please visit www.FestivalofTreesPhoenix.org. For more information on the GPECC, you may visit EqualityChamber.org or call (480) 648-9423.



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The Shops Gainey Village Returns with Holiday Wine & Dine Event

Guests are invited to the SHOPS at Gainey Village at Scottsdale & Doubletree to enjoy the splendor of the holiday season on Thursday, December 7th from 5:00 p.m. to 8:00 p.m. during their eighth annual Holiday Wine and Dine Christmas event! The free event will include live music by the Volcano Steel Drum Duo, Electric Violinist, Natasha, The Sahanas Brothers Guitar Duo and Miguel de Maria on Spanish Guitar throughout the expansive shopping center. To put guests in the spirit, festive horse and carriage rides by Scottsdale Horse and Carriage will be available in addition to a delicious cookies, coffee and hot chocolate by Coffee Bean & Tea Leaf. Families will also enjoy a visit from St. Nick himself! For those 21 years and older, complimentary wine tastings will be available at participating restaurants. For more information, please visit the website www.theshops-gaineyvillage.com.

About The Shops at Gainey Village

Located in Scottsdale, Gainey Village combines a distinctive blend of exceptional shops, boutiques, trendy eateries and fine dining destinations.



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Phoenix City Grille Presents Lux Row Bourbon Dinner

On Friday, November 10th, Phoenix City Grille presents the Lux Row Bourbon Dinner emceed by John Christie, considered to be the authority on whiskey in Arizona. The event begins at 6:00 p.m. with the welcome cocktail Apple Butter Bliss, featuring Ezra Rye, house cinnamon syrup, fresh lemon juice, spiced cider, apple butter and orange bitters. The five-course menu includes the following dishes and accompanying pours:

First Course — McClendon Farms Baby Gem Salad with spiced walnuts, smoked bleu cheese, figs, pickled apple, sun-kissed strawberries, star anise and elderflower vinaigrette featuring Blood Oath 9

Second Course — Corey's Duck Confit with tart cherry and Grand Marnier gastrique, spiced fall squash puree, spicy pickled fennel and bulls' blood micro greens featuring PCG and Star Liquor's Yellowstone collaboration single barrel

Third Course — Chicken and Beef Satays with jalapeno bacon jelly, pickled red cabbage, toasted peanuts and micro cilantro featuring Lux Row 4 Grain

Fourth Course — Grilled Argentine Ribeye with sweet corn pudding, guajillo demi-glace, asparagus and piquillo relish and chive oil featuring Phoenix City Grille's Rebel Cask Strength single barrel

Fifth Course — Espresso Pot de Crème with biscotti Chantilly cream, toasted hazelnuts, chocolate-covered espresso beans and micro mint featuring Phoenix City Grille's Ezra Brooks Cask Strength single barrel

Cost is \$150 per person, plus tax and gratuity. To reserve seating, contact Brittnee Reed via privatedining@phoenixcitygrille.com or phone at (602) 510-7174. For more about Phoenix City Grille, please visit phoenixcitygrille.com. ❖

NEW Fall Menu at Streets of New York

Streets of New York, local, family-owned and operated Italian restaurant and pizzeria, has launched its new 'Fall Features' menu incorporating comfort food and seasonal flavors! The fall menu is available through November and is available at all locations for dine-in, carry out and delivery.

The new fall dishes include:

Pepp n Mike's Pizza - Traditional sauce and mozzarella cheese, double crispy cup pepperoni, drizzled with Mike's Hot Honey

Loaded Streets Fries - Seasoned Streets fries loaded with Cactus 76 beer cheese, crispy cup pepperoni, ranch and green onion

Pumpkin Mousse Cheesecake - Homemade graham cracker crust with layers of pumpkin cheesecake, pumpkin mousse and whipped cream, dusted with cinnamon

Stubborn Soda Floats - 25oz mug with vanilla ice cream and choice of Stubborn Soda: Black Cherry Tarragon, Agave Vanilla Cream or Classic Root Beer

In addition, Streets is serving up some unbeatable deals for football fans this season. Running every Monday, Thursday, Saturday and Sunday, Streets of New York will offer touchdown promotions including a 16" Large Cheese Pizza + 24 traditional bone-in wings for \$35 and \$2.00 off any 9" sub sandwich! Stop by any of Streets' convenient Valley locations, or order online for delivery or takeout.

For over four decades, Streets of New York and its 15 local and family-owned locations across Arizona have served award-winning pizza made with specially chosen ingredients that are always handcrafted and hand-tossed for the perfect New York style pie. From gourmet pizzas, to create your own New York pizzas, gluten-free options and pizza by the slice, they have something for everyone. They even have a cure for the Mondays with buy any pizza and get the second half off! For more information, visit www.streetsofnewyork.com. ❖



Catch Hospitality Group (CHG),
Partners Tilman J. Fertitta, Mark
Birnbaum, and Eugene Remm

Catch Drops Anchor in Scottsdale

The team behind Catch Hospitality Group (CHG), Tilman J. Fertitta, Mark Birnbaum, and Eugene Remm, officially announce the 2025 debut of CATCH Scottsdale. Since 2011, Catch Hospitality Group has grown from a standalone NYC flagship into one of the most renowned restaurant groups best-known for CATCH and CATCH Steak. CATCH Scottsdale will mark the ninth outpost of the highly acclaimed brand, with locations in New York, LA, Las Vegas, Aspen, Miami, and Dallas, with more in the pipeline.

Slated to open in Q1 of 2025, the globally influenced seafood restaurant will be located in one of the most sought-after restaurant spaces at the illustrious Scottsdale Fashion Square, situated on the ground floor with valet parking and street access to Camelback Road, and alongside premium retail neighbors including Cartier, Louis Vuitton, Rolex, and Bottega Veneta. CATCH Scottsdale will span approximately 11,800 sq ft, providing a stunning oasis amidst the bustling locale. Designed by Rockwell Group, the famed interdisciplinary design team behind CATCH Miami Beach, CATCH STEAK Aspen, CATCH STEAK LA, and CATCH Las Vegas, CATCH Scottsdale will combine sleek design motifs with brilliant modernist architecture for an inviting and animated experience.

Featuring modern renditions of classic dishes, CATCH's streaming, shareable style of dining marries simple yet elegant seafood, sushi, and steak with excellent service and a lively vibe. The menu at CATCH Scottsdale will offer many of the quintessential CATCH items the brand has become known for including:

- Catch Roll with Crab, Salmon, Miso-Honey
- Truffle Sashimi with Tuna, Hamachi, Chili Ponzu, Black Truffle Purée
- Crispy Shrimp with Spicy Mayo, Tobiko
- Crunchy Rice Cakes with Tuna Tartare, Wasabi Tobiko
- Lobster Macaroni with Maine Lobster, Lobster Cream, Breadcrumbs, Grated Parmesan
- Mushroom Spaghetti with Wild Mushrooms, Snow Peas, Tomato, Parmesan
- Cantonese Lobster with Sake, Oyster Sauce, Scallion, Garlic

CATCH Classics are served alongside locally influenced menu offerings for a la carte service, as well as private and semi-private events.

"Scottsdale is the perfect destination for CATCH," said Tilman Fertitta, Catch Hospitality Group partner. "We're excited to share our brand of elevated energy with a sophisticated menu that is a must-experience. We look forward to introducing our award-winning approach to dining and hospitality to the community."

CATCH Scottsdale will be located at 7014 E Camelback Road, Suite 612, Scottsdale. For more information, please visit the website at www.catchrestaurants.com. ❖



Catch Cantonese Lobster



Tips for Holiday Lighting



What better way to get in the holiday spirit than by decking out your home for the winter months? Here are a few things to consider when getting your home holiday ready! We've been hanging lights in the Arcadia, Biltmore, Scottsdale, and Paradise Valley areas for five years, and we're happy to share some of our top tips for lighting things up!

Go Big

There are a number of sizes to choose from when deciding on holiday lights. Mini lights, C7, C9, G40, bistro and more. So, which should you choose? We recommend making an impact with the larger C9 bulbs. It's the biggest you can get and the most popular.

White Christmas

You can't go wrong choosing a beautiful white light to decorate your home. But it isn't quite that simple. There's one more choice to make – warm white or cool white. We always choose warm white for its natural look, as opposed to the stark blue hue of cool white.

Have fun with inflatables

Whether it's a jolly Santa, a red-nosed reindeer, or a smiling snowman, inflatables are a fun way to add extra flair to your holiday home. These big inflatable friends bring so much joy to families with little ones throughout the holiday season.

Wrap it up

The impact of wrapping the branches of citrus trees, mesquite trees or palo verde trees makes such a visual impact. The same goes for a towering palm. Go for traditional white lights or choose alternating red and white strands for a candy cane look.

Permanent bistro lighting

Those who like to entertain outdoors year-round should consider permanent bistro lighting (also known as Portofino lights or café lights). These bulb string lights are typically hung overhead like a canopy or along the perimeter of a patio or backyard. This often includes the installation of a pole or poles to string lights to. When the sun goes down, it creates a beautiful fairytale effect.

DIY or hire the pros?

We may be biased, but we say go pro. Our customers consistently tell us how much they appreciate the ease of hiring someone else to handle everything. We can supply the lights (or use our customers' lights), we provide all the equipment such as timers and extension cords, and we take down and store the lights in January. If you're considering hiring someone for the job, we are Arcadia and Biltmore residents ourselves and have built an enthusiastic customer base over the years. Our rates are competitive, and we guarantee a quality job. Please reach out by calling or texting (602) 574-7085 for a free quote. You can also follow us on Instagram at @everythinglightsaz

Riley Verhoff and Nic Cordovana are the 19 and 20-year-old co-founders of Everything Lights, a locally owned company specializing in holiday lights in Arcadia, Biltmore, Paradise Valley and Scottsdale.



Nic Cordovana (L) and Riley Verhoff (R)



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2 Bed | 2 Bath | **BILTMORE TERRACES**



5102 N 31st Pl 444, Phoenix, AZ 85016
3 Bed | 2.5 Bath | **BILTMORE TERRACES**

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FEATURED LISTINGS



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North Central Community in Partnership with Camelot Homes



4137 E Pinchot Ave, Phoenix, AZ 85018
4 Bed | 3 Bath | **ARCADIA LITE**



3185 E Stella Ln, Phoenix, AZ 85016
3 Bed | 3 Bath | **BILTMORE GREENS**



1337 E Pomelo Grove Ln, Phoenix, AZ 85014
4 Bed | 2.5 Bath | **NORTH CENTRAL**

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