

DeMaria's Heirloom opens in Scottsdale

by [Howard Seftel](#) - Jan. 26, 2009 01:20 PM
The Arizona Republic Restaurant Critic

Recession 2009 is not a great time to be launching a new restaurant. But if anyone has got the skill and smarts to pull it off, it's Michael DeMaria.

His new place, Heirloom, has opened its door at DC [Ranch](#), taking over the spot that used to be Flo's Hong Kong.

DeMaria's pedigree includes stints heading Lon's and T. Cook's in the mid-1990s, followed by an acclaimed 10-year-run at Michael's at the Citadel, which closed in 2007.

DeMaria has designed Heirloom to fit the scaled-back times. Seasonal and local are the menu buzzwords, and he aims to keep prices down with smaller portions. That means 3- to 4-ounce servings of fish, and 4- to 5-ounce servings of meat.

The contemporary American menu has five sections - salad, appetizer/pasta, fish, meat/poultry and dessert. The idea is for guests to put together their own [dinner](#), depending on how much they want to eat and spend - anything from salad and pasta to the full five-course experience.

Among the salad options, you'll currently find bibb lettuce, mozzarella and roasted peppers with heirloom tomato soup (\$8).

Next, you might have calamari with chorizo stewed with beans (\$15) or ricotta mint tortellini in a lamb Bolognese (\$12).

The fish course offers bacon-seared arctic char on cauliflower puree (\$14) and roast halibut with broccolini and artichokes (\$16). Meats include prosciutto-wrapped beef (\$18), veal cutlet with crab (\$18) and cinnamon-roasted duck breast (\$16). These dishes can be supplemented with sides like Parmesan-onion risotto (\$4), potato puree (\$3) and asparagus béarnaise (\$4).

Finish up with chocolate pudding with balsamic strawberries (\$5), a warm gingerbread tart (\$6) or a blondie layered with grape jelly and teamed peanut butter marshmallow [ice cream](#) (\$5)

DeMaria will be changing the menu monthly. In March, he'll be working with sun chokes, fiddlehead ferns, morel mushrooms, Oregon sturgeon and steelhead salmon.

Details: Heirloom, 20775 N. Pima Road (Market Street at DC Ranch), [Scottsdale](#), 480-515-2575. Hours: Dinner, 5 to 10 p.m., Monday through Saturday.

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