

# AT LAST

Michelin-starred chef Danny Grant's etta finally opens at Scottsdale Quarter

BY TERESA K. TRAVERSE



**One of the** most anticipated restaurants of the year, etta, opened its doors on April 6 at Scottsdale Quarter. Etta is the brainchild of two-time Michelin starred chef Danny Grant of the hospitality group What If Syndicate. Etta is the sister restaurant of Maple & Ash. Following the success of Maple & Ash, Grant decided to open another restaurant in Arizona. Grant resided in Scottsdale starting as a teen and says the city is his second home. He tells us that etta is designed to have an approachable, community feel.

"It's really just a fun neighborhood, wood-fired restaurant that serves a lot of my favorite food and gives us a lot more creative freedom," he says.

At etta, the star of the show is the custom-designed wood-fired hearths. Etta is short for Henrietta, French for keeper of the hearth. Grant says the hearth gives him a fun, open palette to play with.

Popular starters include Bubbling Shrimp (\$18) that's cooked in a coal oven and Fire-baked Focaccia and Ricotta (\$12). The Scottsdale location—there's a total of

four etta restaurants located throughout the country—has a focus on simple, vegetable-focused dishes. For example, the wood-fired Ramp & Asparagus pizza (\$18) that's topped with pecorino, lemon and black pepper. The Wild Salmon Crudo (\$18) is another entrée that Grant intended to be light and refreshing. Another dish that's unique to Scottsdale is Nonna's Raviolis (\$19) that's made with ricotta, pesto, spinach, pine nuts, cured eggs yolks and brown butter bread crumbs.

"I wanted a pasta that reminded me of my childhood that eats incredibly light, but shows that people with skill and that can cook are making it for you," says Grant of the dish.

Etta also features craft cocktails and an extensive wine list.

"The drink menu definitely adds that next level of excitement and fun," says Grant.

One standout offering is the Porron & a Polaroid (\$55). Guests' choice of wine or a margarita is poured into a porron, and customers are given a Polaroid camera to capture the experience.

When it came time to design the restaurant, Grant wanted to bring the outside in. The light-filled single-story 8,000 square-foot restaurant features an outdoor patio and an indoor trellis that gives the eatery a garden-like feel. Grant says that he broke up the expansive space to create a more intimate dining experience for North Scottsdale residents.

"We want to make sure that we're here for the people that live here. We're here for the locals," says Grant.

Etta is open Monday through Friday from 11 a.m. to 3 p.m. for lunch and Sunday to Thursday from 4:30 to 10 p.m., Friday to Saturday from 4:30 to 11 p.m. for dinner. Brunch is slated to be served on Saturday and Sunday starting on April 30.

Etta, 15301 N. Scottsdale Road; [www.ettarestaurant.com](http://www.ettarestaurant.com); 480.939.4444.