
Bon Appétit

In a town with 600 restaurants, Mirabel raises the bar on the culinary experience.

SCOTTSDALE, ARIZONA: When Executive Chef Bruce Christensen was a finalist for the position at Mirabel, the last step of the job interview included preparing sample dishes for management.

“The ability to prepare a dinner to the finest of standards was a given,” explained Christensen. “My brown sugar and fennel glazed salmon salad with citrus relish and apple cider vinaigrette was a success.

“I must admit,” continued Christensen, “when the added request to prepare my version of a signature Mirabel burger was added to the task, I paused. Simplicity is key. You don’t want to have the bun fall apart so, I actually ziplocked brioche rolls from my favorite bakery and placed them in my carryon during my flight from the East Coast to Phoenix for the interview. I have no doubt my gourmet burger with tomato bacon jam on those hand carried rolls made an impression.”

Mirabel is a debt-free and member owned club on 700



rolling acres of the Sonoran Desert in North Scottsdale. Amenities include a walkable Tom Fazio golf course, a caddie program in season, the 37,000 square-foot Desert Lodge Clubhouse influenced by Frank Lloyd Wright architecture, a fitness center with modern Cybex equipment, four Har-Tru tennis courts, and an art deco resort-style pool complete with luxurious cabanas.

“Mirabel is a small, intimate club with amenities that equal its larger competitors in the Scottsdale market,” lauded Tom Fazio. “The private club industry will have many winners and losers in this decade. Mirabel has positioned itself to be one of those winners. Its long range planning has created a solid financial foundation and a proud, upscale membership. I think private clubs around the world can learn from its management and operations.” ■

For more information on membership opportunities, please visit Mirabel.com.

CLUB ORGANIZED MEMBER TRIPS have included golf outings to Canada, Scotland, Ireland, and South Africa.

