



## **Now Hiring: Maple & Ash in Scottsdale to Host Hiring Event, June 4 & 5**

Chef Danny Grant's award-winning Chicago steakhouse to open at Scottsdale Waterfront this fall; seeking to hire 100 people for front & back of the house positions

- Who:** Business and food & drink reporters, local hospitality workers, and anyone else interested in applying for a career with this buzz-worthy dining destination coming to Scottsdale this fall.
- What:** The Valley's most anticipated, innovative dining destination, [Maple & Ash](#) in Scottsdale, is hosting an event on June 4<sup>th</sup> & 5<sup>th</sup> to hire up to 100 topnotch service professionals for all front and back of the house positions as it prepares to open this fall inside a stunning space at the Scottsdale Waterfront (7135 E. Camelback Rd.). Led by the two-Michelin-star Chef/Partner (and former Valley resident), Danny Grant, and his handpicked Executive Chef, Sean Currid (most recently of Hotel Palomar Phoenix), Maple & Ash's hiring event will take place on **Tuesday, June 4th from 2 – 6pm and Wednesday, June 5th from 11am – 3 pm**, at Dakota (7301 E. Indian Plaza) in Scottsdale.

The Maple & Ash team is excited to introduce the Valley to its modern, wood-fired twist on the classic American steakhouse. Founded in 2015 in Chicago's Gold Coast neighborhood, Maple & Ash quickly earned an outstanding reputation for its mix of cheeky fun, exceptional service, and serious culinary expertise. Signature dishes include the Fire-Roasted Seafood Tower (choose between the "Pro" and "Baller" options), as well as the "I don't give a F\*@K" multi-course chef's tasting menu. With a world-class wine cellar named "one of the most outstanding in the world" by Wine Spectator, Maple & Ash finds a way to celebrate every moment.

A Long Island native, Chef Danny Grant moved to Scottsdale with his family as a teenager, where he honed his skills at Elements Restaurant at Sanctuary before relocating to Chicago in his early twenties to work at North Pond. After cooking abroad in Paris, he returned to Chicago with his classic French training to become sous chef for NoMI Restaurant before becoming executive chef for RIA and Balsan Restaurants at the former Elysian Hotel in 2009. Grant was awarded Food & Wine's "Best New Chef" for his work at both RIA and Balsan, and earned two Michelin stars (2011, 2012) for his work at RIA. In 2015, he joined What If...Syndicate, the award-winning portfolio of brands including Maple & Ash. Here in Scottsdale, Grant partnered with a top local chef, Sean Currid who has worked at prestigious posts ranging from the JW Marriott Camelback Inn and Michael's at the Citadel to Mary Elaine's at The Phoenician and Café Zuzu at the Hotel Valley Ho.

**When:** The Maple & Ash Scottsdale Hiring Event will take place on **Tuesday, June 4<sup>th</sup> from 2 – 6pm and Wednesday, June 5<sup>th</sup> from 11am – 3 pm!**

**Where:** **Dakota**  
7301 E. Indian Plaza  
Scottsdale, AZ 85251

### **About Maple & Ash**

Maple & Ash is an innovative take on the traditional steakhouse—mixing a modern aesthetic with authentic service to deliver classic wood-fired dishes. With a sumptuous menu crafted by two-Michelin-star chef Danny Grant, an extensive wine program named one of "America's Best" by *Wine Spectator*, Maple & Ash finds a way to celebrate every moment. It's more than a restaurant; it's an experience.