

## THE SCOTTSDALE DINING *Experience*

*S*tart with acclaimed chefs creating bold flavors that flirt with your taste buds. Mix in mesquite-fired frontier fare served out of chuck wagons and cross-border influences from Latin America, California and beyond. Top it off with young chefs boasting raw talent and bold ideas along with a highly-rated Le Cordon Bleu culinary school, and it's easy to see how Scottsdale earned its spot at the table with the premier dining destinations in the country. Home to more than 600 restaurants – from chic to cowboy, spa cafés to sports shrines, not to mention award-winning chefs and al fresco dining all winter long – Scottsdale's created the perfect recipe for a foodie's paradise.



## LOCAL LUMINARIES

There's no doubt about it – Scottsdale chefs are leaving their mark on the world's culinary scene with bold flavors, innovative restaurant concepts and a penchant for using only the finest, freshest ingredients. Here's a handful of local luminaries you'll want to check out on your next visit.



**ESSENTIAL ELEMENTS** – Even if you don't know James Beard from James Bond, you'll easily recognize one of Scottsdale's culinary superstars – Food Network star **Beau MacMillan**, the executive chef at **elements** restaurant at Sanctuary on Camelback Mountain Resort and Spa. MacMillan has cooked for luminaries such as George W. Bush, U2 and Wayne Gretzky, and is probably best known for putting a Kobe beef beat-down on "Iron Chef" Bobby Flay. At **elements**, MacMillan places an emphasis on fresh, local and seasonal ingredients, utilizing a small network of local organic farmers and ranchers who supply his restaurant with the highest quality-product available.



**THE MIGHTY LEEK** – Over at **FNB** restaurant, the buzz is all about leeks. Not just any leeks, mind you. We're talking about Chef **Charleen Badman's** Braised Leeks with mozzarella and a fried egg, which earned a prestigious spot on *FOOD & WINE's* "Top 10 Restaurant Dishes of 2010." This is just the latest in a string of culinary kudos that includes "Best New Restaurant" honors from the *Arizona Republic*, *Phoenix Magazine* and *Phoenix New Times*, as well as a noteworthy nod in the *New York Times* for the all-Arizona wine list authored by FNB's charismatic front man and co-owner, Pavle Milic.



**NIGHT AT THE "IMPROV"** – If you're looking for a bona fide culinary adventure, pay a visit to Chef **Joshua Hebert** at **Posh**. The first thing you'll notice is that there's no menu. That's right – no menu. You'll receive a list

of ingredients Hebert currently has on hand and cross off anything you don't like (there's even a place to note food allergies and meat temperature preferences). From there, Hebert will whip up a four- to seven-course meal just for you, complete with wine pairings if you choose. Think small plates, deliciously daring food pairings and amazing creativity and you have the hallmarks of Hebert's "improvisational" cuisine.



**MISSION ACCOMPLISHED** – For Latin American cuisine that sizzles with contemporary style and robust flavors, head over to **The Mission**. Here, Chef **Matt Carter** has garnered rave reviews for specialties like Green Chili Duck Confit and Shortrib Asado Negro. The Mission's hand-crafted cocktails, using freshly pressed juice and organic ingredients, have also earned glowing reviews. A Phoenix native, Carter studied at the Scottsdale Culinary Institute and then spent several years in Paris, France, at Le Cordon Blue. The Mission is Carter's second collaboration with partner Terry Ellisor, joining their first venture, Zinc Bistro, as one of Scottsdale's most popular restaurants. Tip: The Mission's made-at-your-table guacamole is fresh, creamy and oh-so-good – don't miss it!

### If you go:

- **Elements**  
480-607-2300 / [www.sanctuaryoncamelback.com](http://www.sanctuaryoncamelback.com)
- **FNB**  
480-425-9463 / [www.fnbrestaurant.com](http://www.fnbrestaurant.com)
- **Posh**  
480-663-7674 / [www.poshscottsdale.com](http://www.poshscottsdale.com)
- **The Mission**  
480-636-5005 / [www.themissionaz.com](http://www.themissionaz.com)



## NEWCOMERS

If it's been a while since you've sampled the bounty of Scottsdale's culinary scene, you'll find a host of newcomers that are pleasing palates with rich, exciting flavors. Following are a few new kids on the block you'll want to check out.



**FLAVORS OF SPAIN** – Tapas top the list of delights at **Iruña**, an exciting new venture by local Chef and Restaurateur Aaron May, whose resume includes quality time with famed restaurateur Mario Batali at New York's Casa Mono. Iruña's casual, Basque-influenced style imparts the flavors of Spain and the restaurant's modern lounge atmosphere encourages guests to linger over creations like Pollo Colonial (spicy glazed chicken topped with pickled shallots), Calamari con Pimenton, and Filet Mignon with Tomatoes and Salbitxada.

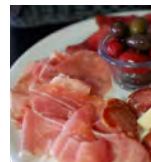


**REBEL IN THE KITCHEN** – **Culinary Dropout** doesn't follow your typical restaurant rules. The staff wears their own clothes (no uniforms here), the entire menu is under \$23, and the atmosphere is so relaxed, you just might feel like you're in your own kitchen. That is, if your kitchen served amped-up pub grub like Chef Clint Woods' Soft Pretzels with buttery provolone fondue, Short Rib Pasta, and Bistro Steak with blue cheese and peppercorn sauce. And since we're breaking rules, go ahead and order dessert first (can you say, "warm Apple Monkey Bread"?).



**KANTAK'S IN THE HOUSE** – Chef Bernie Kantak (formerly of Cowboy Ciao and Kazimierz) returns to downtown Scottsdale with **Citizen Public House**, a chic version of a traditional public house that serves craft beers, innovative cocktails and upscale pub food. The leather booths and stainless steel bar top give CPH its contemporary feel, while the menu grants time-honored favorites new life with elevated ingredients (try the Wagyu Burger served on a

Challah bun with Grafton maple smoked cheddar, "Tender Belly" bacon and roasted sweet onion).



**CERTIFIABLY PIZZA** – If pizza is your go-to comfort food, we have a treat for you. **'Pomo Pizzeria Napoletana** is the first restaurant in the Valley to be awarded the prestigious Certification of True Authentic Neapolitan Pizza from the highly regarded Verace Pizza Napoletana Association in Naples, Italy. What exactly does this mean? It means your pie is lovingly prepared by Master Pizzaiolo Matteo Schiavone using only premium ingredients imported from Napoli and baked in a 950-degree wood-burning oven that was handmade in Naples and shipped to Scottsdale.



**ROOM WITH A VIEW** – **Orange Sky** restaurant at **Talking Stick Resort** is a culinary jewel that offers upscale cuisine and breathtaking views from its perch on the resort's 15th floor. Here, Chef de Cuisine Ron Dimas and Executive Chef Tom Freimuth delight guests with entrées like Herb-Crusted Pacific Yellowfin Tuna, Char-Grilled Filet of Beef, and Shrimp Escabeche. After dinner, check out the entertainment offerings at the resort's Degree 270 lounge or Showroom theater.

### If you go:

- **Iruña**  
480-398-3020 / [www.irunaaz.com](http://www.irunaaz.com)
- **Culinary Dropout**  
480-970-1700 / [www.foxrc.com](http://www.foxrc.com)
- **Citizen Public House**  
480-398-4208 / [www.citizenpublichouse.com](http://www.citizenpublichouse.com)
- **'Pomo Pizzeria Napoletana**  
480 998 1366 / [www.pomopizzeria.com](http://www.pomopizzeria.com)
- **Orange Sky**  
480-850-7777 / [www.talkingstickresort.com](http://www.talkingstickresort.com)



## LONG-TIME FAVORITES

When it comes to restaurants that have reached near legendary status, Scottsdale offers an impressive roster that ranges from upscale steakhouses and gourmet Polynesian fare to an ice cream parlor that's been featured in a syndicated cartoon strip.



**SPORTS FANS' PARADISE** – Don & Charlie's, a landmark in downtown Scottsdale since 1981, is a virtual shrine to sports memorabilia. From celebrity caricatures and autographed bats and balls to signed magazine covers and much more, it's easy to see why Don & Charlie's is a favorite of fans and players alike, especially during Spring Training season in March. While the restaurant's memorabilia collection and friendly staff create a fun, welcoming atmosphere, the true MVP is a Chicago-inspired menu that includes prime steaks, fresh seafood, barbecue ribs and a complimentary chopped liver plate served before every dinner.

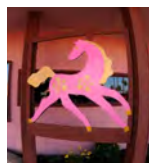


**A VALLEY TRADITION** – El Chorro Lodge has been a Valley tradition since the late 1930s when the original buildings, which previously housed the Judson School for Girls, were converted to a restaurant and lodge. Clark Gable, Milton Berle and David Wright, son of Frank Lloyd Wright, were among the lodge's first prominent visitors. Today, El Chorro Lodge is known for its exquisite beef, fish and chicken entrées, as well as its world-famous sticky buns.



**HOME OF THE MAI TAI** – Downtown Scottsdale's original Trader Vic's entertained locals, visitors and Hollywood A-listers from 1962 to 1990. Today's Trader Vic's, which reopened in 2006 at the posh Hotel Valley Ho, combines classic Polynesian and Hawaiian fare with a hip, contemporary vibe. Using the finest seasonings and farm-fresh ingredients from local purveyors, Chef Justin Pfeilsticker whips up favorites like Hawaiian Butterfish, Spicy Thai Noodles

and Braised Beef Short Rib. Trader Vic's also offers a fun and fabulous cocktail menu, including thirst-quenchers like the original Mai Tai, Scorpion Bowl and Suffering Bastard.



**PINK PONY RIDES AGAIN** – Another long-time Scottsdale favorite, the Pink Pony serves up prime meats and seafood, innovative sandwiches, and comfort-food favorites like meatloaf and chicken pot pie. The Pink Pony delighted guests from 1949 to 2009, closed briefly following the death of one of its owners, and reopened in 2011 under new management. Fans of the original will be glad to know that the Pink Pony of today has the same casual steakhouse atmosphere that was popular with baseball legends like Mickey Mantle, Dizzy Dean, Ted Williams and Willie Mays.



**SWEET TREATS** – The Sugar Bowl, a bubble-gum pink landmark in Old Town Scottsdale since 1958, is a must-stop on any family itinerary. The menu includes classics like patty melts, PB&J sandwiches and cheeseburgers, but the real stars are ice cream confections like the Gosh-Awful-Gooley Banana Split and Dusty Road Sundae. Local cartoonist Bil Keane is such a fan that the Sugar Bowl is often featured in his "Family Circus" cartoon strip.

### If you go:

- **Don & Charlie's**  
480-990-0900 / [www.donandcharlies.com](http://www.donandcharlies.com)
- **El Chorro Lodge**  
480-948-5170 / [www.elchorrolodge.com](http://www.elchorrolodge.com)
- **Trader Vic's**  
480-421-7799 / [www.hotelvalleyho.com](http://www.hotelvalleyho.com)
- **Pink Pony Steakhouse**  
480-945-6697 / [www.pinkponyrestaurant.com](http://www.pinkponyrestaurant.com)
- **Sugar Bowl**  
480-946-0051 / [www.sugarbowlscottsdale.com](http://www.sugarbowlscottsdale.com)



Prado

## GARDEN FRESH

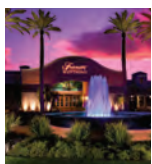
Incorporating organic foods and locally grown produce isn't a new culinary trend, but more and more Scottsdale restaurants and resorts are making it a priority. In fact, a number of Scottsdale's chefs are tending to their own herb gardens and using local organic growers to ensure the least amount of time from garden to plate.



**GARDEN OF DELIGHTS** – The Boulders Resort & Golden Door Spa features a 5,000-square-foot, all-organic garden that grows vegetables such as lettuce, carrots, celery and heirloom tomatoes, as well as a variety of herbs and edible flowers – all incorporated into delicious dishes at the resort's dining venues. Guests also can enjoy an al fresco dining experience or a sunset feast in the garden as part of the "Dining with the Stars" series which incorporates spiritual readings with an astrologer. Other ways to enjoy the organic offerings include taking a tour of the garden with the master gardener and cooking demonstrations.



**BACKYARD BOUNTY** – Lon's at the Hermosa Inn meets the demands of diners seeking higher quality ingredients and tastier cuisine through the cultivation of the resort's one-acre culinary and herb gardens. The restaurant uses regional produce and herbs harvested from the hotel's organic garden for its seasonal menus, combined with other outsourced locally grown produce. These garden-fresh ingredients are incorporated into signature dishes such as the Crab-Stuffed Squash Blossom with yellow tomato gazpacho and garden tomato.



**GARDEN INFUSIONS** – LV Bistro at the Fairmont Scottsdale Princess serves fresh American cuisine made with herbs harvested on property and vegetables cultivated on-site or by a local organic grower whose farm is less than 45 minutes from the resort. Additionally, the organic beverage

program incorporates a fresh selection of classic cocktails like margaritas and bloody marys, house-made organic bar and garden infusions, and a wine list consisting of sustainable and biodynamic wines.



**ORGANIC COMFORT FOOD** – Hotel Valley Ho's signature restaurant, Café ZuZu, serves up American comfort food using local and organic ingredients whenever possible. Menu items coming from local sources include preserves from AZ Harvest, sausages from Schreiner's, feta and goat cheese from Black Mesa Ranch, and infused oils grown and pressed locally at Queen Creek Olive Mill.



**CONTEMPORARY FARM-TO-TABLE CUISINE** – Prado's Chef de Cuisine Peter DeRuvo at the Montelucia Resort & Spa takes guests on a culinary journey of the world's flavors with his rich menu of contemporary farm-to-table cuisine. DeRuvo's connections with local and regional farmers and suppliers allow him to offer the freshest seafood, meats and produce. The dinner menu at Prado changes daily, offering a variety of specialties like Rigattoncini with sweet-and-spicy Schreiner's lamb sausage and Niman Ranch Prime New York Strip.

### If you go:

- *The Boulders Resort and Golden Door Spa*  
480-488-9009 / [www.theboulders.com](http://www.theboulders.com)
- *Lon's at the Hermosa Inn*  
602-955-7878 / [www.hermosainn.com](http://www.hermosainn.com)
- *LV Bistro at The Fairmont Scottsdale Princess*  
480-585-4848 / [www.scottsdaleprincess.com](http://www.scottsdaleprincess.com)
- *Café ZuZu at the Hotel Valley Ho*  
480-421-7997 / [www.hotelvalleyho.com](http://www.hotelvalleyho.com)
- *Prado at the Montelucia Resort & Spa*  
480-627-3004 / [www.icmontelucia.com](http://www.icmontelucia.com)



Four Seasons Resort Scottsdale at Troon North

## Now You're Cookin'

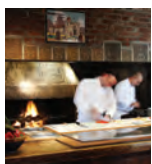
If you love to cook, Scottsdale's most renowned chefs will welcome you into their kitchens with exciting, hands-on culinary programs. You'll receive first-hand instruction, as well as innovative new recipes and culinary techniques to try at home. It's the perfect way to take the flavors of Scottsdale home with you!



**SUMMER IN THE KITCHEN** – Sanctuary on Camelback Mountain Resort and Spa offers its wildly popular "Lunch & Learn" series every Saturday in July and August. Each session showcases interactive and entertaining cooking demonstrations from epicurean power-players like past participants Ming Tsai and Stephanie Izard alongside Executive Chef Beau MacMillan. Guests learn firsthand from the guest chef and MacMillan, enjoy lunch and cocktail pairings, and receive take-home recipes.



**HEALTHY COOKING** – The Boulders Resort & Golden Door Spa's "Light & Easy Cooking Classes" focus on healthful organic cooking and participants benefit from hands-on instruction followed by a cooking demonstration from the featured chef. The registration fee includes a copy of *The Golden Door Cooks Light & Easy*, chef's apron, lunch in the Spa Café, a discount certificate for a spa treatment, and a complimentary Golden Door lotion.



**FIRE-ROASTED FUN** – The fireplace inside T. Cooks at the Royal Palms Resort and Spa, part of the original mansion developed by Delos Cooke in the 1920s, is a hotbed of activity on the weekends as Sous Chef Bruce Patterson ignites visitors' creative culinary sides with his "Chef's Luncheon" program. Using the fireplace that serves up T. Cooks' signature paella and spit-roasted meats to guests during dinner service, Patterson shares tips and playful banter with visitors as he dishes up tasty delights like Spinach and Chorizo Blue Cheese Tarts and Olive Roasted Chicken with garlic mashed potatoes.



**CHEF FOR A DAY** – Experience the thrill of a behind-the-scenes culinary journey with the "Chef du Jour" program at the Four Seasons Resort Scottsdale at Troon North. Guests enjoy a personalized dining adventure alongside Executive Chef Mel Mecinas that begins with an in-depth conversation about the night's meal based on the participant's likes and dislikes. The customized menu is then put together by the guests as they work alongside the resort chefs amidst the energy of a fast-paced kitchen. The experience culminates with a private dinner in Talavera, the resort's signature restaurant, to taste the fruits of their labor.



**FROM THE KITCHEN TO THE TABLE** – Guests can meet the Hotel Valley Ho's food master, Chef Charles Wiley, during the property's "Monday Night Chef's Table" program in Café ZuZu. Wiley creates a special menu for the bi-monthly event based on seasonal ingredients and tops off the creation with a carefully selected beverage for each course. Diners gathered around the intimate 10-seat table are personally served all four courses by Wiley who discusses details of the meal as you dine.

### If you go:

- **Sanctuary on Camelback Mountain Resort & Spa**  
480-948-2100 / [www.sanctuaryaz.com](http://www.sanctuaryaz.com)
- **The Boulders Resort & Golden Door Spa**  
480-488-9009 / [www.theboulders.com](http://www.theboulders.com)
- **T. Cook's at the Royal Palms**  
602-840-3610 / [www.royalpalmsotel.com](http://www.royalpalmsotel.com)
- **Four Seasons Resort Scottsdale at Troon North**  
480-515-5700 / [www.fourseasons.com/scottsdale](http://www.fourseasons.com/scottsdale)
- **Hotel Valley Ho**  
480-248-2000 / [www.hotelvalleyho.com](http://www.hotelvalleyho.com)



## DOWNTOWN DELIGHTS

In addition to its boutiques, galleries, museums and performing arts venues, downtown Scottsdale is renowned for its fabulous restaurants. Here are a few local favorites that will keep you deliciously fortified whether you're planning a day of shopping and gallery hopping or a night on the town.



**ELEVATED FOOD & BEVERAGE – FnB**, whose moniker plays on the industry term “food and beverage,” has quickly become a powerhouse on Scottsdale’s dining scene, thanks in large part to its trio of dedicated owners, Pavle and Emily Milic, and Chef Charleen Badman. With ingredients sourced whenever possible from local, organic and sustainable purveyors, Badman creates specialties like Crispy Jidori Chicken, as well as Braised Leeks with mozzarella and a fried egg, which earned a “Top 10 Restaurant Dishes of 2010” honor from *FOOD & WINE*. And, to complement Badman’s sophisticated comfort food, Milic broke new ground with an all-Arizona wine list.



**SPAGHETTI WESTERN** – Italy and the Wild West collide at another downtown favorite, **Cowboy Ciao**. This whimsical restaurant is perhaps best known for its Stetson Chopped Salad, a salty-sweet-chewy-crunchy mix of salmon, couscous, black currants, sweet corn, asiago cheese and more. But don’t stop at the salad. The menu also includes such party-in-your-mouth favorites as the Exotic Mushroom Pan Fry, “Pastrami”-rubbed Filet Mignon and Dungeness Crab Enchiladas. And for dessert, check out the warm Bread Pudding topped with brown sugar streusel and cherry mascarpone ice cream.



**FRENCH GEM** – Tucked away on a quiet downtown street, **Petite Maison** specializes in classic French bistro dishes. Chef James Porter’s menu changes regularly in order to provide guests with the freshest possible

ingredients in delights such as Coquille Saint Jacques, Poulet Roti, and Soupe Vichyssoise. Tip: Don’t miss the chocolaty goodness that is Porter’s Crème Brûlée au Chocolat. The generous portion is good for sharing, but after one bite you’ll probably want your own.



**DINING IN ITALY** – Modeled after an authentic Tuscan villa, **Marcella’s Italian Kitchen** offers guests a genuine Italian dining experience through simple, uncomplicated food served in a warm yet elegant atmosphere.

Executive Chef Pete Nuñez tantalizes taste buds with entrées like Lamb Bolognese and Butternut Squash Ravioli, as well as a variety of fresh meat and seafood dishes. And if you have a sweet tooth, complete your Italian feast with desserts such as Cherry Crustada or the homemade Cannoli.



**SIGNATURE EDDIE** – In the heart of downtown, **Eddie’s House** treats diners to fresh, innovative cuisine that has a decidedly fun edge (as you can tell by dishes with names like “The Famous, One and Only, What’s in

This Steak?”). The menu, authored by Chef Eddie Matney, features meals rich in flavor and creativity. Among the specialties are the Chermoula Roasted Pacific Sea bass served with candied lemon broccolini and the Eddie’s House Chicken with asiago cream spinach and fingerling potatoes.

### If you go:

- **FNB**  
480-425-9463 / [www.fnbrestaurant.com](http://www.fnbrestaurant.com)
- **Cowboy Ciao**  
480-946-3111 / [www.cowboyciao.com](http://www.cowboyciao.com)
- **Petite Maison**  
480-991-6887 / [www.petitemaisonaz.com](http://www.petitemaisonaz.com)
- **Marcella’s Italian Kitchen**  
480-947-2105 / [www.marcellasscottsdale.com](http://www.marcellasscottsdale.com)
- **Eddie’s House**  
480-946-1622 / [www.eddieshouseaz.com](http://www.eddieshouseaz.com)



Rusty Spur Saloon

## URBAN COWBOYS

From boot-scootin' saloons and cattle stockyards to establishments that put a contemporary take on traditional campfire fare, Scottsdale still rolls out plenty of tasty Western grub. So put on your best duds and saddle-up, 'cause we're hitting the trail, pardner.



**FRONTIER FARE** – Round up your posse and mosey on up to **Pinnacle Peak Patio Steakhouse**. Mesquite-grilled steaks with all the fixin's top the Peak's Most Wanted List, but you'll also find delicacies like Baby-Back

Ribs with prickly pear/chipotle barbecue sauce and vittles like hamburgers and hot dogs for the little buckaroos. Two quick caveats: Don't order anything well done or you'll be served a charred cowboy boot (seriously), and leave your tie at home unless you want it to join the hundreds of thousands of clipped ties hanging from the ceiling.



**A TASTE OF THE WEST** – Known as Scottsdale's oldest cowboy saloon, the **Rusty Spur Saloon** is a registered historic landmark that once served as the Farmer's Bank of Arizona.

Today, the old bank vault is still there, but holds liquor instead of money. The Spur features live music and dancing 364 days a year, as well as a lunch-only menu with hearty offerings like the half-pound Chili Cheese Burger and Landslide Nachos. Popular with locals and visitors alike, the Spur also draws a celebrity clientele – Clint Eastwood, Jennifer Aniston, Vince Vaughn and Dierks Bentley are among those who have bellied up to the Spur's wood-topped bar.



**KICK UP YOUR HEELS** – Get ready for plenty of boot scootin' fun at another Scottsdale landmark, **Handlebar J Restaurant & Saloon**. Owned by the Herndon family (of Herndon Brothers Band fame), Handlebar J

dishes up Western favorites like Barbecue Ribs, Grilled Steaks and Cowboy Burgers. And if you've got a hankerin' to try out your dance moves, you'll find live country music playing

seven nights a week. Tip: If your dancing is a little rusty, Handlebar J offers free country dance lessons every Wednesday, Thursday and Sunday evening.



**A WESTERN TRADITION** – Originally a working stockyard owned by a local cattle baron, the historic **Stockyards Restaurant & 1889**

**Saloon** features artfully restored historic details such as the saloon's massive mahogany bar and cut-glass chandelier. Since opening its doors in 1947, the Stockyards' menu has centered on the finest corn-fed, aged steaks and prime rib. You'll also find other hearty dishes like Buffalo Meatloaf and Blue Cornmeal Crusted Trout.



**UPSCALE CAMPFIRE CUISINE** – For wood-fire cooking that produces elegant flavors crackling with a rugged edge, head on over to **Roaring Fork**. Favorites here include the Roasted and Smoked Long Bone Ribs with

Dr. Pepper BBQ sauce and the Famous Roaring Fork "Big Ass" Burger, 12 ounces of grilled love topped with Longhorn cheddar and smoked bacon. Tip: Save room for a side of Green Chili Mac and Cheese – you can thank us later.

### If you go:

- **Pinnacle Peak Patio Steakhouse**  
480-585-1599 / [www.pppatio.com](http://www.pppatio.com)
- **Rusty Spur Saloon**  
480-425-7787 / [www.rustyspursaloon.com](http://www.rustyspursaloon.com)
- **Handlebar J Restaurant & Saloon**  
480-948-0110 / [www.handlebarj.com](http://www.handlebarj.com)
- **Stockyards Restaurant & 1889 Saloon**  
602-273-7378 / [www.stockyardssteakhouse.com](http://www.stockyardssteakhouse.com)
- **Roaring Fork**  
480-947-0795 / [www.eddiev.com](http://www.eddiev.com)



LON's at the Hermosa Inn

## EAT OUT

**A**l fresco dining is the perfect way to enjoy Scottsdale's year-round sunny skies. Take your culinary cues from these local favorites.



**SOUTHWEST CHARM** – Though it hasn't been around nearly as long as the 100-year-old pecan trees that shade its hacienda-style patio, **Old Town Tortilla Factory** is an enduring favorite among visitors and locals alike. The menu reflects distinct Native American and Sonoran influences in specialties like Xochitl's Braised Mole Ribs, Shrimp Diablo and Grilled Mahi Mahi Tacos. And the bar, housed in a patio-side gazebo, offers a complete selection of beer, wine and liquor, as well as more than 120 premium tequilas (perfect for mixing into one of their award-winning margaritas).



**SEE AND BE SEEN** – **Olive & Ivy Restaurant + Marketplace** boasts a sun-drenched patio and a menu that shines with fresh Mediterranean cuisine. As you watch the shoppers stroll along the Scottsdale Waterfront, you'll take pleasure in delights like Cavatelli with house-made sausage and roasted mushrooms, savory Chicken Paninis and Curry Chicken Salad. For your sipping pleasure, try an Acai Berry Mojito or Poison Ivy (gin, blackberries, Limoncello, fresh basil and lemonade).



**BOUNTIFUL BRUNCH** – Though the expansive, tree-shaded patio at **LON's at the Hermosa Inn** is available anytime, it's especially nice during Saturday and Sunday brunch. Soak up the sun as you enjoy the culinary musings of Chef Jeremy Pacheco, who delights with specialties like Lemon Ricotta Pancakes, Steak and Egg Sliders, and Roasted Wild Salmon. If the greens, herbs, tomatoes and citrus used in your meal taste exceptionally fresh, it's likely because they were harvested that morning from LON's on-site organic garden.



**RIGHT ON PAR** – Named after PGA TOUR pro Phil Mickelson, **Phil's Grill at Grayhawk Golf Club** boasts breathtaking McDowell Mountain and golf course views from its expansive patio. Craft beers, fine wines and specialty cocktails complement a menu that includes offerings like the Blackened Swordfish Sandwich, USDA Prime Steaks and Braised Beef Short Rib Ossobuco. And inside, Mickelson's memorabilia adorns the walls and several large-screen televisions are tuned to the day's sporting events.



**OUTDOOR ELEGANCE** – The Phoenician resort's flowering gardens, emerald lawns and sparkling pools provide stunning views from the patio at **Il Terrazzo**. Handcrafted artisan breads and pastas form the foundation of Il Terrazzo's American-Italian cuisine, which includes chef specialties like Veal Ravioli; Bianco Pizza with roasted garlic white sauce, smoked provolone, mozzarella and ricotta; and Prime Dry-Aged New York Strip with onion fonduta and wild mushrooms.

### If you go:

- **Old Town Tortilla Factory**  
480-945-4567 / [www.oldtowntortillafactory.com](http://www.oldtowntortillafactory.com)
- **Olive & Ivy Restaurant + Marketplace**  
480-751-2200 / [www.foxrc.com](http://www.foxrc.com)
- **LON's at the Hermosa Inn**  
602-955-7878 / [www.hermosainn.com](http://www.hermosainn.com)
- **Phil's Grill**  
480-502-1800 / [www.grayhawkgolf.com](http://www.grayhawkgolf.com)
- **Il Terrazzo**  
480-423-2530 / [www.thephoenician.com](http://www.thephoenician.com)



## WAIST NOT

When it comes to flavorful cuisine that will please your palate without expanding your waistline, Scottsdale has a host of tempting options from which to choose.



**SPA DELIGHTS** – Poolside views complement the health-conscious cuisine at **Sprouts**, the in-house restaurant at **The Spa at Camelback Inn**. Whenever possible, Sprouts' chefs use local, organic and sustainable products from artisan purveyors like McClendon Farms, Crow's Dairy and Black Mesa Ranch in their lunch entrées, snacks and cocktails. Choose from tasty options like Chilled Heirloom Gazpacho, Turkey Cheddar Melt and fresh fruit smoothies, as well as sinful-sounding desserts like Chocolate Fondue.



**"GREEN" CUISINE** – Going green has never been so tasty with the new fresh American cuisine menu at **LV Bistro** at the **Fairmont Scottsdale Princess**. In addition to organic produce, all-natural meats and cheeses, and sustainable seafood, LV Bistro offers the Fairmont Lifestyle Cuisine menu which breaks down options by various dietary needs, such as gluten-free, vegan, macrobiotic, raw, diabetes and more. And with choices like Vanilla and Mustard Crusted Pork Tenderloin and Herb Jumbo Prawns with Thai Basil Risotto, healthy cuisine never tasted so good.



**DOCTOR'S ORDERS** – **True Food Kitchen** is an innovative new eatery developed in partnership with Fox Restaurant Concepts and best-selling author Dr. Andrew Weil. The cuisine, which is based on the principals of Dr. Weil's Anti-Inflammatory Diet & Food Pyramid, uses good-for-you vegetables, whole grains and lean proteins to create dishes that are nutrition-packed without sacrificing flavor. In addition to entrées like Panang Curry and Spaghetti Squash Casserole, you'll find decadent desserts like the Banana Chocolate Tart. Plus, the entire menu is

coded to make it easy to find vegan, vegetarian and gluten-free options.



**PERFECT BALANCE** – The **Golden Door Spa Café** features a menu that advocates the balance of life-giving and spirit-satisfying foods. Here, you can savor dishes designed to assist your body in repairing, relaxing and performing at its peak. Start your spa day with treats like Granola French Toast or Spa Eggs Benedict, then look forward to the noon hour, which ushers in specialties such as Thai Rice Noodle Salad and Grilled Vegetable Pizza.



**THE SEASON'S FINEST** – Just west of downtown Scottsdale, you'll find **Seasons 52**, a fresh grill and wine bar where nothing on the menu has more than 475 calories, including the Spicy Chipotle Shrimp Flatbread, Roasted Crab-Stuffed Shrimp and Oak-Grilled Filet Mignon. Even the shot-glass sized Mini-Indulgences desserts won't break your caloric bank. To get all the dietary details, visit the Seasons 52's website for a dish-by-dish tally of calories, carbs and more.

If you go:

- **Sprouts**  
480-948-1700 / [www.camelbackspa.com](http://www.camelbackspa.com)
- **LV Bistro**  
480-585-4848 / [www.scottsdaleprincess.com](http://www.scottsdaleprincess.com)
- **True Food Kitchen**  
602-774-3488 / [www.foxrc.com](http://www.foxrc.com)
- **Golden Door Spa Café**  
480-488-9009 / [www.theboulders.com](http://www.theboulders.com)
- **Seasons 52**  
602-840-5252 / [www.seasons52.com](http://www.seasons52.com)



## CULINARY EVENTS

Scottsdale's annual calendar of events is chock-full of exciting culinary celebrations. Here are just a few to get you started.



### **Scottsdale Culinary Festival – April 2012** *dates TBD*

As the longest-running festival of its kind in the United States, the Scottsdale Culinary Festival draws more than 40,000 visitors looking to enjoy fabulous food, entertainment and idyllic weather. The festival features a host of events from cooking demonstrations by some of the nation's top chefs and the James Beard Benefit Dinner to the wildly popular Great Arizona Picnic.



### **The Original Taste – April 2012** *dates TBD*

Scottsdale Waterfront – The Original Taste combines more than 40 of the Valley's best restaurants, 70 wines from across the world and live entertainment. This culinary event is a benefit for Phoenix Children's Hospital, the Boys & Girls Clubs of Greater Scottsdale and the Executive Council Charities. An after-party, Late Night with the Council, continues well into the night and features live music and drinks.



### **Arizona Restaurant Week – Oct. 2011 & May 2012** *dates TBD*

One of the most exciting statewide culinary events of the season, Arizona Restaurant Week features dozens of celebrated eateries from Scottsdale and around the state offering enticingly priced prix-fixe, three-course dinners each spring and fall. This is the perfect opportunity to try new restaurants and savor a variety of culinary creations.



### **Old Town Farmers' Market – Oct. – May,** *annually*

Brown Ave. & First St. – This weekly, Saturday morning market features the best in locally grown produce, fresh meats, homemade sauces

and salsas, baked goods and other culinary delights. The Market also hosts "Eating with the Seasons" cooking classes taught by local chefs and Gardening with the Seasons lectures on topics like "Edible Heirlooms & Herbs" and "Compost Clarity."



### **Dine Out with the Chefs – Oct. 2, 2011**

Scottsdale Center for the Performing Arts – Dine Out with the Chefs is one of the area's most anticipated and intimate culinary events. Guests have the opportunity to meet and mingle with more than 20 of the Valley's top culinary masters and sample creations, from delicious soups, salads and appetizers to some of their signature dishes and most decadent desserts. Live entertainment and other surprises add to the fun.



### **Arizona Taco Festival – Oct. 15, 2011**

Scottsdale Waterfront – The Arizona Taco Festival at the Scottsdale Waterfront is the first stop for the National Taco Tour. More than 30 teams will compete for cash prizes and taco bragging rights. Other contests include Best Guacamole, Salsa and Best Anything-Goes Taco. There also will be frosty adult beverages and plenty of family-friendly fun.

If you go:

- **Scottsdale Culinary Festival**  
480-945-7193 / [www.scottsdaleculinaryfestival.org](http://www.scottsdaleculinaryfestival.org)
- **The Original Taste**  
480-420-3270 / [www.ec70phx.com](http://www.ec70phx.com)
- **Arizona Restaurant Week**  
602-307-9134 / [www.arizonarestaurantweek.com](http://www.arizonarestaurantweek.com)
- **Old Town Farmers' Market**  
623-848-1234 / [www.sotfm.com](http://www.sotfm.com)
- **Dine Out with the Chefs**  
480-994-ARTS / [www.scottsdaleperformingarts.org](http://www.scottsdaleperformingarts.org)
- **Arizona Taco Festival**  
480-347-0304 / [www.aztacofestival.com](http://www.aztacofestival.com)

For more special events, visit [www.EventsInScottsdale.com](http://www.EventsInScottsdale.com).