

Arizona's 50 Best Restaurants 2013

Written by Victoria Fouts and Melissa Larsen

It's that time of year again. Welcome to the fourth-annual 50 top restaurants in the Valley (plus, a few to check out in the northern and southern parts of the state). Featuring updates on many of last year's favorites and several new must-tries restaurants, we present 50 of Arizona's top spots to dine (in no particular order) with a little help from our foodie friends. (If there is a restaurant you think we should consider for the 2014 list, please let us know at editorial@azfoothills.com. We'd love to hear from you.)



Click each restaurant for more info.



1. The Mission

Located in Scottsdale, The Mission delights its guests with Modern Latin cuisine courtesy of the head chef, Matt Carter (an Arizona Foothills Magazine Top Chef honoree). Food is prepared on a traditional plancha-style grill which infuses the food with flavors of mesquite and pecan. Carter borrows cooking styles and recipes from a variety of Latin countries and combines them to create familiar favorites with a new twist. The restaurant also offers an impressive tequila bar, serving specialty hand-pressed cocktails and margaritas.



<http://www.themissionaz.com/index.php>



2. Noca

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With its Modern American cuisine, the team at Phoenix's Noca (meaning "north of Camelback") keep the menu fresh and exciting by changing it daily, only using the finest ingredients of the season to make their delicious dishes. Winner of countless awards, Noca is especially praised for their specials. The Sunday's Simple Supper, a set three-course menu plus entrée choice, is available for \$35 and was hailed by Bon Appetit Magazine as a "Best Daily Special" winner.



<http://restaurantnoca.com/>



3. Crudo

Go on the wild side for dinner with some raw seafood from Crudo. Crudo, which means "raw" in Italian, stays true to its name by serving up its specialty Italian-style sashimi seafood with basil and vinaigrette, rather than ginger and other traditional Japanese ingredients. Crudo prides itself on creating big flavor through simplicity and fresh ingredients. Equally as tempting as the eats, Bar Crudo whips up exceptional cocktails, from the classics to the inventive signature drinks.

<http://crudoaz.com/Home.html>



4. Binkley's Restaurant

Chef Kevin Binkley (two-time Arizona Foothills Magazine Top Chef) turns food into stunning, eye-catching artistry at his New American style restaurant in Cave Creek. The menu is revised each day to reflect the availability of fresh, local ingredients and the creative desires of the chef. Attention to detail and the sophistication of the dishes make Binkley's Restaurant stand out from the pack with startling originality. Some previous menu items have been blue cheese encrusted rib-eye, pepper-encrusted marlin, white chocolate risotto and exquisite cheese selections.



<http://binkleysrestaurant.com/>

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5. POSH

The mission of POSH is to be "spontaneous, innovative, memorable," and the Scottsdale restaurant certainly holds true to that statement. Guests come into the restaurant and are given a list of ingredients they are willing to eat or try. After selecting yes or no for the ingredients of the day, the list is given to the Chef's Counter where Chef Joshua Hebert and his staff then create a unique dish reflecting the desires written by the guest. Every meal is new and surprising at this eatery and Hebert has perfected the idea of improvisational cuisine. A sense of adventure and a willingness to try new things is a requirement for eating at POSH. This exclusive restaurant seats only 25 people and can be found next door to Scottsdale Fashion Square.



<http://www.poshscottsdale.com/>



6. elements at Sanctuary on Camelback Resort

Vegetarians and gluten-free eaters can relax at Sanctuary on Camelback Resort's award winning restaurant, elements. Hormone-free meats, local and organic produce, and sustainable seafood has lifted this Scottsdale restaurant to be one of the highest ranked in the Valley. Food Network star and "Iron Chef American" winner, Executive Chef Beau MacMillian, runs the kitchen and uses his talents to create farm-fresh American food with Asian influences. Guests can even enjoy a raw bar which features delectable seafood and shellfish. elements provides a remarkable view of Camelback Mountain, emphasizing the beauty of the restaurant and the food itself.



<http://www.sanctuaryoncamelback.com/food/elements.html>



7. Christopher's Restaurant/Crush Lounge

Award-winning chef Christopher Gross breaks barriers with his American Contemporary French-inspired cuisine. The restaurant, at Biltmore Fashion Park, caters to several different dining moods and seamlessly accommodates guests looking for a private, upscale experience as well as those desiring a more comfortable and trendy dinner. Crush Lounge has an inherently cool vibe, emphasized by its orange and black furnishings, glass panels and sleek metal accents. The menu is equally chic featuring dishes like smoked truffle-infused filet mignon, specialty pizzas and vanilla-dusted scallops. All of the dishes are prepared in view of the guests when they sit at the kitchen bar, allowing them to see directly into the open style kitchen.



<http://www.christophersaz.com/>



8. Barrio Café

Food lovers in Phoenix can indulge in great Mexican cuisine at the colorfully vibrant Barrio Café, run by Chef Silvana Salcido Esparza (a 2013 Arizona Foothills Magazine Women Who Moves the Valley) and Wendy Gruber. With 250 tequilas stocked, the margaritas are sure to be remarkable and flavor-packed. Authentic Mexican food is taken seriously here and guests will not be disappointed. Whether you order the shrimp quesadillas slightly tempered with garlic and tequila or the celebratory chiles en nogada—poblanos stuffed with chicken, pecans, fruits and onion—you are sure to taste the best flavors Mexican dining has to offer. Esparza works carefully with her spices and seasonings, making certain that not even the subtlest flavor escapes notice.



<http://www.barriocafe.com/>



9. Different Pointe of View

This award-winning restaurant sits upon North Mountain and is surrounded by breathtaking views of the entire Valley and is part of the Pointe Hilton Tapatio Cliffs Resort. It has been delighting guests for 25 years and shows no signs of slowing down. Floor-to-ceiling windows allow guests who choose to sit indoors the same expansive viewing pleasure as those eating on the outside patio (the perfect date spot). Executive Chef Anthony DeMuro highlights the beauty of the scenery with similarly sophisticated and worldly cuisine.



<http://www.tapatiocliffshilton.com/different-pointe-of-view-restaurant>

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10. Sassi

Resting at the base of Pinnacle Peak in North Scottsdale, Sassi's architecture surrounds diners with the feeling of being in an old villa in Southern Italy. Chef Christopher Nicosia strives to create an unforgettable dining experience in his beautiful restaurant with fresh, local ingredients. Sassi's is also a wine lovers dream, with a staggering list of more than 200 Italian wines. Eating here is an experience in immersion; the deliciously authentic food and surroundings make it difficult to remember that this restaurant is in Arizona rather than classic Italy.



<http://www.sassi.biz/>



11. The House Brasserie

Chef Matt Carter shares his passion for Mediterranean cuisine in an intimate house setting in Old Town Scottsdale (ask about the history of the house). An Argentinian-style coal grill ensures authentic, smoky flavors for his inventive dishes in the eatery that is not yet a year old. Carter also reaches beyond the Mediterranean to Italy, providing diners with delicious house-made pastas and elaborate entrees like duck confit ravioli. Mixologists are always on hand and at the ready to prepare unforgettable hand-pressed cocktails. This restaurant is perfect for a quiet evening with a group of friends and family or for a secluded dinner date.

<http://www.thehousebrasserie.com/index.html>



12. Beckett's Table

Who said upscale dining had to be extravagant? Hailed as a "new class of American eatery," Beckett's Table, the creation of Chef Justin Beckett and Michelle Beckett along with their friends Scott and Katie Stephens, allows guests to relax in a casual environment while still experiencing the exquisite tastes of an upscale menu. The restaurant works hard to ensure guests are able to enjoy the casual beauty of the urban building while expecting to find gastronomic surprises alongside comforting favorites and an awarded wine list. Beckett's Table is located in Phoenix and can seat 125 guests in total. Diners can choose to sit at the bar, community black walnut table, one of the two available patios or various other seating locations.

<http://beckettstable.com/>

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13. Windsor/Churn

Located in Central Avenue in Phoenix, in an historic Phoenix neighborhood of Windsor, this bar's casual, local environment served as the perfect inspiration for its name. Featuring a backyard-style patio and plenty of neighborhood charm, Windsor takes bar food to a whole new level. Along with a wide selection of wine, beer on tap and prohibition cocktails, guests can savor the flavors of burgers served either traditionally or Windsor style, beer-braised ribs, grilled or pan-seared fish, excitingly flavorful salads and more. People looking for something sweeter can stop by next door at Churn. The dessert shop is reminiscent of an old-fashioned sweets shop and serves an incredible selection of all-natural ice cream made with fresh ingredients alongside classic candy, coffee and baked goods.



<http://churnaz.com/http://windsoraz.com/>



14. Los Sombreros

Chef Azucena Tovar opened her dream restaurant, Los Sombreros, in 1994 on Scottsdale Road and has been dishing up authentic, traditional Mexican food ever since. Her recipes are inspired by the flavors of her home town, San Miguel de Allende in Central Mexico, and reflect the vibrant color and spice of the colonial city. Fresh ingredients are crucial to each dish and guests can enjoy the passion and care put forth in each dish. Los Sombreros also includes a bar which offers 50 premium tequilas and mescals, 12 margarita variations, sangrias, wine and both Mexican cervezas and artisanal domestic beers.



<http://lossombreros.com/index.php>



15. Petite Maison

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This cozy French Bistro can be found right in Old Town Scottsdale. Holding true to its name, the building itself is rather "petite," capable of accommodating only 33 guests inside and an additional 40 on the beautiful patio. The restaurant highly recommends making a reservation ahead of time. Wine lovers will celebrate the extensive and organized drink list. Chef James Porter serves flawless French cuisine while supporting the surrounding community by using local ingredients when available. He alters the menus seasonally to provide diners with optimal flavors year round. Different menus accompany the changing of mealtimes for Sunday brunch, lunch, dinner and late-night "Staff Meal."



<http://petitemaisonaz.com/>



16. deseo

The Westin Kierland Resort & Spa houses deseo, a dining experience as bold as its Nuevo Latin-inspired cuisine (created by Chef Douglas Rodriguez, winner of the prestigious James Beard Award). Diners can take a seat at "The Rail," a 12-seat bar top overlooking the kitchen staff as they prepare innovative dishes. The Muddle Bar has more than 275 wine labels on hand and a wine expert who can help guests discern which wine best accommodates their tastes. deseo accommodates reserved private parties in their exclusive 12-seat dining room as well.



<http://www.kierlandresort.com/#/dining/deseo/>



17. Zinc Bistro

This New York-style Parisian Bistro located in Kierland Commons on Scottsdale Road flaunts both style and delicious food. Ambience and style make Zinc Bistro stand out from the pack by creating an environment of classic Parisian taste enhanced by elegant modern touches. The 25-ft. Oyster Bar is an absolute must for seafood lovers looking for only the freshest catches. A Phoenix native, Chef Matt Carter creates his food with the idea that simple ingredients don't mean boring food. Guests can delight in dishes such as pinot-braised short ribs with thyme and honey or truffle and parmesan frites inside or out on the misted patio.



<http://www.zincbistroaz.com/>



18. Nobuo at Teeter House

Originally born and raised in Japan, Chef Nobuo Fukuda has been living in the United States for 30 years. Over time, he has mastered the art of perfectly blending his childhood culture and his adopted one. Fukuda creates classic Japanese cuisine with modern American touches, all served in a relaxing setting modeled after the izakayas (drinking house) of Japan. Fukuda bases his entire restaurant philosophy on the idea of "wabi sabi," the belief that there is beauty found in simplicity. Both his food and the aesthetics of Teeter House reflect this and honor the idea. Those who call in a reservation 24 hours in advance can enjoy a tasting menu offered only on Fridays and Saturdays.



<http://nobufukuda.com/>



19. Shinbay

Chef Shinji Kurita transports diners through a journey of flavors with omakase-style tasting courses. Both traditional and modern Japanese culinary styles are used at Shinbay. Seasonal ingredients are specially selected to provide guests with different textures and flavors, providing the smooth flow of change over the course of the evening. Both warm and cold dishes are available and the highly experienced staff is available to assist and guide diners with their selections. Shinbay is located at the Scottsdale Seville on Scottsdale Road.

<http://shinbay.com/>



20. Kai

Those who frequent Kai, located at the Wild Horse Pass and Casino, are eagerly awaiting its return on Sept. 5. (Currently, the upscale restaurant is closed while Chef Joshua Johnson and his staff perform their annual ritual of traveling in the hopes of finding inspiring new ingredients and foods for the updated fall/winter menu scheduled for release this November.) Kai, meaning "seed" in Pima, is primarily focused on serving guests with Native American cuisine, rich in history. Chef Johnson uses locally grown ingredients provided by the Gila River Indian Community in his cooking. Outdoor patio seating reveals the splendor of panoramic, scenic views of the Arizona landscape. The restaurant strictly enforces a business casual dress code, so diners should prepare accordingly.



<http://www.wildhorsepassresort.com/dining-wild-horse-pass.html>



21. Tarbell's

Chef Mark Tarbell, a James Beard Award nominee and winner during season 5 of "Iron Chef America," studied cooking in Paris at the l'Academie du Vin and has brought his knowledge back to benefit Arizonan's taste buds. Tarbell's opened in 1994 on the corner of Camelback and 32nd Street and has become a local treasure. Wood-fired pizzas, house-made pastas, jumbo scallops and even a sorbet sampler with lavender biscotti are just a few of Tarbell's delicious options. For drinks, the eatery offers a wide selection of wines as well as whiskey, cocktails, beer, Scotch and more.



<http://www.tarbells.com/>



22. Vincent on Camelback

Chef Vincent Guerithault opened his restaurant on Camelback Road in January 1986 with the goal of providing Arizona diners with a new perspective on southwestern flavor with a hint of French culinary technique. Vincent's entrees are often meat-based dishes like wild boar loin with parsnip purée and habañero sauce or boneless Arizona honey-glazed beef short ribs with Arcadia tangelos. Desserts are especially decadent (think Tahitian vanilla vacherin, a choice of souffles or even an assortment of five mini crème brûlée). The chef keeps things fresh with his weekend market and Market Bistro.



<https://www.vincentsoncamelback.com/>



23. Talavera

A modern steakhouse, Talavera at Four Seasons Resort Scottsdale at Troon North serves not only rich and fulfilling food but prides itself in giving diners the best possible scenery as well. Pinnacle Peak rises directly in front of the restaurant and provides a dramatic background for an upscale casual evening out. The scenic views also display Scottsdale's city lights and the surrounding desert landscape. Guests can enjoy Talavera's signature glass-surrounded fireplace, which can be seen from both indoors and outside on the patio. Chef Mel Mecinas not only desires the view to be authentically Arizonan but also works hard to ensure the food is reminiscent of the state as well. Mecinas strives to use local and regional foods such as Arizona-ranch-raised meats and locally farmed vegetables.



<http://www.talaverarestaurant.com/>



24. J&G Steakhouse

Elegant yet modernly stylish, J & G Steakhouse brings out the best in Arizona dining. Perched on top of the Phoenician and run by Chef de Cuisine Jacques Qualin, this restaurant serves only the best meat and seafood alongside fresh, local vegetables. The elevated location gives diners picture-perfect views of the surrounding Valley, especially at sunset. The restaurant's interior reflects the twilight views with a similar theme of lavish purple and gold. Along with the customary menu, the chef also invites diners to try the tasting menu or the pre-fixe Sunset menu which includes an appetizer, entrée and dessert. Remember to select a wine, beer or spirit from their wide selection to accompany your dinner.



<http://www.jgsteakhousescottsdale.com/>



25. FnB

This restaurant is defined by its friendly, comfortable atmosphere and exquisite food. FnB in Old Town is all about wholesome, honest food and service without pretention. As a result, the eatery has received several accolades from magazines and newspapers, one being the New York Times. Quality food and service entices guests to keep coming back for more and the affordable prices help make it possible to do so. FnB also specializes in wine, giving guests plenty of drinks to try. If wine is not your drink of choice, a selection of beers is also available.



<http://fnbrestaurant.com/>



26. Roka Akor

Steak, seafood and sushi come together under one roof at Roka Akor in Scottsdale. Contemporary robatayaki Japanese cuisine is served in style in the elegant and energized dining room. A centrally located robata grill and open counters enable diners to watch as their food is prepared before them. Premium fish and meat are flown in fresh from around the world, ensuring only the best food reaches your plate. If guests wish to sample and share smaller dishes in a more informal fashion, they can sit in Roka Akor's Sake & Shochu Lounge.



<http://www.rokaakor.com/>



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27. St. Francis

Comfortable, modern dining in Phoenix has proven to be a hit with people from all around the Valley. Chef/owner Aaron Chamberlin enjoys using local food to emphasize the quality of simple Arizona ingredients. Seasonal, wood-fired dishes are the cuisine of choice at St. Francis and a custom wood-burning oven stands as the center-focus for the entire restaurant. The building which houses St. Francis was specially selected and modernized while still honoring the original construction history from its establishment in 1955. The result is a classy blend of old and new architectural design courtesy of local architect Wendell Burnette. Warm dishes like the spicy pork chile verde or prime hangar steak partner well with a choice from the wine, beer and specialty cocktail list. Guests can follow up dinner with desserts such as cheesecake in a jar, toffee pudding or chocolate stout cake.



<http://stfrancisaz.com/>



28. Sushi Roku

Innovation sets this sushi establishment apart from the rest. Classic Japanese ingredients are used alongside elements not usually thought of in sushi preparation. Latin and European ingredients are combined with traditional sushi recipes to create a modern and unique experience of taste. (There is even a new gluten-free menu.) Diversity keeps the menu at Sushi Roku exciting and fresh. Only the best fresh fish from around the world are selected to bring out the bold flavors found in each colorful and artistically presented entrée. The building itself brings the natural beauty of stone, wood and plant life indoors while simultaneously forming a modern atmosphere. Sushi Roku is located on Camelback Road at W Scottsdale.



<http://www.innovativedining.com/restaurants/sushiroku>



29. Andreoli Italian Grocery

Authentic Italian food can be found right in Scottsdale at the Andreoli Italian Grocery. Not only does the restaurant provide hungry customers with salads, sandwiches and antipasta but it also gives them the opportunity to buy the imported specialty ingredients for themselves. Chef Giovanni Scorzo, a native Italian, hand-makes the food to ensure quality and genuine flavor. Stop by the deli counter to pick up meat, cheeses, fish and marinated olives or eat in at the dining area which is decorated with antiques, preserves and beautiful furniture, some of which dates back to the 1800's.



<http://www.andreoli-grocer.com/>



30. True Food Kitchen

Eating healthy doesn't have to be boring. True Food Kitchen is a concept brought to life by Sam Fox, owner of other popular local establishments such as Culinary Dropout, Sauce Pizza & Wine and Blanco Tacos & Tequila. The goal of the restaurant is to turn healthy, natural ingredients into mouthwatering, eye-catching cuisine. Guests can eat out without the guilt—feeling better and living healthier doesn't have to be a sacrifice. A range of different foods are available; try a grass-fed bison burger, spaghetti squash casserole, shirataki noodles or even one of their fabulous pizzas. True Food Kitchen is located at the Biltmore Fashion Park in Phoenix as well as Scottsdale Quarter. The restaurants also dish up incredible alfresco spaces.



<http://www.foxrc.com/restaurants/true-food-kitchen/>



31. La Grande Orange

Vegetarians, vegans and those looking for gluten-free alternatives can rest easy at La Grande Orange Grocery and Pizzeria in Phoenix. The menu is marked so guests can easily identify what category a dish falls into. For those not in the mood for a slice, Executive Chef Shay Gau can dish up one of the eatery's salads or burgers. La Grande Orange is an excellent organic coffee and breakfast bar as well. The grocery section of the building sells simple, natural foods.



<http://www.lagrandeorangepizzeria.com/>



32. Fogo de Chao

Succulent meats of all description aren't the only reason to visit Brazilian steakhouse Fogo de Chao at its Scottsdale location. Attentive gaúcho chefs who take cuts from open flame to your table make for an experience that is familial in a way that cannot be found in other steakhouses. The highly skilled gaúcho chefs are the main attraction, not only cooking but also cutting the meat tableside. Alongside the carnivorous fare is a vast salad bar stocked with a wide array of fresh vegetables as well as fine cheese and bread. To complement the food is an award-winning wine collection wineries from around the world represented.



<http://www.fogodechao.com/>



33. El Chorro

A relaxed southwestern atmosphere and patio views of Mummy Mountain make this restaurant a perfect example of "Arizona Destination Dining" in Paradise Valley. The recently renovated 1930's architecture perfectly fits the surroundings and even includes an on-site herb garden. The restaurant dishes up only fresh local, organic and seasonal ingredients in its recipes, making every selection authentically Arizonan. A gluten-free menu has also been made available for those with dietary considerations. The large patio is stunning and features several large fireplaces and highlights the quintessential beauty of desert landscaping. The sticky buns are famous at El Chorro and highly recommended. The restaurant is also available as a wedding venue.

<http://www.elchorro.com/>



34. Bourbon Steak

Diners in search of an upscale, contemporary American steakhouse need look no further than Bourbon Steak at the Fairmont Scottsdale Princess. Only American Kobe and Certified All-Natural Angus Beef are allowed to touch Chef Chris Curtiss' grill. Every premium cut of meat and fish is slow-poached in butter before being grilled and then placed over seasoned wood-fueled fire. The dining room is beautifully modern

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and connects to a fireside terrace where guests can enjoy nightly happy hour from 5 to 6 p.m. The first Thursday of every month, the restaurant hosts a Summer Cocktail Class from 5:30 to 5:30 p.m. lead by "Libation Master" Chad Elsner for \$25 a person.



<http://www.scottsdaleprincess.com/dining/bourbon-steak>



35. Mastro's Ocean Club

Critics would be hard-pressed to find a more glamorous dining experience than Mastro's Ocean Club in Scottsdale's Kierland Commons. Plush decorated chairs fill each linen-draped table, colored glass liquor bottles glimmer at the bar, splendid modern chandeliers hang from the patterned ceiling and stone work surrounds the entire dining room in this elaborately designed building. Decadent seafood, both traditional and sushi-styled dishes, are served here as well as a prime selection of steaks and chops. Some entrees are given an unexpected twist. Vanilla-battered twin lobster tails, Alaskan king crab black truffle gnocchi, and gorgonzola mac & cheese are some of the more unique dishes on the typically classic upscale menu. The restaurant also possesses a large collection of alcoholic beverages, pouring specialty cocktails, craft beer and wine. Private dining is available though it is best to reserve a table whether you intend to eat privately or in the main dining room.



<http://www.mastrosrestaurants.com/Locations/AZ/21-Scottsdale-Ocean-Club-Main/Default.aspx>



36. Cork

Located on Alma School Road at The Promenade at Fulton Ranch, comfortably modern Cork is a partnership between husband and wife Robert and Danielle Morris and their personal friend, Chef Brian Peterson. Cork is a particularly great restaurant for wine lovers as it features a 25-foot, floor-to-ceiling, climate-controlled wine wall which holds more than 400 options. For four years running, the Chandler restaurant has been awarded the Wine Spectator Award of Excellence among other prestigious recognitions. New American cuisine takes inspiration from modern and classic European cooking, and the menu changes to reflect the seasonality of the ingredients.



<http://corkrestaurant.net/>

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37. House of Tricks

It would be fairly easy to mistake House of Tricks for a quiet, private residence near Arizona State University's Tempe Campus. The building was originally a rundown cottage built in the 1920's, then a blueprint shop, and eventually after seven months of intensive remodeling, a fine dining restaurant which opened in 1987. Over time, the restaurant owners Robert and Robin Trick purchased the 1904 adobe house next door and renovated it as well to create an extra dining room addition. The resulting combination and transformation is a cozy, quaint atmosphere with surprisingly grand fare. Guests can dine indoors or on one of the patios, while feasting on Chef Kelly Fletcher's contemporary American cuisine and sipping a glass of wine. Seasonal menus change frequently and find inspiration from a variety of cultures, particularly by blending French and Southwestern flavors.



<http://www.houseoftricks.com/>



38. Marcellino's Ristorante

Chef Marcellino Verzino has brought vibrant Italian passion to Old Town Scottsdale with his restaurant, Marcellino's Ristorante. Verzino was born and raised in Italy and began cooking at age 12. Once he turned 21, he began to travel and refine his cooking further, eventually opening bistros and restaurants in Rome, Calabria and Abruzzo. Now, Verzino and his wife Sima share their hearty Italian cuisine with Scottsdale customers searching for their own taste of Italy (after spending years at their successful Phoenix location). The menu lists each dish by the traditional Italian name followed by a mouth-watering description. The wine list itself is lengthy, giving guests plenty to choose from. Saturday nights are filled with the sound of live music from a changing list of performers.

<http://marcellinoristorante.com/>



39. LON's at the Hermosa

LON's at the Hermosa employs traditional cooking methods like wood grilling to bring out the best of Arizona's defining southwestern flavors. A one-acre garden can be found on site and the ingredients found there are used alongside local, organic produce with meat from sustainable West Coast sources. The seasonal menu changes often and a special Chef's Tasting menu is released each week to showcase the culinary creativity of the staff. The wine list is designed to gastronomically compliment the specifically available dishes on the menu while simultaneously

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not limiting the ability to accommodate the variance of each guest's personal tastes. LON's at the Hermosa Inn is located in Paradise Valley and specializes in gourmet Artful American cuisine.



<http://www.hermosainn.com/lons/>



40. The Parlor

There is something for everyone at The Parlor on Camelback Road; the hard part is choosing just one thing to eat. The large menu offers hungry guests an assortment of appetizers, salads, sandwiches, pastas and their specialty, pizzas. The cocktail and wine list is equally lengthy providing a drink to suit everyone's particular desires. The vibrancy of color presented in each artistically designed dish will please the eye while the exceptional flavor astounds your taste buds. The pizzeria offers 14 different types of pizza along with its other entrée selections. Foodies wanting a bolder dining experience beyond the norm can find it with the charred Spanish octopus, grilled chickpea cake or pasta with braised Guinea hen filling.



<http://theparlor.us/>



41. Pizzeria Bianco

Who says pizza can't be fancy? Chef Chris Bianco, winner of a James Beard Award, raises pizza to a delicious new level with his much-lauded restaurant Pizzeria Bianco in Phoenix. Wood-fired pizza, fresh ingredients and homemade mozzarella cheese create unforgettable flavors with a simple menu. The restaurant itself is small, seating approximately 42 people at a time. As a result, guests should expect long wait times. However, the national attention and local popularity of Bianco's pizza has proven that the food is worth the wait. Reservations can only be made for parties of six to 10; otherwise seating is first-come, first-served.



<http://www.pizzeriabianco.com/>

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42. House at Secret Garden

Mother and son co-owners Pat and Dustin Christofolo prove to be a dynamic duo with their Central Phoenix restaurant. A stunning Spanish mansion is the setting for the creative New American style food and is surrounded by an exceptional patio complete with an outdoor fireplace and garden. A barn is located nearby and is specially designed to house private parties. Dustin works as both owner and chef along with his fellow chef, Jan Francis H. Feliciano. Together they serve imaginative dishes with surprising flavor combinations. The third Thursday of every month is made special by the performance of a live band in the styled barn; the scheduling list of performers is updated on the restaurant Web site.

<http://www.houseatsecretgarden.com/index.php>

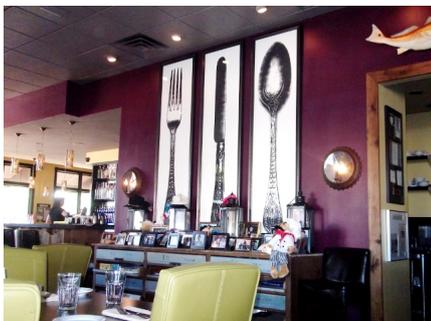


43. BLT Steak

From its fresh-from-the-oven popovers to the jaw-dropping cheesecake that graces the dessert menu, BLT Steak at Camelback Inn is a memorable dining experience from start to end. In between, dig into BLT Steak's amazing wagyu rib eye with your choice of nearly 10 sauces. The resort restaurant also boasts an amazing seafood and shellfish lineup to make seafoodies smile. Plus, the views of nearby Camelback Mountain are hard to beat.



www.marriott.com



44. Eddie's House

Eddie Matney dishes up high-end comfort eats in this well-loved eatery in Old Town Scottsdale. Though upscale, the environment is casual and

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homey, accented with a menu that includes mint-pesto grilled lamb chops, Matney's famed bacon-infused meatloaf and Eddie's House chicken.



www.eddieshouseaz.com



45. Gallo Blanco

With a menu of regionally inspired foods using local ingredients in a cool, airy and colorful environment, Phoenix's Gallo Blanco has been a favorite of Mexican food lovers since it opened. Gallo Blanco is known for its a la carte tacos, amazing tortas and its all-day breakfast (try the divine breakfast burrito). For dessert, Gallo Blanco dishes up a refreshing orange cake with cream cheese frosting that'll make you want to stick around. (Plus, check out Chef Doug Robson's newest restaurant, Otro.)



www.galloblancocafe.com

And now for a few out-of-town treasures. (For more of Tucson's best restaurants, [click here](#). For more of Flagstaff's finest, [click here](#).)



46. Marana: CORE Kitchen & Wine Bar

Located at The Ritz-Carlton, Dove Mountain in Marana (just outside of Tucson), dishes up True American Cuisine with a Southwestern spin. When you visit, check out the next-door citrus grove that offers up Arizona oranges, Minneola tangelos and red grapefruit. With more than 2,800 bottles of wine, this is a real oenophile's paradise.



<http://www.ritzcarlton.com/en/Default.htm>

47. Tucson: Contigo Cocina Latina

Though it may sit only 45 diners, Tucson's Contiga Cocina Latina can surely pack in the taste. In a hip space, Contigo dishes up soulful Latin cuisine from South America and Spain.

<http://eatatcontigo.com/tucson/>

48. Sedona: L'Auberge Restaurant on Oak Creek

Located along the majestic Oak Creek in Sedona, L'Auberge is tops when it comes to fine dining in Northern Arizona. Whether you're craving meat or seafood, poultry or a simple, but stellar, salad, this resort restaurant (at L'Auberge de Sedona) has got you covered. Just try the braised short ribs, the bisque, and much more. .

<http://www.lauberge.com/>

49. Flagstaff: Cottage Place Restaurant

The award-winning Cottage Place in Flagstaff is known for its excellent service, fine wine and, of course, amazing fare. The parmesan-encrusted scallops, tenderloin and mushroom ravioli and Australian lamb chops are standouts. Plus, there is a vegetarian section of the menu for those with special dining needs.

<http://www.cottageplace.com/>

50. Flagstaff: Criollo Latin Kitchen

In the heart of downtown Flagstaff, Criollo Latin Kitchen uses locally grown ingredients to create a menu high-quality Latin-inspired cuisine. To start, try the coconut- and masa-fried calamari and end with the simply indulgent churros and chocolate. Pick a seat in the art-filled dining room or the twinkle-lighted back patio.

<http://criollolatinkitchen.com/>