

Valley Restaurants to Try in May

Written by Written by Chritine Whitton and Melissa Larsen

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Whether you're looking to dine nearby or venture to a restaurant a little out of the way, here are four fab eateries in various necks of the Valley.

Scratch Pastries



Each morning, this South Scottsdale bistro opens to customers awaiting its French-inspired pastries and desserts. In addition to house-made sweet treats, Scratch has eats suitable for three square meals including soups, salads, quiches and sandwiches, which feature everything from chicken breast and bacon to foie gras and smoked duck breast. 7620 E. Indian School Rd., Scottsdale. 480.947.0057, www.scratchpastries.com.

Divine Dessert: Leave room to savor a sinfully sensational chocolate-hazelnut dome. —Christine Whitton

Breadfruit



Known for its authentic Jamaican cuisine, this Phoenix-based B.Y.O.B restaurant prepares each meal with the finest and freshest herbs and spices to ignite the culture's most delicious flavors. 108 E. Pierce St., Phoenix. 602.267.1266, www.thebreadfruit.com.

Don't Miss Dish: Order the grilled chicken marinated in hot-and-spicy jerk rub with fresh-baked festival (think hush puppies), ital coleslaw, roasted corn and grilled pineapple. —C.W.

The Deli



The husband-and-wife team at The Deli serves delish hot and cold sandwiches, pizzas, pastas, homemade sides and sauces and desserts (like the yummy no-frills carrot cake), sit-down style. Plus, they support Queen Creek agriculture by buying local ingredients. 18914 E. San Tan Blvd., Queen Creek. 480.279.3546, www.thedeliqc.com.

Don't Miss Dish: Bite into the warm roast beef sandwich chock-full of melted pepper jack cheese, caramelized onions, bell peppers and a creamy horseradish sauce on a baguette. —C.W.

Ahnala Mesquite Room

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This Radisson Fort McDowell Resort restaurant is fitting for those who have a hearty appetite and a craving for something different. Ahnala's bill of fare presents rabbit-tuna paella; game stew with foie gras torchon, goat cheese and cornbread; and venison alongside hazelnuts, Singh Farms vegetables and mole roja. 10438 N. Fort McDowell Rd., Scottsdale/Fountain Hills. 480.789.5300, www.radisson.com/ftmcdowellaz.

Divine Dessert: The plate of six-ways chocolate spotlights a fudgy chocolate bar with chocolate "soil," a mint chocolate ice cream cone, a tempura-battered bite of chocolate, and a petite serving of hot chocolate topped with white chocolate. —*Melissa Larsen*