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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.



### Oakville Grocery

Located in Scottsdale Quarter, the Napa Valley grocery store has expanded to bring its area favorites to the Valley as well as display local delicacies like goodies from Tempe's Essence Bakery. Complete with wine classes, gourmet food and tasty treats, this modern, expansive grocery store also features pre-made breakfasts, lunches and dinners. 15015 N. Scottsdale Rd., Scottsdale, 480.596.8200, [www.oakvillegroceryarizona.com](http://www.oakvillegroceryarizona.com).

**Party Planner:** Forget slaving over a hot stove and allow Oakville Grocery Company Arizona to cater your next get-together.



### MOIRA Sushi Bar & Kitchen

This Phoenix sushi bar and kitchen has been packing a full house since it opened in March 2009. Serving everything from edamame and seaweed starters to spicy tuna rolls and shrimp tempura, the menu showcases some of the Valley's top Japanese cuisine. 215 E. McKinley St., Phoenix, 602.254.5085, [www.moirasushi.com](http://www.moirasushi.com).

**Drink It Up:** Nothing can complement Japanese fare quite like a sip of sake. Moira Sushi has 15 unique kinds to choose from.



### Latilla

The recently re-opened Latilla restaurant features Contemporary American cuisine inspired by the flavors of the Southwest. Located at The Boulders Resort in Carefree, this AAA Four Diamond eatery's menu highlights the season's most delicious offerings, like pumpkin flatbread and scallops paired with a caper-raisin emulsion and pistachio pudding. 34631 N. Tom Darlington Dr., Carefree, 480.488.9009, [www.theboulders.com](http://www.theboulders.com).

**Chef de Cuisine:** As the newest member of the culinary team, Chef de Cuisine Stephen Jones hopes to add more "swagger and panache" to the restaurant's already stellar menu.



### Cornish Pasty Co.

Similar to an American pot pie, Tempe-based Cornish Pasty Co.'s version is stuffed with a variety of meats, potatoes, onions and rutabaga (swede) and baked until golden brown. Served piping hot, the pasties are paired with a specialty sauce for optional dipping. 960 W. University Dr., Tempe, 480.894.6261, [www.cornishpastyco.com](http://www.cornishpastyco.com).

**Don't Miss Dish:** Dig into the peppered sirloin steak pasty stuffed with sautéed portabella mushrooms, leeks, roasted zucchini and Stilton cheese and served with a side of peppercorn-brandied cream sauce.