# Best Easter Brunch

April in Arizona means warm weather, cool nights and, this year, the celebration of Easter. Instead of slaving over a hot stove, leave the chopping to the chefs and celebrate this holiday sitting down at one these Valley restaurants for a yummy Easter repast.



#### Arizona Biltmore

It goes without saying that this Valley staple will serve up some of the area's finest foods. Hosting a Champagne-style Easter brunch in the Frank Lloyd Wright-inspired dining venue, chefs will create a smorgasbord that will include tapas and Italian pastas; omelets and frittatas; main course items and carving stations. Hope that got your taste buds' attention. For reservations call 602.381.7632. www.arizonabiltmore.com.

## **Estate House**

Enjoy the presence of family and friends dining alfresco at Scottsdale's much-admired Southbridge restaurant. Pop open some bubbly and sip Bellinis while Executive Chef Gio Osso prepares a decedent three-course feast for those lovers of contemporary American fare. Savor the taste of smoked Irish salmon, caramelized onion-potato cake and lemon marmalade followed by poached eggs, toasted brioche, grilled Taylor ham and aged white cheddar crema. Top off brunch with a slice of strawberry-rhubarb galette and honey gelato. 480.970.4099 www.estatehouseaz.com.

## Morton's The Steakhouse, Scottsdale

Located in the heart of Scottsdale's Kierland Commons, Morton's Steakhouse is grilling up a preselected steak and seafood menu this Easter Sunday. The chef is serving filet mignon with a complimenting seafood appetizer, starch or veggie side. Toast your evening with a glass of fine wine from the restaurant's award-winning list. 480.951.4440, <u>www.mortons.com</u>.

#### T. Cook's



Touted by local (and national) food critics for its mouthwatering cuisine, the chefs at The Royal Palms Resort and Spa's dining venue T. Cook's are arranging an exquisite Easter brunch for its favorite locals. The spread begins with a starter buffet filled with fresh fruit, fire-roasted veggies, fish, pastas, mixed greens and artisan bread, then moves onto main entrees ranging from buttermilk pancakes topped with blueberry compote to braised short ribs. 866.579.3636, www.royalpalmshotel.com.

#### **Ruth's Chris Steakhouse**

From appetizers to entrees, Ruth's Chris has been serving sumptuous steaks and market-fresh seafood for nearly 45 years. Opening Easter Sunday at 1 p.m., diners can expect the same great menu. Celebrate this holiday by treating your taste buds to Louisiana seafood gumbo or a hearty cowboy rib-eye steak. But whichever entrée you choose, be certain to save run for the warm apple crumb tart dessert. 480.991.5988, www.ruthschris.com.

## Palmera Brunch

The Royal Palms's Palmera brunch, set in its Palmera Salon, is another possibility for Valley dwellers. Here, guests revel in the same beginning starter buffet as T. Cook's, but instead, meander through stations that feature prime cuts of meats, in addition to an omelet station and a waffle station. Towing the line is a dessert table adorned with mousses, tartlets and pies, oh my. 866.579.3636, <u>www.royalpalmshotel.com</u>.

#### The Ritz-Carlton, Phoenix

In true Ritz fashion, this upscale-casual gourmet brunch will be set up in its Grand Ballroom. Guests are greeted by beautifully dressed tables adorned with fresh fruits, European charcuterie, artisan cheeses, and smoked and roasted salmon. Chefs prepare omelets and eggs Benedict, freshly carve prime rib and plate delectable entrees and desserts that will tantalize your taste buds. What's more, as you enjoy some of the Valley's finest fare amid a backdrop of live jazz, the Ritz will provide a complimentary brunch to the deserving children from Sunshine Acres Children's Home on behalf of every brunch customer. For reservations call 603.468.0700. www.ritzcarlton.com.

#### **Chart House**

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Located in Scottsdale's McCormick Ranch overlooking Camelback Mountain, the Chart House is serving up their main menu of fresh seafood specialties, succulent steaks and decadent ooey gooey desserts. Try the signature coconut crunchy shrimp served with a tangy mustard sauce and ginger rice, and the juicy prime rib, rubbed with aromatic herbs, slow roasted with au jus. Reservations are highly recommended. 480.951.2550, www.chart-house.com.

## Rawhide

It's been said that when out west, experience it the Wild West way. Saddle up, for a true Western brunch at Rawhide's Steakhouse and Saloon at Wild Horse Pass. Families enjoy spending the day watching stunt shows and cowboy shoot outs, in addition to a kid's Easter egg hunt, craft corral and cream pie-eating contest. When hungry, Executive Chef Jon Anderson will prepare any hearty meal option chosen from his wide array of menu offerings. For reservation call 480.502.5600 x 1204. www.rawhide.com.

## Prado

At the ever-popular InterContinental Montelucia Resort and Spa's main dining venue Prado, chefs have decided to turn up the heat this Easter Sunday. Cooking up some of their most desired delicacies, guests can pick and choose from freshly baked pastries, breads, cheeses, fruit and pancakes, in addition to the several carving stations featuring wood-fired roasted leg of lamb, Bordeaux spinach, scallops, mussels and clams. For reservations call 888.627.3010. www.icmontelucia.com.