

## Dining at The Ritz-Carlton, Dove Mountain

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The dining at Marana's new The Ritz-Carlton, Dove Mountain is the only thing that can distract from those gorgeous desert sunsets.



### Turquesa Latin Grill

This relaxed poolside eatery dishes up incredible Latin-inspired fare (which can be enjoyed via a lounge chair with a book in hand, if preferred). The menu offers a slew of refreshing appetizers like a tempting ceviche trio, served with plantain chips, Oaxaca cheese sticks and ubiquitous but delicious chips and salsa. The Tucson Caesar is a spicy salad standout, and the fish tacos are a colorful and healthful option (this is poolside dining, after all). And a side of yuca fries is a must. (They aren't nearly as greasy and gut-busting as regular fries and are much more hearty and flavorful.) For dessert, the tembleque, which is a coconut custard with ginger and topped with a tropical fruit salsa, guava jelly and a coconut tuile, might just be one of the tastiest springtime desserts. Or, the Aztec Flambé with caramelized banana in a mesquite chocolate-covered tortilla with vanilla ice cream and candied pistachios is a must for chocolate lovers.

### Ignite

Ignite features front-row seats to amazing sunsets and desert scenery, as diners are welcome to enjoy their meal alfresco and fireside. For a light starter, the local field greens salad with Black Mesa Ranch goat cheese, candy-striped beats, almond puree and shallot vinaigrette is the go-to choice. If you prefer something a bit more warming on a chilly night, the tortilla soap is tops. For dinner, split the flatbread topped with delicious pork. Wash the meal down with one of Ignite's irresistible cocktails, like the Ignite ginger margarita.

### Core Kitchen & Wine Bar

Core Kitchen & Wine Bar is the signature restaurant at The Ritz-Carlton, Dove Mountain and with innovative dishes and nearly 2,800 bottles of wine, it's easy to taste why. The casual-upscale eatery boasts Southwestern-infused eats (with local ingredients like nopales and prickly pear) by the renowned Chef Joel Harrington. Start off the night with the chipotle-spiked sweet potato bisque with duck confit and onion marmalade. The dish is slightly spicy, and the chipotle gives the bisque a tasty Southwestern edge. The basil-olive oil poached lobster salad with tomatoes, avocado and citrus is sure to perk up any seafood lover. For the main meal, the pretzel-crusted salmon with dill mustard sauce is an absolute standout while the chili-lacquered New York steak (sided by delectable avocado fries) is sure to bring a smile to any meat eater's face.

For more info on the dining options at The Ritz-Carlton, Dove Mountain, visit [ritzcarlton.com/en/Properties/DoveMountain/Default.htm](http://ritzcarlton.com/en/Properties/DoveMountain/Default.htm).