

Top Firepits at Valley Restaurants

Written by Dexter Presley

With the holiday soon approaching and the weather beginning to cool, the combination for fine dining and warmth will be on your radar. We've got ten spots throughout the Valley that provide unique fire pits that will warm your body and fill your stomach with a list of amazing foods.



Frank & Alberts- Scottsdale

When most people speak about Frank & Alberts restaurant, two things come up in the conversation. The first is the wonderful sleek architecture by prestigious designers Albert Chase McArthur and Frank Lloyd Wright and the second is the food.

Draped with rich colors and modern furnishings, the restaurant captures the feeling of being spacious, yet cozy. The menu retains the mutual ambience through a variety of comfort foods that are familiar and new at the same time. Like the Cheese, Mac and The Chicken--country- fried chicken, bacon-braised collard greens, cheesy macaroni, creamed corn and buttermilk biscuit. And that's only a section of the menu! Not only does it offer a fantastic dinner menu, it also has several others such as a breakfast, breakfast buffet, lunch and a "High Five" happy hour full of bite-sized treats and cocktails.

Apart from the food, there's several other items that will get your appetite going. Whether you sit inside or decide to experience the breath taking patio, accented with the glow of a mesmerizing fire pit, each offer something different as chilly nights begin to occur more frequently.

Information: <http://www.frankandalberts.com>



Isabella's Kitchen- Scottsdale

There are a few places far and in between that literally make you say, "Wow" and Isabella's Kitchen is definitely one of those places. So many things are appealing to the eye, from the bright pops of yellows and reds, to the clever wine bottle chandelier to even the wrap around patio that's perfect for intimate conversation or shooting the breeze.

With the Blue Bar as one of the main focal points of the restaurant that connects both indoor and outdoor seating, Isabella's transports you to the [era] of cultivation in that time and effort go into preparing fresh, high quality foods. Only using seasonal ingredients, the menu ranges from homemade pastas, brushetta, and even pizzas.

Overlooking Scottsdale's Grayhawk, the scenery adds to the specialness that makes Isabella's Kitchen more than just a restaurant--it's an

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experience. In addition to landscape, the fire pits are simple, beautiful and incomparable to others.

Information: <http://grayhawkgolf.com/isabellaskitchen>



Different Pointe of View- Phoenix

The best things about living in Phoenix has to be the sunsets. On a given night you can look out your window and see the sky glazed with pink, purples, and oranges. Possibly one of the best places to witness such a grand occurrence is at Different Pointe of View restaurant at Phoenix's Pointe Hilton Tapatio Cliffs.

Strategically placed 1,800 feet. above the Valley of the Sun, incredible views are part of what make this place one of the best in terms of romance, ambiance, and of course, scenic view. Whether it's for a quite dinner or a late evening night cap, Different Pointe is suited for a variety of occasions.

The food isn't compromised for the great view either. It's top notch, as the restaurant has been awarded the AAA Four-Diamond Award for 21 consecutive years--the longest in the state. However, the Terrance Room Lounge provides the best part of the restaurant and features a large patio and an nine-foot fire pit on the cliff side.

Information: <http://tapatioclifshilton.com/dining/different-pointe-of-view>



Chelsea's Kitchen- Phoenix

One of the first things you notice when you walk into Chelsea's Kitchen is the industrial open ceiling and openness of the restaurant. Arranged with large leather booths, or smaller squared or circular tables, the atmosphere of the place is comfortable for the regulars as well as inviting for new guests that stumble upon the place.

Just a block away from Camelback Road, Chelsea's Kitchen has a wonderful patio and fire pit that's just amazing for a night out. The enchanting patio, lit by both fire place and decorative lights is a must for anyone looking for a change of pace. But the food is to rave about just as much at the outdoor seating. Some of the local favorites are the short rib tacos, which are incredibly moist and savory, French dip sandwiches and the

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infamous white sangria.

The dinner and lunch menus are broken into similar categories of starters and snacks, special salads, burgers taco platters, and very special to all season-in season items that are made to perfection by executive chef Jorge Gomez.

Information: <http://www.chelseaskitchenaz.com>



J&G Steakhouse- Scottsdale

Serving up premium cut meats of the highest level, distinguished chef Jean-Georges Vongerichten's steakhouse at The Phoenician resort is leaving quite an impression on restaurant goers. Along with the exceptionally prepared meats, the restaurant offer its take on scenic views and fire pits. Located outside, these round-huge pits not only provide warmth to guests sitting outside, but an addition to the view because they are so beautifully crafted. As the fire begins to rise and the city lights twinkle below, the city and The Phoenician resort below offer an alluring appeal.

Though the menu is simple, it does not lack variety nor tastiness. And unlike other places that have been mentioned so far, J & G has a tasting menu available with wine pairing.

Information: <http://jgsteakhousescottsdale.com>



The Vig Restaurant & Bar- Arcadia

The Vig is definitely a place that always has something going on. Appropriately named, Vigtivities, each day of the week has its own theme or event that guests can look forward to and mark on their schedule, like the \$5 burger and fries on Mondays.

The terrific patio, with oversized brick fire pit speaks for itself and offers a large space for seating large groups or hosting music in the late afternoons. With a wide range of tasty foods, and a contagious atmosphere, the Vig has created a cult-like following, for all the right reasons.

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Information: <http://www.thevig.us>



El Chorro Lodge-Paradise Valley

First opening in 1937, El Chorro Lodge falls into the category of oldest restaurants in the Valley. Though the menu and decor have changed, one thing hasn't, and that's the quality. Because El Chorro has been around so long and has such great history, many of its guests are returners that continue come back time after time, because it's that good. The classic cuisines with a Southwest twist has the menu offering fresh and locally grown ingredients from El Chorro's garden right outside the kitchen.

With little surprise, most people aside from the food, talk about the great landscape that surrounds the restaurant and patio that is beautifully done. A view of the Camelback and Mummy Mountains can be seen in the late afternoon and evening.

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



Olive and Ivy- Scottsdale

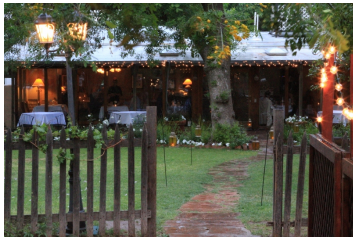
The outdoor area of Olive and Ivy only skims the surface with this restaurant that offers brunch, dinner, and a list of delicious cocktails--the mimosa being a personal favorite. It's hip, modern, and the service is outstanding.

Both the indoor and awesome outdoor space provides a unique perspective of the restaurant. Inside, the bar and kitchen consists of a show of delicate perfection in making food and drink that make your taste buds go crazy. Outside, the 3,000 sq. ft. patio that faces the canal and the Scottsdale Waterfront, is decked with organic decor that's completely relaxing.

Information: <http://www.foxrc.com>

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Quiescence- Phoenix

Nestled away in the Farm at South Mountain, Quiescence is all about handcrafted contemporary American cuisine that focuses around gathering the Valley's best produce, cheeses, and meats to create an unforgettable dining experience. The 'daily menu' contributes the specialness each and every visit as executive chef Gregory LaPrad personally selects the ingredients for the menu.

Most of the ingredient come from Maya's Farm, a sustainable farm and garden that provides vegetables and herbs, on The Farm which extends for nearly twelve acres of agricultural bliss. Considering the restaurant's name, Quiescence, or rather quiescence, which means tranquility truly sets the tone of the place. Through its rustic charm and natural surrounding beauty, the ambiance is homey and strangely familiar. Located in the large yards, fire pits are used to warm guests on cool nights as guests enjoy natural aesthetics.

Be forewarned, don't expect food to come out quickly. A major component of Quiescence is the experience--from the garden, to the kitchen, to the table paired with a glass of wine, it's all part of a grand plan.

Information: <http://www.quiescencerestaurant.com>



St. Francis- Phoenix

St. Francis reminds me of a neighborhood spot that not only connects to people through its food, but down-to-earth service that's authentic and genuine.

The former 1950s architect's office turned restaurant offers a cool appeal of both old and new--the perfect combination of history and modernism. In one of the areas, artists Hector and Dose painted a mural that adds another level of freshness to this hidden gem. Similar to other restaurants that have made this list, using fresh foods is something very important to St. Francis.

The diverse menu consists of simple foods that are done extremely well. Anything from comfort foods to savory dishes with great powerful flavors. Throughout the menu, foods are reasonably priced and are perfect with a cocktail of your choosing. Happy Hour, here, is highly esteemed with half off wines by the glass, wells, beers and \$5 specialty cocktails.

Information: <http://www.stfrancisaz.com>

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