

Valley Restaurants to Try in December

Written by Written by Melissa Larsen & Christine Whitton

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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.



[The Vig](#)

This contemporary-upscale Phoenix tavern (with one of the best patios in town) takes a whimsical approach to pub-style food with flirty names like Frenchy, Hot Chick and The Rubinesque embellishing its menu. Now if ordering doesn't make you blush, spooning their savory bread pudding sure will. 4041 N. 40th St., Phoenix, 602.553.7227. www.thevig.us.

Don't Miss Dish: Dig in to the Love Me Tenderloin, a helping of grilled tenderloin sliced and served with red onion marmalade, cheesy dauphinoise potatoes, seasonal vegetables and wild mushroom sauce.



[Liberty Market](#)

This family-run Gilbert restaurant/market is making eating out simpler. Serving a swift sit-down meal, those on the go can order out or shop several ready-to-eat meals and cooking kits. From eggs done your way to freshly made hot and cold sandwiches, this neighborhood market specializes in fresh, convenient fare. 230 N. Gilbert Rd., Gilbert, 602.555.1700.

Devilish Desserts: Bypass dinner and head straight for the sweet stuff, as in red velvet cake swirling with classic cream cheese frosting.



Skye Fine Dining and Live Entertainment

This West Valley hotspot headlines Culinary Hall of Fame inductee Scott Tompkins heating things up in the kitchen, as well as live entertainment performed by the Valley's best tribute bands. 16844 N. Arrowhead Fountain Center Dr., Peoria, 623.334.0010. www.skye-restaurant.com.

Don't Miss Dish: Seafood lovers should order up the Shrimp Puerto Peñasco with large gulf shrimp sautéed in garlic, jalapeño and tequila, and served with Jack cheese and red pepper polenta with crisp spinach.

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Burger Studio

As its name suggests, this new Phoenix spot is keen on burgers—some topped with green chilies or bacon, others with pesto and mozzarella, even a few made of chicken, turkey, buffalo or veggies. You'll also find crunchy krinkle fries and old-fashioned malts. 9822 N. 7th St., Phoenix, 602.216.2000.

On the Side: Ditch your diet for the Black and Tan beer-battered onion rings.