

Valley's Best Brunches

Written by Written by Kavitha Sundralingam

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Rise and shine, grab your brunch date and get ready to enjoy some delicious appetizers and drinks - sounds like the perfect Sunday activity, no?



Elements Restaurant at Sanctuary on Camelback

Ranging from freshly baked pastries and breads to waffles, omelets and seasonal fruits, this buffet serves one good brunch with Fonte Coffee, tea or juice. As you sample fresh American cuisine, diners also get to take in a breathtaking view at this Scottsdale spot. 480.948.2100, <http://www.sanctuaryoncamelback.com/content/elements.html>



Prado Restaurant

Hot plates and sandwiches don't get any better than this with Prado's egg-tastic menu. Choose from poached eggs, an egg-white omelet or huevos rancheros to pair with Yukon potatoes or Manchego cheese. Scrambled egg lovers can enjoy a burrito with merguez sausage or sample the fried egg broche. 480.627.3004, <http://www.pradolife.com/menus/>



Geordie's Restaurant and Lounge

If you are craving a contemporary American breakfast, make your way to the famous Wrigley Mansion to experience a delicious menu. Sample some fresh fruit and cold salad before ordering a custom omelet (shrimp, sausage, ham, bacon or cheese). Be sure to try the eggs Benedict if you are fan of potatoes and applewood-smoked bacon. More mouthwatering dishes include ancho-turkey breast with cranberry chutney, pan-roasted salmon glazed with orange teriyaki or lamb chops with mint jelly. 602.955.4079, <http://www.wrigleymansionclub.com/geordies.php>



LON's at the Hermosa

Steak-and-egg sliders (beef tenderloin, scrambled eggs, creamed spinach and bacon-cheddar biscuit) is one of the delicious—and

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new—specialties at LON's. Also try the dry cherry French toast and the lemon ricotta pancakes, part of the delectable breakfast menu. Plus, the resort restaurant's patio is one of the best in town. 602.955.7878, <http://www.lons.com/>



T. Cook's at Royal Palms Resort

At this Mediterranean Market buffet, enticing entrees include buttermilk pancakes with blueberry compote and vanilla-scented whipped cream as well as the boneless "Poulet Rouge" chicken thigh with roasted tomatoes and fingerling potatoes for those with a heartier appetite. Top it off with a Mediterranean Bloody Mary cocktail. 866.579.3636, <http://www.royalpalmsotel.com/phoenix-arizona-dining.php>



Wright's at the Biltmore

Doesn't a toasted brioche (topped off with caramelized bananas, house-made caramel and whipped cream) sound appetizing? Brunch-goers can also enjoy a light French toast griddle or opt for a heavier entree like the citrus-charred prawns. 602.381.7632, <http://www.arizonabiltmore.com/Dining/Wrights.aspx>



The Mission Restaurant and Lounge

Banana-blueberry pancakes or cinnamon pecan waffles? Tough choice, but both are sure to satisfy the sweet tooth. Another treat is the Abuelita (hot chocolate with dulce de leche or pumpkin whipped cream) at this modern Latin restaurant in Old Town Scottsdale. Photo Credit By: Nicky H-Zadeh 480.636.5005, <http://www.themissionaz.com/index.php>



Metro Brasserie & Bar

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Relax and rejuvenate while you enjoy fine French dishes like the quiche lorraine and beignets while sipping fresh orange juice or coffee. And what brunch is complete without house-made Bloody Mary, mimosas or bellinis? The brunch cocktails at the SouthBridge eatery are \$5. 480.944.3663, <http://www.metrosouthbridge.com/menus.php>