



PHOENIX EDITION



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THE MAGAZINE



A DINE A DOZEN



SCOOP just about sprinted over to Scottsdale's hip new eatery, [Avalon](#) (7707 E. McDowell Rd.), after seeing a picture of their grilled vegetable and roasted tomato lasagna. **Executive Chef Travis Watson**—whose previous gigs include the Four Seasons In Seattle, LA's Citrus, and Fox Restaurant Concepts—calls his cuisine "Contemporary American Coastal." We mostly call it "Where Have You

Been All My Life, Oh Delicious One?" They offer breakfast (cinnamon brioche French toast "pudding" with hazelnut butter and Vermont Maple), lunch (free-range chicken tenders with blueberry-chipotle compote), and dinner (butter-poached lobster with ricotta gnocchi). Call **480.656.0010** for reservations.

GET PRIX FIXED



If there's an upside to the economic downturn, it's that restaurants like [Kai](#) are offering some insanely tempting deals. For a limited time, the AAA Five Diamond restaurant is presenting a **three-course prix-fixe menu for \$59 per person**. In true Kai fashion, even this menu includes specialized ingredients such as lettuces hand picked by local farmers and children of Gila Crossing School, grilled tenderloin of buffalo from the Cheyenne River Tribe,

and traditional fry bread from the Teachings of the Elders. Located in the Gila River Indian Community, Kai features Native American cuisine with global and seasonally influenced accents. While you're there, add on a bowl of Wood Grilled TOCA Squash Puree, a dish that received great reader response after its publication in [Desert Living](#). Kai is located at the **Sheraton Wild Horse Pass** and is open for dinner every night except Monday. Call **602.385.5726** for reservations.

LOOMING ABOVE



If you've ever attended the FBR, then you've likely eaten the food of **Chef Michael DeMaria**—he caters the event for nearly 8,000 attendees every year. But this year, those attending the FBR can enjoy a more authentic DeMaria experience during this opening week at his new restaurant, [Heirloom](#) (20775 North Pima Road, Scottsdale, 480.515.2575). Now open nightly at 5pm, his DC Ranch spot features a "**green-inspired**" menu of organic ingredients chosen exclusively from

Scottsdale's Singh Farms, who will grow produce tailored to the chef's needs. With monthly updates of dishes, you can think of it as "one restaurant, 12 menus," he says. This month, look for tomato-braised and chorizo-stuffed calamari in stewed northern white beans; mint-scented lamb chops with eggplant, roasted pepper and pecorino; and bacon-seared Arctic char on cauliflower puree with scallion and bacon gremolata tureen. Two-, three-, and four-course meals are priced under \$50.

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