

TOP 10 RESORT/ HOTEL RESTAURANTS

Here are 10 Valley resorts or hotels with exceptional restaurants, according to *Republic* restaurant critic Howard Seftel.

Pampering service and exquisite regional fare create a memorable evening. Start with the chile-spiced goat-meat torta; move on to buffalo tenderloin with saguaro-blossom syrup; and finish up with fry bread and Mexican chocolate.

Details: Sheraton Wild Horse Pass Resort & Spa, 5594 W. Wild Horse Pass Blvd., Gila River Reservation. 602-225-0100, wildhorsepassresort.com.

ELEMENTS

Chef Beau MacMillan, who had his own Food Network show, backs his celebrity sizzle with culinary substance. Among the gems on his seasonal menu may be sweet-breads with ham hocks, Hawaiian striped marlin and smoked pork chop brushed with a honey-hoisin glaze.

Details: Sanctuary Camelback Mountain, 5700 E. Mc-

BLANCO CAFE

Chef Doug Robson takes you back to his Mexican roots at this cool spot. The standouts include pollo asado, carne asada and cochinita pork tortas and tacos, and the signature chicharron de queso, a brittle take on pork rinds made from crisped Manchego cheese.

Details: Clarendon Hotel,

Donald Drive, Paradise Valley. 480-948-2100, sanctuaryaz.com.

BOURBON STEAK

It's no exaggeration — these may be the best (and priciest) steaks you will ever eat, slow-poached in butter and finished over mesquite. Ultra tender, ultra flavorful and ultra scrumptious. Look for the 32-ounce porterhouse, 10-ounce filet and 14-ounce, dry-aged American Kobe New York strip.

Details: Fairmont Scottsdale Princess, 7575 E. Princess Drive. 480-513-6002, michaelmina.net.

J&G STEAKHOUSE

This classy steak house, developed by superstar-chef Jean-Georges Vongerichten, is a worthy successor to Mary

401 W. Clarendon Ave., Phoenix. 602-274-4774, galloblancocafe.com.

BLT STEAK

There's more than steak at this hip, urban steak house, although the 28-ounce spice-rubbed cowboy steak is hard to pass up. Make sure to take advantage of two freebie delights: a crock of warm

chicken-liver mousse and piping-hot Gruyere popovers.

Details: Marriott Camelback Inn, 5402 E. Lincoln Drive, Paradise Valley. 480-905-7979, bltscottsdale.com.

DESEO

Snag a seat at the ceviche bar and watch the kitchen talent go to work. Among the more mouthwatering options are the campechana ceviche with shrimp, scallops, octopus, calamari and oysters, sherry-glazed duck and foie gras and fig empanadas.

Details: Westin Kierland Resort & Spa, 6902 E. Greenway Parkway, Phoenix. 480-624-1015, kierlandresort.com.

T. COOK'S

The gorgeous Mediterranean room supports the excep-

tional Mediterranean fare.

Details: Talking Stick Resort, 9800 E. Indian Bend Road, Salt River Reservation. 480-850-8606, talkingstickresort.com.

ORANGE SKY

This gorgeous restaurant, perched on the 15th floor,

We're talking lobster and fenel bisque, pan-roasted orata stuffed with orange marmalade, pork osso buco with apple gnocchi and pasta carbonara with house-cured pancetta.

Details: Royal Palms Resort and Spa, 5200 E. Camelback Road, Phoenix. 602-808-0766, royalpalmsresortandspa.com.

LON'S

This beautifully restored hacienda recalls Old Arizona, but the contemporary American fare whisks you to New Arizona. Enjoy roasted jidori chicken, calamari with baby squash and the duo of chile-roasted pork tenderloin and cured pork belly, teamed with cheesy grits and prickly-pear red cabbage.

Details: Hermosa Inn, 5532 N. Palo Cristi Road, Paradise Valley. 602-955-7878, lons.com.

GALLO





**Rainbow
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Deseo.** PAT
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