

**APPETIZERS**

**Wine & More**

**FINE'S CELLAR** now gives patrons yet another reason to visit the Old Town wine and dine destination. The highly anticipated retail shop within the bistro, wine and coffee bar is now open, featuring a rich selection of wines from around the globe for sale along with tea, gourmet cheeses, coffee goods, glassware and wine accessories. Wine prices range from \$7 to more than \$1,000 per bottle, ensuring that there's something for everyone on Fine Cellar's shelves. 480.994.3463, finescellar.com

**Father's Day Feast**

**LON'S AT THE HERMOSA** offers deserving dads a grand Father's Day brunch and a spectacular dinner. Both menus showcase the artful American cuisine of Chef Michael Rusconi. Brunch entices dads with offerings of warm berry crepes with cinnamon whipped cream and strawberry jus, while dinner promises savory Dungeness crab cakes, roasted natural pork tenderloin and pan-roasted Alaskan halibut. Cost for brunch or dinner is \$65 per person and \$15 for children under 12. 602.955.7878, lons.com

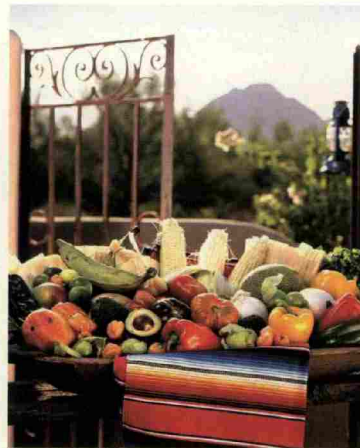
**Fantastically French**

One step into the **ESTATE HOUSE** and you feel as if you've come home – to the home of your dreams, that is. A combination of rich old-world textures, rustic wood beams, broad-striped drapes and yacht-inspired natural touches envelope guests as they peruse the art collections, paintings and photographs en route to their table. The mood is decidedly hushed as a result of special behind-the-scenes measures taken to ensure a tranquil and elegant atmosphere, including tables with padding underneath to absorb clanking sounds and a well-trained staff that anticipates guests' needs. The cuisine is described as "French-inspired wine country" by Executive Chef Ron Dimas. 480.970.4099, estatehouseaz.com

**Fancy Feast**

**TAPINO KITCHEN AND WINE BAR** has an event planned for people who love to party as much as they love their pets. June 8, the venue hosts Paw Placement's Fancy Feast, featuring a four-course tapas meal with wine selections and a chance to help homeless

animals. Event begins at 4:30 p.m. Tickets range from \$150 for a single ticket, \$250 for a couple's package and \$300 for the dinner and raffle package which includes two dinner tickets, two grab gifts and 40 raffle tickets. All proceeds benefit Paw Placement: A Helping Hand For Pets. Reserve your place by visiting [pawplacement.org/fancyfeast](http://pawplacement.org/fancyfeast).



**Taste of History**

The Historical League, Inc. worked for more than two years to put together a unique cookbook that blends their passion for Arizona history with their love of cooking. And it was time well spent. **TASTES & TREASURES: A STORYTELLING COOKBOOK OF HISTORIC ARIZONA** was named "Southwest Regional Winner" of the 18th annual Tabasco Community Cookbook award and received \$500, a distinctive dinner plate plaque and award stickers for the book covers. *Tastes & Treasures* is also finalist in the USA Book News' Best Books award and received *ForeWord Magazine's* Book of the Year award. Funds raised from this endeavor support educational programs and exhibits at the Arizona Historical Society Museum at Papago Park. To order, visit [historicalleague.org](http://historicalleague.org).

**Old West Meets New**

A Native American-inspired New West menu was recently unveiled at the Carefree Resort & Villas' award-winning **LARIAT GRILL**. The menu has evolved from Old West to new West cuisine, inspired by the area's rich Native American legacy and stunning High-Sonoran desert locale. Sample the creative

cuisine from menu highlights including chicken and Anasazi bean bisque, wild West grilled elk sausage with jicama and grain mustard, Ancho chili fettuccini with tequila-flamed Petaluma chicken and barbecued jumbo scallops with rattlesnake beans. And for dessert, a cinnamon apple flatbread and a high Sonoran sundae with Prickly Pear syrup completes the eclectic meal. 480.488.5300, carefree-resort.com

**Baked Fresh**

It's too hot to bake indoors, and no barbecue is complete without fresh bread. Get true European-style specialty breads made daily from scratch at **DISH**, where you'll find offerings of cranberry orange, Kalamata olive, whole wheat, sourdough, Southwest chili cheese, olive oil boule, milk rolls, ciabatta and many more. On Fridays, the market offers their specialty – a traditional Challa bread. Selections range from \$3 to \$6 each. 480.584.6190, mydishmarket.com

**Golfer's Cookbook**

If Dad can often be found on the greens or in front of the grill, the Hole-In-One Gift Bucket from **I'D RATHER BE GRILLING** is the perfect Father's Day gift. Included is the company's proprietary *I'd Rather Be Grilling!* golfer's cookbook, a set of three custom-blended savory grill rubs, including spicy chiptole, sweet ginger garlic and savory herb, and an embroidered I'd Rather Be Grilling apron and matching grill mitt, all nestled in a metal golf range bucket. Find the set for \$50 on [idratherbebrilling.com](http://idratherbebrilling.com).

**New in Town**

**AVALON**, serving up a mix of fresh contemporary American coastal cuisine, is situated between Downtown Scottsdale and Tempe, the start to revitalizing an area otherwise starved for creative flavors. Executive Chef Travis Watson brings years of culinary experience to the scene, having been working in the world of food since age 14. A former menu developer for Fox Restaurant Concepts and skilled as a pastry chef, Watson introduces crispy free range chicken tenders, slow-roasted pork belly and more to Scottsdale patrons who come for breakfast, lunch and dinner. [avalon-scottsdale.com](http://avalon-scottsdale.com)

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