

Arizona Restaurant Week

The most edible time of year, is back!

From September 21-29, food lovers statewide will have the opportunity to choose from multi-course, prix-fixe dinner menus at more than 200 restaurants across Arizona as part of the semi-annual fete. As the event grows each year, so do the restaurants interested in being a part of the fun — and this year is no different. Among the Scottsdale-area venues signing up to take part in the event for the first time are:

Renegade by MOD

With walls “tagged” by local street muralist Lalo Cota, an army of attentive yet spunky servers, an inventive bar program, and a live music stage, Renegade by MOD is nothing if not a “vivid” dining experience in North Scottsdale. The \$30 menu includes:

FIRST COURSE

(choice of)

Heirloom Tomatoes, Soy Beans and Crab Gazpacho
The “Shaken Wedge”
Lightly Smoked Duck Pastrami Bruschetta on Pretzel Crostini

SECOND COURSE

(choice of)

Kobe Chicken “Jerkerd” & Sweet Potato Casserole
Kobe Chicken Breast with Burnt Marshmallow Fluff
Pan Seared Salmon on Fingerling Potato Hash
Irish Corned Beef Nuggets
Mesquite Grilled Petite Filet Mignon & Lobster Knuckles

THIRD COURSE (choice of)

White Chocolate & Apple Crème Brulee
Cherries, Rosemary & Bacon Bread Pudding

Sapporo Scottsdale

The north Scottsdale staple, known for its unique combination of Pan Asian flavors, fresh sushi, Teppanyaki tables and — of course — its world-famous bar offerings, has been in the Valley for two decades. With a slew of new menu items launching this fall, Chef Stephen Stromberg was finally ready to jump in knife-first with a \$40 menu including:

FIRST COURSE

(choose one)

Blue Jumbo Crab Cakes
Hoisin BBQ Ribs
Lobster Potstickers
Friends with Benefits Sushi Roll

SECOND COURSE

(choose one)

Grilled Teriyaki Salmon
Elements of Taste with Choice Of Tofu, Chicken or Crispy Shrimp
Eight-Ounce Buttermilk Sirloin Steak from Teppanyaki
Shrimp with Scallops from Teppanyaki

THIRD COURSE (choose one)

Red Velvet Cake
Bananas Foster Spring Roll with Ice Cream

5th and Wine

Downtown Scottsdale’s favorite restaurant disguised as a wine bar, 5th and Wine is located in the heart of Old Town Scottsdale and offering a \$30 dinner including:

FIRST COURSE

(choose one)

Hummus Plate
Fried Pickles
Ahi Poke
Caesar Salad

SECOND COURSE

(choose one)

Pork Osso Bucco
Pomodoro Pasta with Meatballs
Risotto of the Day
Sea Bass

THIRD COURSE

(choose one)

Chocolate Mousse
Bread Pudding with Bourbon

Virtù

Already adored by critics, Scottsdale’s best-kept secret, Virtù, is Chef Gio Osso’s intimate gathering spot tucked inside Old Town Scottsdale’s newly opened Bespoke Inn. It’s \$40 menu includes:

FIRST COURSE

(choice of)

Chef’s Starter Plate
Roasted Beet & Butternut Squash Salad

SECOND COURSE

(choice of)

Branzino with traditional Caponata
Prosciutto-Wrapped Pork Rib Chop
Grilled Flat Iron Steak
Roasted Butternut Squash Ravioli

THIRD COURSE

(choice of)

Affogato with Nocciola Ice Cream
Chocolate Bites with Chocolate Mousse
Mascarpone Ice Cream

**For all menus, prices
and addition details:
ArizonaRestaurantWeek.com**

