

DINING OUT



Ethiopian Cuisine and Coffee



Chef Minet Abay serves coffee in the Ethiopian tradition.

Soup • Salad • Meat • Fish

Many vegan and gluten-free options are available

LUNCH SPECIALS
served from 11 a.m.-2:30 p.m.

Feel free to bring your own beer or wine.
There is no corking fee.

Open 7 days a week
11 a.m. to 9 p.m.

758 South Stone Avenue • 370-7000 • www.cafedesta.com



FINI'S LANDING / TIM STEVENS, chef

Known as Tiki Tim, Tim Stevens tasted the excitement of professional kitchens as a hired hand during high school before earning a bachelor's degree in culinary nutrition at Johnson & Wales University in Providence, R.I. To go with his handcrafted cocktails, he built a thatch-roofed Tiki bar in his college apartment.

Upon arrival in Tucson, Tim recreated the Tiki lifestyle at The Hut on 4th Avenue with Tiki Tim's Grill, before becoming executive chef at Fini's Landing, the Catalina Foothills' only beach grill sporting a 26-foot sailboat bar. His cooking blends local Sonoran flavors and coastal desires, with fresh citrus, cilantro and chilis enhancing responsible, health-forward produce and proteins, including ocean-friendly seafood as sanctioned by the Monterey Bay Aquarium Seafood Watch program's Best and Good Alternative lists.



GHINI'S FRENCH CAFFE / CORALIE SATTA, owner/chef

Born in Marseille, France, Coralie Satta began helping her mother and grandmother in the kitchen at the age of 2. At the age of 14, she worked as a pantry chef in Tucson and later worked at a private dinner club in Vermont.

Returning to France, she studied under Chef Piro of Marseille. In 1992, Coralie opened Ghini's (a nickname given to her by her father) French Caffe. Her cooking philosophy emphasizes freshness and simplicity, using whole and locally grown foods.



GOURMET GIRLS GLUTEN-FREE BAKERY/BISTRO MARY STEIGER and SUSAN FULTON, chef/owners

Mary Steiger started cooking as a child and by the time she was 7, knew she wanted to be a baker when she grew up. Susan Fulton came from a family with a passion for food and always fantasized about owning a restaurant. The two traveled different roads until their paths met seven years ago in Tucson, where they

discovered a mutual desire to promote wellness through food choices. The dedicated, certified gluten-free bakery/bistro is the result of their collaboration.



HILTON EL CONQUISTADOR: EPAZOTE KITCHEN & COCKTAILS JONATHAN KUPPER, chef

A native Tucsonan, Jonathan Kupper holds a degree in culinary arts from the Scottsdale Culinary Institute. In 2009, he was the co-winner of the Hilton El Conquistador Iron Chef competition and participated in production of the Hilton World Wide Conference in 2010.

He draws inspiration from local, indigenous ingredients, using seasonal foods from local family-owned farms and ranches.



HOTEL CONGRESS: MAYNARD'S KITCHEN / JARED SCOTT, chef

After graduating from the Culinary Institute of America and working for many local restaurants, Tucson native Jared Scott hung his toque at Maynard's Kitchen in 2011.

"All my hard work is worth it knowing that I have the ability to make any occasion truly special for people and to be a part of their lives by creating something that they will remember forever."

With his focus on refined classics, Jared continues to be a trendsetter by bringing the art of *coq au vin*, *cassoulet* and *charcuterie* back to the center stage.



LE RENDEZ-VOUS / GORDON BERGER, owner

Founded by Chef Jean-Claude Berger in 1980, Le Rendez-vous is an award-winning restaurant that has become an icon for authentic French cooking in Tucson. With Gordon Berger as the new owner, the traditions of Le Rendez-vous opened a new chapter. Gordon has taken over the family culinary tradition and celebrates an updated menu, bistro specials and catering. Gordon is also co-owner with his father, Jean Claude, of Le Rendez-vous Bed and Breakfast and Le Rendez-vous Luxury Villa.

Bodega
kitchen & wine

lunch | dinner | happy hour | late night

simple
rustic
elegance

S. Philip's Plaza 4340 N Campbell Avenue | Suite 164
520.395.1025 www.BodegaTucson.com