

CULINARY

continued from page 17

crème anglaise, filled with lemon curd and topped with lavender ice cream. “There’s just so much taste and texture going on in that, it’s truly amazing,” says Fulton.

For more mountain viewing, from downtown to the Foothills, there are plenty of choices for a leisurely dinner. For great views of the Southwest sunset from a patio, the **Hilton El Conquistador Resort’s Epazote Kitchen and Cocktails** is the place, says Chef Jonathan Kupper. On the menu, “we highlight what’s in season locally and change our three-course dinner menu special monthly. We serve San Rafael Ranch grass-fed organic beef burgers, Crow’s Dairy goat cheese [from Buckeye, Ariz.] and local hothouse tomatoes and cukes. We even use local agave syrup for our vinaigrette.”

Epazote “specializes in tequilas. We have over 40 different kinds,” says Kupper, adding that locally inspired Southwestern cuisine is key. “We took an old restaurant and rebranded it with extensive renovations about a year ago. In our dishes, we use minimal ingredients. We recognize dietary restrictions and offer a social hour where you can taste items from our bar menu, see what we have to offer.”

At **Tavolino Ristorante Italiano**, “we like to introduce a new fish every time we change the menu,” says owner/chef Massimo Tenino. “This year it will be sea bass from Mexico, which will be one of the Mother’s Day special entrees — wrapped in parchment and baked with olive oil, tomatoes and fresh herbs” — so that the flavors meld. The new spring/summer dessert menu will also begin on Mother’s Day, featuring panna cotta with fresh berries and a lemon tart made from scratch. And, he adds, “we have a nice patio with a great happy hour and music on Friday nights.”

Loews Ventana Canyon Resort eateries have “a great local following,” says Chef Ken Harvey. “We contract with vendors who offer green and sustainable foods” but much of the preparation is done in-house, such as dry-aging prime New York sirloin to tenderize it.

“All of our seafood is flown in from Santa Barbara,” he says. “We serve Irish organic farm-raised salmon. And at the Flying V Bar and Grill — overlooking the golf course, by a patio-side pool and magnificent sunsets — we always have our table-side guacamole.”

Ventana’s Canyon Café puts on a Blues, Booze & BBQ brunch on Sundays, but on Mother’s Day the cafe will offer a brunch with up to a dozen food stations around the resort, says Harvey, and jazz music per-

formed by the Tucson Jazz Society. This summer, Ventana chefs will lead a monthly “Summer Desert Cooking Series” from May till August.

Brushfire BBQ typically uses summertime to adjust its menu and come up with new items for the fall, says co-owner Ben Rine. “We play with new meats and new ways to eat our barbecue, or what we call ‘a feel for the fire.’ We have a cornbread meatball on our secret menu, which we recommend when people ask what they should get. It’s cornbread topped by your choice of meat, then by our brisket chili, and a choice of sauces.”

Especially during the summer, the locally owned eatery is bound to make many Tucsonans happy: At its 22nd and Kolb location (the other is on Campbell), 24 flavors of ice cream are now available. “We’re not talking gelato or yogurt or soft serve,” Rine told the AJP. “Our batchmaker makes one and a half gallons at a time with real cream. It’s true small-batch classic American ice cream. There’s no corn syrup or dyes. Everything, including all our sauces and swirls are made on-site.”

Beyond good old-fashioned ice cream, Tucson offers a growing roster of ethnic dining choices. **Café Desta** serves traditional Ethiopian food prepared by its owners, one of whom is Huruy Zerghi, who holds a Ph.D. in environmental and microbiology from the University of Arizona.

“We’re making Ethio wraps from Ethiopian food in Alejandro’s tortillas and delivering them weekly to the Food Conspiracy and Aqua Vita,” says Zerghi. “We’re owned by refugees from Eritrea. We’re creating more work for other refugees.”

For a quick lunch during the work day “where else can you go for Lebanese food, for such a reasonably priced and delicious falafel sandwich?” asks Joe Abi-Ad, owner of the **Falafel King**. “You don’t have to leave Tucson to find authentic Lebanese food and it’s all made from scratch.” Abi-Ad has been known in Tucson for the preparation of savory dishes from his homeland for more than 30 years.

Yuki Sushi is another Tucson staple. Located in central Tucson and open for dinner, the restaurant has a large selection of Asian entrees, sushi rolls, imported beer and sake. Chef Yuki Watabe has been called a master of his trade, a true artist noted for his attention to detail. His creations “are so beautiful they cause one to pause before devouring a masterpiece,” says Leona Watabe, his wife and co-owner.

In Italian **Vero Amore** means “true love,” which is what happened when co-owners, brothers Joshua and Aric Mussman, first tasted authentic Neopolitan pizza in Italy. They brought the wood-fired pizza tradition to their restaurant in Tucson, adding salads, pasta dishes and panini sandwiches to the menu, along

OLD WEST SPIRIT.
MEETS NEW
SOUTHWEST
CUISINE.

LOEWSHOTELS.COM
520.299.2020

THE ROOM YOU NEED | **LOEWS** VENTANA CANYON

ANNAPOLIS • ATLANTA • BOSTON • HOLLYWOOD • MIAMI
MONTREAL • NASHVILLE • NEW ORLEANS • NEW YORK • ORLANDO
PHILADELPHIA • QUEBEC • SAN DIEGO • SANTA MONICA
ST. PETE BEACH • TUCSON • WASHINGTON D.C.



YUKI'S SUSHI

yukisushiaz.com

Yuki is a master chef of his trade. He is a true artist — inventive and imaginative.

We feature a large selection of Asian entrées including
Angry Calamari, Salmon Teriyaki, Spicy Seafood Ramen, BBQ Sole, and, of course, incredible sushi rolls!

HAPPY HOUR
Monday-Saturday — 3 to 6 p.m.
 \$1 beer • \$4 house wine • \$6 Sake bombs

Monday-Saturday 3 to 9 p.m.
 Closed Sunday

2962 NORTH CAMPBELL AVENUE • 326-7727