

Food&Dining | Dining Scene

NEWS BITES

Dance night away at Cooks and Corks

JENNIFER MCLELLAN AND KYLIE GAD
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Which is more important: the cooks or the corks? We'd say it depends on the wine.

Of course, they're better together, and you can have it both ways at the annual Cooks and Corks outdoor dinner party.



Raise your glass of world-class vino to amazing cooking by local chefs at the Scottsdale League for the Arts' swanky annual fundraising soiree.

The menu will be created by a baker's dozen of top local talent, including Kevin Binkley, Beau MacMillan, Lee Hilson, Mel Mecinas and Matt Carter.

Local trio the Lark and Key will provide jazzy, soulful music, and dancing under the stars is encouraged.

Proceeds benefit the Scottsdale League for the Arts, a non-profit group that supports arts education in Arizona and hosts the Scottsdale Culinary Festival.

The league has donated more than \$4 million to local arts organizations since 2002.

Details: 6:30-10 p.m. Friday, Nov. 14, Four Seasons Resort Scottsdale at Troon North, 10600 E. Crescent Moon Drive, \$125-\$175. 480-945-7193, cooksandcorks.org.

Postino opens at ASU in Tempe

Homecoming is happening early this year for one group of Arizona State University alumni.

On Oct. 1, Upward Projects' Craig and Kris DeMarco and Wyatt and Lauren Bailey opened their fourth Postino restaurant, on College Avenue at Sixth Street in Tempe.

Called Postino Annex, the bruschetta-and-wine bar is housed in the former ASU Art Annex Building.

"We're part of College Avenue," Craig DeMarco said.

"It feels really good to be part of this," added Lauren Bailey. "People are around from morning to night, and they're excited about life and the future."

The restaurant group worked with real-estate developers Wetta Ventures and designer Michael Rumpelton on the adaptive reuse project that transformed an unassuming 1930s building into an eye-catching modern restaurant.

The dining room's red brick is original, as are the wood floors. The kitchen used to be a patio with a large kiln, where art students would fire pottery. The center aisle now has a row of booths where there used to be studios for artists, including a graduate student that Lauren had a crush on during her college years.

"I spent a lot of time following him around in here," she joked.

Between the dining room and expansive patio, the Tempe Postino has about 70 more seats than the two branches in Phoenix and one in Gilbert. It has a private dining space for up to 40 people.

With 16 beer taps, including two nitro taps, there are more beer selections on the drink menu, which also has about 30 wines.

Postino Annex will have the same menu as the three others, including the dozen bruschetta varieties, including prosciutto, figs and mascarpone; smoked salmon with pesto; roasted peppers with goat cheese; and ricotta, dates and pistachios.

Another promotion in common: Wine and pitchers of beer are \$5 from 11 a.m.-5 p.m. daily, and a bottle of wine



Postino Annex, which opened Oct. 1 in Tempe, has more beer options and seating than the other Postino branches in Phoenix and Gilbert.

and bruschetta board is \$20 after 8 p.m. Mondays and Tuesdays.

In addition to Postino, Upward Projects operates Joyride Taco House, Federal Pizza Windsor and Chung.

Downtown Tempe is experiencing a dining boom.

Delice Bistro, a European bakery and cafe, is now open at Centerpoint on Mill. By the end of the year, Snooze, an A.M. Eatery is scheduled to open near Postino Annex.

So is Fox Restaurant Concepts' largest project to date, an unnamed venture on Farmer and First avenues that will house a Culinary Dropout and other restaurants.

Details: 615 S. College Ave. 480-927-1111, postinowinecafe.com.

Mary Coyle '01 Fashion Ice Cream Parlor closes

For generations, Arizonans have devoured heaping bowls of ice cream topped with whipped cream and a cherry at Mary Coyle '01 Fashion Ice Cream Parlor in central Phoenix.

It was a happy place. The smiles of families and friends eating butterfat ice cream reflected in the black-and-white portraits hung on the wall.

That era came to an end on Sept. 30, when owner Mike Stoffey announced he had closed shop.

Stoffey, a Phoenix resident and longtime customer, bought the business in 2011, when the owners were facing closure. He renovated the diner's interior, increased training for staff and expanded the menu.

New dot-beer web address is here for breweries, brewers

Could dot-com, the catchall domain extension, be going the way of start-up dial tones?

Individuals, businesses and institutions claiming new website names have for years had the ability to choose from a variety of domain choices, such as dot-biz, dot-org and dot-net.

Today, there's another option. Brew-



The chicken-cranberry croissant sandwich from Kneaders Bakery and Cafe, a Utah franchise that has opened a Surprise location, its seventh in Arizona.

eries can now opt for a dot-beer web address. New registries will cost about \$25 a year and are available at mindsandma chines.com/beer and other domain-name registrars.

Over the next year and a half, more than 1,000 new domains are expected to be released by the Internet Corporation for Assigned Names and Numbers (ICANN). The naming structure is designed to organize and identify websites, many of which must provide documentation to qualify for an extension.

Kneaders Bakery and Cafe opens first Surprise store

Kneaders Bakery and Cafe opened its first store in the West Valley, near Bell and Litchfield fields in Surprise, on Oct. 2.

The Utah franchise specializes in breakfast, sandwiches, soups, salads, pastries and breakfast items. The bread is made from scratch daily.

Among the menu items are the turkey bacon avocado sandwich on focaccia, the chicken raspberry nut salad and, for dessert, cannoli.

Kneaders is open from 7 a.m. to 10 p.m. Mondays through Saturdays. The stores also sell retail products, such as gift baskets.

Colleen and Gary Worthington founded Kneaders in Orem, Utah, in 1997. There are now 31 locations in five states. The company is among Restaurant Business magazine's Future 50 list and Technomic's 150 Fast-Casual Sales Growth list.

There are six other Kneaders in Arizona: one each in Ahwatukee and Queen Creek and two each in Gilbert and Yuma. Jim Hipp is operating partner in Surprise.

Details: 14183 W Bell Road, Surprise, 480-289-2450, kneadersbakery.com.

Send dining news to dining@azcentral.com.

HOT LIST: 20 PLACES FOR CORN DOGS AND OTHER FOOD ON A STICK CONTINUED

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| <p>1130 the Restaurant</p> <p>Enjoy a twist on satay with chicken saté, grilled chicken breast on skewers glazed in an orange sauce and served with fresh greens and fruit salsa (\$11 lunch entree, \$10 dinner appetizer). There are two other versions: salmon with greens and fruit salsa (\$12), and steak served over basmati rice pilaf with vegetables (\$15).</p> <p>Details: 455 N. Third St. 602-368-3046, 1130therestaurant.com.</p> | <p>mint (\$12 each).</p> <p>Details: 717 E. Sixth Ave., Scottsdale, 480-393-3205, kellysatsouthbridge.com.</p> | <p>then grilled and speared on a skewer.</p> <p>Details: 2160 N. Alma School Road, Chandler. 480-722-1222, reddragonaz.net.</p> |
| <p>Let Them Eat Cake</p> <p>And let your guests eat cake pops — balls of cake and icing on a stick in such flavors as vanilla, chocolate, German chocolate, marble, lemon, spice and vanilla almond. They're dipped in chocolate or white-chocolate ganache and then drizzled or rolled in sprinkles (\$3). Order a week in advance.</p> <p>Details: 4747 E. Thomas Road, Phoenix, 602-252-5272, letthematecake.com.</p> | <p>Naya</p> <p>This Mediterranean restaurant brandshies two skewered dishes: the beef kebab prepared with marinated steak in house-blend spices, served with rice and vegetables (\$21), and the kofta kebab with minced and seasoned ground chuck served with rice and vegetables (\$17).</p> <p>Details: 8877 N. Scottsdale Road, Scottsdale, 480-355-6600, nayaaz.com.</p> | <p>Caketini</p> <p>Cake pops — orbs of cake and buttercream frosting speared on a stick — come in such flavors as chocolate, lemon, strawberry, snickerdoodle and peanut butter. They're all dipped in white or dark chocolate (\$28 per dozen). Custom designs are available.</p> <p>Details: 2014 E. Camelback Road, Scottsdale, 480-970-1267. Also, 2270 E. Williams Field Road, Gilbert, 480-786-3500, caketini.net.</p> |
| <p>Northeast Phoenix</p> <p>Kelly's at Southbridge</p> <p>Slurp an adult popsicle at the bar or at your table in three flavors: blueberry basil, honeydew-cucumber margarita or watermelon</p> | <p>Soi4 Bangkok Eatery</p> <p>From the small-plates menu, choose gai satay, three skewers of grilled marinated chicken served with peanut sauce (\$8).</p> <p>Details: 8787 N. Scottsdale Road, Scottsdale, 480-778-1999, soifour.com.</p> | <p>Southeast Valley</p> <p>ZK Grill</p> <p>At this Mediterranean restaurant, choose from a variety of skewers such as ground beef, chicken, lamb and filet. They're all served with a grilled tomato and choice of salad, rice or half salad and half rice (\$11.99 to \$13.99).</p> <p>Details: 4804 E. Chandler Blvd., Phoenix, 480-961-2353; other locations at zkgill.com.</p> |
| <p>Roaring Fork</p> <p>In this case, a bone acts as the stick. The lamb-chop fondue from the appetizer menu, a tender lamb-side you dip into white-wine fondue that's served with chili pecan bread and roasted squash (\$15).</p> <p>Details: 4800 N. Scottsdale Road, Scottsdale, 480-355-6600, nayaaz.com.</p> | <p>Villa Peru Restaurant</p> <p>Get to the heart of food on a stick with two skewers holding chunks of beef heart that is marinated and then grilled and served with corn, potatoes and green hot sauce (\$8.50).</p> <p>Details: 1857 N. Scottsdale Road, Tempe, 480-946-3334, villaperurestaurant.com.</p> | <p>Piggy's Smoke House</p> <p>Piggy's has long been the destination for festival foods as well as barbecue. Traditional corn dogs satisfy that fair-food craving (regular \$2.75, footballing \$5.75).</p> <p>Details: 1633 S. Stapley Drive, Mesa, 480-707-9009, piggy.com.</p> |
| <p>Red Dragon Chinese Food</p> <p>Stick with the beef or chicken sticks (\$5.50, \$4.50), chunks of seasoned meat fried in oil,</p> | <p>O Taste and See Treats</p> <p>Pie on a stick? You bet, when it's a pie pop from this bakery, where they come in flavors such as apple, cherry and peach. Order with 24 hours' notice (\$2 each, discounts on large orders).</p> <p>Details: 1140 N. Gilbert Road, Gilbert, 480-788-0145, otastrandseetreats.com.</p> | <p>Send dining news to dining@azcentral.com.</p> |