

UPTOWN

JENNY JARNAGIN

The musician and artist on her inspiration and new album, *Magic*

MARCH MADNESS

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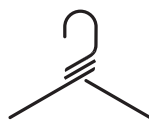
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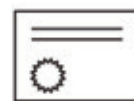
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Phoenix is filled with artists and their creations at every turn, with both Uptown and Downtown Phoenix becoming a hub for those with artistic pursuits. Just ask our cover feature, Jenny Jarnagin. Both a painter and musician, Jenny creates from the soul, and does so right here in town. She recently released a new album and believe us, it's *Magic*. Read about her inspiration and her journey to the recording studio on page 26.

With the beginning of March also comes the start of madness – in a good way, of course. No, we're not talking about college basketball, but all of the local events happening in the Valley this season. From spring training games (see page 50 for cute game day outfits!) and fun festivals to foodie delights and newly renovated spaces to check out, we're gathering the best places to dine, sip and see it all this season on page 40.

Spring also means lighter meals, which sometimes translates to veggie-packed dishes. On page 66, we share some flavorful culinary creations that are strictly vegetarian. And if you're looking for freshness, we have the scoop on the new Chula Seafood at Uptown Plaza on page 74. For those wanting to dine and drink alfresco, flip to page 35, where we are highlighting some of the best patios in the area. Enjoy all that the sunny season brings!

Best,

Gabby Leighton

Editor-in-Chief

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BY MANDY HOLMES / PHOTOS BY CLAUDIA JOHNSTONE

ANIMAL INSTINCTS

Artist April Howland captures the distinctive personalities of animals through her paintings

April Howland's passion for drawing started at age 4. Born and raised in the Red Rocks of Sedona, it was only natural for her to have an appreciation for the outdoors. She and her father shared that love and would adventure together exploring the Southwest by way of hiking. When she wasn't hiking, you could

find Howland drawing and her love of art and nature only grew once she reached high school. It was there that she sold her first piece of art to a local T-shirt making company and was hooked on turning her hobby into a career.

After receiving a degree in graphic design, Howland worked



for AJ's Fine Foods for many years running the signage department. She realized quickly that she was not passionate about graphic design.

"I changed careers completely and went into the salon industry," she says.

As she continued to work in the beauty business, Howland started to paint pet portraits on the side, which then turned into her Phoenix studio business, Howland Studios (www.howlandstudios.com), where she lives with her husband and son.

Howland has evolved over the years from strictly painting pet portraits to painting wildlife from around the globe. She gets inspiration for the subjects she paints by interacting with them in person. In fact, she has interacted with about 95 percent of her subjects, spending quality time studying them so she can capture the essence of the animals she paints. She photographs, sketches, and journals them at the moment only to return to her studio to plan the piece and paint.

"Each work of art has a unique story attached to it and if asked, I will share those stories," Howland explains.

With an eye for composition and design combined with an affection for bright colors, Howland is able to create unique pieces that have warranted her a position in numerous esteemed galleries and is now represented by Santa Fe Exports and Beals & Co. in Santa Fe, New Mexico. She has also been featured on a variety of television news programs and has a rolodex of international fans and collectors of her paintings. Her one-of-a-kind style is an effective blend of contemporary and realism where she uses

a variety of materials to accomplish her works but her approach remains consistent.

The animal lover is no stranger to philanthropy work and recently, after a trip to Africa with the Africa Foundation, she successfully organized a local art show in October. The show raised \$40,000 to complete two school kitchens in Africa. Her passion for the work she does with the Africa Foundation brings her joy and a sense of accomplishment.

"By supporting new and young minds, we create strong ambassadors for conservation and sustainability as well as animal conservation," the artist says.

Currently, Howland has been working with the Phoenix Zoo, creating a unique rotating art program. It starts with three artists' work displayed in the Savanna Gallery program for four months at a time. Each spring and fall will bring a new show with different artists who share the Phoenix Zoo's mission of inspiring others to care for the natural world. Howland has been chosen as one of the three artists for the first exhibition and is excited to continue to work with the zoo to grow the program.

Looking forward, Howland aspires to start a new art-based travel business and to continue to create new and exciting works of art. When she needs a creative break, you can find her hiking the beautiful trails around Arizona and going out with friends to try all of Phoenix's new culinary wonders.

"Phoenix is like a small town in a big city, which is the perfect place to meet new people, explore the arts, and find great food and entertainment," she says.



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AGAINST THE GRAIN

Musician and woodworker Ian Blakey shares his hand-tooled approach to crafting guitars

BY BRITTANY MARONEY / PHOTO BY CLAUDIA JOHNSTONE



In the workshop of bel.Sonique, the air carries the scent of sawdust as proprietor Ian Blakey gently sands the face of what will be a beautifully handcrafted guitar. Around him the tables are stacked with materials and partially completed hand-tooled instruments. He's surrounded by his craft, a blend of his love for wood-working and music.

"I started playing guitar at the age of 12," Blakey says. "As cliché as it sounds, I heard Led Zeppelin and it became a passion that carried on into my adult years. I began building furniture as a hobby and decided to try my hand at my first custom guitar in 2014."

Since then, Blakey has constructed hundreds of custom guitars and much of his success as a craftsman is owed to his attention to detail. His hand-tooled process results in guitars with subtle variations and beautiful inconsistencies, ensuring no two guitars are ever the same.

"A custom build gives the musician a sense of ownership," Blakey explains. "We allow our customers to build exactly what they want, from the choice of wood all the way to the finish, color, hardware and electronics. It always amazes me how creative musicians can get when building their dream guitar."

Each guitar starts out as an individual rough sawn plank, chosen for its unique figure and grain. The wood is then paired to make a two-piece body and hand-tooled into the unique bel.Sonique shape. Sanded and sealed, the piece is sprayed with a base coat, a clear coat and fitted with cooled rolled/stainless steel, bridges, control and neck plates, as well as age-specific hardware and tuners.

Blakey and his team then ensure each guitar is professionally tuned with the expectation that it is ready to be played and certainly ready to be "rocked out on" upon receiving.

"It's amazing being a small, local Phoenix business because I can have a hands-on approach in helping musicians pursue their passions," Blakey says. "I love watching the instrument's journey from the stage to the recording studio. It's one of the best parts of building guitars for people who truly love to play."

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KEEPING THE SPARK ALIVE

Dana Lam and Marty Kupper help couples plan creative dates

BY MANDY HOLMES / PHOTO BY CLAUDIA JOHNSTONE



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Married couple Dana Lam and Marty Kupper are busy in their respective careers – Lam works as a marketing analyst, while Kupper spends his time as a coach and business consultant in the startup world. The duo's day jobs may differ but their passion for each other has evolved into a shared venture: Fun Fantasy Ritual (FFR), a community committed to sharing date ideas that invoke creativity and inspiration to keep relationships fresh and vibrant.

The root idea of the company comes from the beginning of their own love story when Kupper asked Lam to plan a unique date once a month. Now, that idea is one of FFR's offerings called Surprise Date Challenge, which encourages the planning of one surprise date every month.

"Through date concierge services, coaching, and events, becoming the happiest couple you know is well within reach," Kupper explains.

Outside of their relationship, Esther Perel, a couple's therapist who teaches that the modern relationship focuses on the idea that couples prioritize stability and desire, inspired them to turn their idea into a business.

"Unfortunately, stability can kill desire, so it's all about creating and maintaining the balance of both of these elements," Lam says.

In 2018, the pair created an interactive Couples Connection Play Shop, aimed to help duos connect by filling up one another's "emotional bank accounts" while understanding the different love styles.

"We empower couples to communicate in a way that draws your partner to you instead of placing them on the defensive, in fight-or-flight mode," Lam says.

Currently the love birds are in the process of completing their first book, *The Surprise Date Challenge: Be the Happiest Couple You Know*, intended to inspire others to plan their own mystery, surprise and adventure dates with their partner.

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RADIO READY

Joey Bradfisch of the *Johnjay & Rich Show* finds his fashion voice

BY BRITTANY MARONEY / PHOTO BY MARK MORGAN



Waking up at 3 a.m. for work doesn't leave a lot of time for fashion decisions. That's why Joey Bradfisch, executive producer of the *Johnjay & Rich Show*, keeps things classic and simple.

"I like to think my look is practical and versatile. I mix and match a lot of primary colors and stick to basics like high-quality, V-neck T-shirts and jeans, and I never forget to top it off with a hat."

Bradfisch is rarely seen without one of the dozens of hats that he has collected over the years. Some have local businesses' logos and others he accents with patches found at local thrift shops, like Buffalo Exchange. All are singularly his style and he's not afraid to express it.

"One of my favorite hats is a fedora I found years ago," he says. "My wife and friends always laugh about it but I love it and wear it every chance I can get."

Surprisingly, Bradfisch's confidence in his personal style is fairly new and one he used to struggle with.

"After high school, I made a decision to change my lifestyle and ended up losing a hundred pounds," he explains. "I totally think this plays into my personal sense of style. I finally feel like it's okay to express myself."

Favorite places to shop: I am always on the lookout for up-and-coming brands here in the Valley. Whether it's an artist screen printing on a T-shirt or a local brand making amazing hats, I am obsessed with Phoenix-based fashion.

Must-have accessory: I have a pair of boots that I wear almost every day. They just seem to go with everything and they zip up on the side so they are ready-made for my busy lifestyle.

How do you go from day to night? I head into work during the night and am home by midday. Does that count? Kidding! I love taking my beautiful wife out for date nights and we love dressing up. An amazing blazer and tie can make you feel like a hundred bucks.

SERVING UP STYLE

For restaurateur Kirsten Steele, effortless fashion is on the menu

BY BRITTANY MARONEY / PHOTO BY MARK MORGAN



Running a busy restaurant while raising two little girls and balancing a busy social life isn't easy, but Kirsten Steele does it with style and grace. As the owner of popular Arcadia eatery, Chestnut Fine Foods & Provisions, you can often find Steele running plates to hungry diners or bussing dirty tables. But don't let her hands-on approach fool you, at a moment's notice she could easily throw on a pair of stilettos and meet her girlfriends for lunch.

"My wardrobe consists of a lot of transitional pieces," Steele says. "I have tops, sweaters and dresses that can transition just by throwing on some heels."

Her looks need to be effortless as she often is up in the chilly early mornings and spends hours on her feet catering to the hungry breakfast and busy business lunch crowds.

"Chambray in denim is a go-to look for me – it's comfortable, functional, transitional and clean looking," Steele explains. "I think it says I could be ready for anything at any given moment, out for a nice dinner with friends or, what I spend most of my time doing, running around the restaurant."

One accessory I can't live without is...

Nine times out of 10, I'm wearing my glasses. I have an extensive collection of different looks and it's constantly growing. I love that a cute pair of frames can change the look of any outfit.

Who is one of your favorite designers?

I am a fan of high-quality handbags, particularly if they are functional. I've always loved Tory Burch. I find her bags to be highly functional and reasonably affordable. In addition, I think her business ethics and philosophy are something to be admired.

What is your favorite trend? Athleisure!

What mom is not totally in love with the fact that you can wear yoga pants, a sweatshirt and a puffer vest? No one knows if you worked out that day, yet you still look super cute.

DANCE WITH ME GALA

Arizona Ballet hosted this annual event at Phoenix Art Museum, where guests previewed Ib Andersen's new work, *The Firebird*

BY BEVERLY SHUMWAY



Abby Phillips-Maginity and Anna Grunewald



Ciera Sonne and Sarah Kist



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BY BEVERLY SHUMWAY



Sarah Superfon and Jenna Repta



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Pat Bondurant and Debbie Gaby



Victoria York and Lauren Nickle



BY ELIZABETH LIBERATORE / PHOTOS BY CLAUDIA JOHNSTONE
HAIR AND MAKEUP BY HALLIE DARMSTADT WITH SHEAR PARADISE SALON / WARDROBE AND ACCESSORIES BY LOUSY RICH

MAKING *Magic*

Jenny Jarnagin creates art
and music from the soul

If you remove art from the word earth you're left with "eh." Chew on that concept for a minute. What would our planet look like without things that elicit emotion and merit self-expression, like a play or dance performance, a concert, street art, museum exhibits and even CGI in films? Cookie-cutter, or just eh, that's what.

In all its forms, art enriches this place we call home. It adds depth and meaning to our lives and the spaces we occupy. If it weren't for the creative forces that make art full time, like the profoundly talented Jenny Jarnagin, a cookie-cutter homebase may have very well been our reality. Thank goodness it isn't.

"I enjoy when my music truly moves people. Art is something that is created from your soul. It is also something that can touch another person's soul. Now more than ever, people need to feel love and compassion from the inside out," Jarnagin says.

AN OKIE GIRL

Jarnagin has been creating art from the soul since she was 3. Back then, her family was residing in her birthplace of Sayre, Oklahoma – a small town that sits between Oklahoma City and Amarillo, Texas – on a farm that had been passed down from generations in her family. Jarnagin and her siblings would take to the great outdoors to explore, dig and play in the red dirt that surrounded the property.

"Even though I've traveled far [in my life], a tiny bottle of red dirt sits on my piano as a reminder [to] always stay grounded. [It is important to] remember where we come from," she says.

When she wasn't all muddled up, Jarnagin could be found dabbling on the piano, playing the lullabies her mother sang to her as a baby from memory. After her family moved to British Columbia, Jarnagin began to take formal piano lessons to hone her craft. With innate musical talent, she quickly advanced at the instrument. By 7, she was her church's pianist and also performed at events around her town.

"The pastor would tell me what key and off we went – boogie-woogie style," she recalls.

Considering how culturally diverse Canada is, growing up in British Columbia was quite a gift for the budding musician. Jarnagin's mother supported her daughter's musical endeavors by taking her to the symphony and pop and rock shows when she got a little bit older.

"My mom knew that music was life for me – playing the piano has always been my biggest joy, as it's the ultimate world of imagination for me – so she did everything she could to help," the singer explains.

In addition to spending summers as a child at The Conservatory of Music in Victoria, Jarnagin studied piano performance at Texas A&M University and was afforded the opportunity to spend one semester taking classes at the Conservatory of Music in St. Petersburg, Russia.

Still itching to get more music time, she earned a master's degree in music teaching – she literally knows how to play and teach every instrument that comprises band and orchestra – from Northern Arizona University. Since graduating with her master's, the Canadian musician has called the Arcadia neighborhood home for many years now. It's been here in Phoenix that her musical career has taken flight.



MAKING MAGIC

Backed by a lifetime of musical training, Jarnagin jumped wholeheartedly into her professional career as a musician. Inspired by all things, her music is emblematic of the human experience. And while her fan base is primarily between the ages of 34 and 65, any listener anywhere can feel a sense of connection to her captivating lyrics and powerful melodies. Even the industry's greats think so, like Grammy Award-winning producer and arranger, Bubba Smith and Bob Freedman and Ruth McCartney.

To date, Jarnagin, whose music falls under the umbrella of adult contemporary, has released 12 albums. Her most recent album, *Magic* debuted last month during a release party at The Rhythm Room in Phoenix.

Magic is eight tracks long and focuses on matters of the heart. Listeners will go on a journey of heartbreak with Jarnagin, rediscovering hope and finding healing with each passing song.

"This album is extremely heartfelt. It's both classic and contemporary. I think fans will love it," she explains. "It's the same



“THIS ALBUM IS EXTREMELY HEARTFELT. IT’S BOTH CLASSIC AND CONTEMPORARY. I THINK FANS WILL LOVE IT,” SHE EXPLAINS. “IT’S THE SAME JENNY JARNAGIN THAT THEY KNOW AND RECOGNIZE BUT WITH A NEW KIND OF DEPTH AND EDGE.”

Jenny Jarnagin that they know and recognize but with a new kind of depth and edge.”

A lot of legendary people were recruited to help Jarnagin make *Magic* possible, including award-winning music producer and engineer Martin Guigui, Carmine Rojas and John Lousteau. Jarnagin traveled to California to record *Magic* at Studio 606. You know, the Foo Fighters’ studio.

“I think the recording session was an out-of-the-box treat for everyone involved. And dare I start talking about how awesome the studio was? Thank you, Dave Grohl,” she says.

As far as a tour goes, Jarnagin hopes to have a list of upcoming shows at venues around the Valley so that audiences can get a taste of *Magic*. The dates will be listed on her website (www.jennyjarnagin.com) once booked.

To hold you over until then, check out some of her other artistic endeavors, like *Painted Words*, a multimedia show full

of art, dialog, film and music. The show plays this month at the Whitefire Theatre in Los Angeles on March 22 and 23. It’ll make its way to the Valley in May, playing at Tempe Center for the Arts. Jarnagin will also present her own art exhibit, *Big Earth*, at {9} The Gallery in Downtown Phoenix in the coming months.

As far as personal and musical goals for herself, Jarnagin intends to continue to do as she always has since age 3 – create from the soul.

“Many of the goals I set recently have come into place very quickly, like playing bigger venues, creating a theater show and finding the emergence between my music and art,” she says. “I’d say for now, in addition to keeping everything escalating, [my goal is] returning to my roots with a whole new cycle of songwriting and creation. Keeping everything grounded. Feeling then writing. It’s the seeds we plant today that come to fruition later. It’s art in its authenticity that matters.”

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Saturday, March 23, 2019

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Now

LOWDOWN / DO / CALENDAR / EVENT / OUT / CULTURE



BY MANDY HOLMES

Transport yourself to the mysterious island of Amaluna as Cirque du Soleil debuts its 33rd Big Top production in Phoenix. The jaw-dropping spectacle centered on a celebration of love will take place from March 15 to April 14 under the iconic yellow-and-blue tent at State Farm Stadium as a tribute to the work and voice of women. Through mesmerizing storytelling and mind-blowing entertainment, the show honors femininity, renewal, rebirth, and balance through high-flying acts, feats of incredible strength, and old-world magic performed by a cast of mostly women and an all-female band. Tickets start at \$55. www.cirquedusoleil.com/amaluna.



MENU REFRESH

Local eatery Southern Rail recently launched a new all-day menu, offered seven days a week from open until close. New items include roasted sweet potatoes, a romaine and shaved vegetable salad and a seared salmon entree. Chef Justin Beckett's award-winning fried chicken and Muffaletta burger will also now be available all day along with other diner favorites. www.southernrailaz.com.



TEQUILA TIME

On March 20 at 6 p.m., Downtown Phoenix's Paz Cantina will host a Barrel Tequila Dinner, where guests will taste from the restaurant's private barrel of Tequila Corazón de Agave. Diners will enjoy a four-course menu paired with the fine-aged tequila. The restaurant is also hosting a Whiskies of the World Dinner on April 17, featuring a variety of whiskies – Japanese, Scotch, Irish and American as well as a four-course dinner. Both receptions begin at 6 p.m., with dinner at 6:30 p.m. \$65 per person. Seats are limited, call 602.281.2930 for reservations.

ESPERANCA HOPE BREAKFAST

Join Uptown's own Esperanca at its 9th annual Hope Breakfast on April 4 at the Phoenix Art Museum. The signature fundraiser features dynamic speakers, breakfast and a celebration of the thousands of lives the organization has been able to transform. Founded in 1970 and derived from the Portuguese word for "hope," Esperanca was established to provide global health missions for those in need. Today, the organization travels within some of the most poverty-stricken towns and provides access to clean water, stable sources of food, disease prevention, health education and ecological home building. It also assists those in need right here in the Valley. www.esperanca.org.





CHAMPAGNE WISHES

Wishes do come true. The Phoenician is taking its signature afternoon tea experience into the dark with Champagne Saturdays. The after-dark event is now offered the first and third Saturday of every month from 7 to 8:30 p.m. at The Tea Room. Pick the bubbly of your choice (Perrier Jouet, Grand Brut, \$89 per person; Ruinart, Blanc de Blanc, \$119 per person; or Dom Perignon, \$199 per person) to be paired with a three-course menu of small bites. Reservations are required, 480.423.2530.



PET PARADISE

Locally-owned pet retailer, The Pet Club recently opened a new location in Arcadia. The store serves as a one-stop destination for pet needs, offering pet supplies, natural and nutrition-science food, a veterinary Med Center clinic, day care, training, and grooming services. The 4,855-square-foot store serves as the company's flagship location. The Pet Club Arcadia is located at 3545 E. Indian School Road, Phoenix. www.thepetclubphoenix.com.



SPRING AT THE PLAZA

Uptown Plaza is celebrating spring with a series of events taking place in the shopping center's courtyard every Saturday this month, from movies to music to yoga: March 2, Movie in the Courtyard at 6 p.m. (*The Sandlot*); March 9, Music in the Courtyard from 4-7 p.m. (Mike Chapman); March 16, Yoga in the Courtyard with Sweatshop on Central at 10:30 a.m.; March 23, Music in the Courtyard from 4-7 p.m. (acoustic); and March 30, Movie in the Courtyard at 6 p.m. (*La La Land*), www.uptownplaza.com.

GREAT EVENTS THIS MONTH

BY ELIZABETH LIBERATORE



Teaming Up For Girls Luncheon

March 21, The Phoenician

Over the past 120 years, Florence Crittenton has helped at-risk girls and young women turn their lives around for the better. This luncheon commemorates the organization's tireless efforts. Speeches and awards, as well as opportunities to support the event through a silent auction, mystery boxes and Dream Bags full of goodies, comprise the inspiring day. Emmy-nominated professional dancer Cheryl Burke from ABC's *Dancing with the Stars* will be the keynote speaker. Her speech, like her dance moves, will leave you in awe. 10:30 a.m. \$275. www.flocrit.org.

Celebrity Fight Night

March 23, JW Marriott Phoenix Desert Ridge Resort & Spa

Barry Manilow will headline the 25th annual celebrity Fight Night, one of the country's most renowned charity events. Celebrities and professional athletes from around the world will gather in the Valley for an exciting night full of red carpet festivities. Attendees can revel in a cocktail reception before enjoying musical performances, a gourmet dinner and an extravagant auction. Proceeds raised from the star-studded event will benefit the Alzheimer's and Memory Disorders Program at Barrow Neurological Institute. 5:30 p.m. \$1,500. www.celebrityfightnight.org.



Dinner of Champions

March 24, Steak 44

Dinner of the Champions rallies the best professional athletes for a night that benefits the Animal Rescue Foundation (ARF). Tony La Russa, three-time World Series-winning manager and baseball Hall of Famer, returns and is joined by Miami Dolphins quarterback Brock Osweiler. Meet other MLB and NFL superstars as you indulge in handcrafted cocktails and a five-star dinner at Steak 44. Proceeds from the evening will benefit ARF's program that pairs veterans with shelter-to-service dogs and Honor House, which helps veterans affected by combat acquire therapeutic services. 6:30 p.m. \$300. www.arflife.org.

Independent Woman Luncheon

March 26, Phoenix Art Museum

All that glitters is the Independent Woman Luncheon. Honoring the Valley's premier design community and the museum's commitment to visual arts and education, themed centerpieces and other adornments by local designers will dress the space. This year's keynote speaker is award-winning arts and fashion illustrator Cathy Graham. Join her and others in the fashion world for an afternoon that celebrates creative minds and giving back. Proceeds raised from the event support the museum's exhibitions and educational programs. 10 a.m. \$300. www.phxart.org.

Plated & Staged...A Herberger Theater Experience

March 31, Herberger Theater

Herberger Theater has dinner plans for this month covered. Starting at the theater, there will be cocktails and hor d'oeuvres preceding a silent auction, raffle, wine pull and live entertainment. A three-course meal at an upscale Valley restaurant is next on the agenda. To keep things interesting, guests won't know where they are dining until they arrive to the restaurant. This unique experience will benefit the theater's youth outreach programs. Cocktail reception, 5 p.m.; Dinner, 7 p.m. Individual, \$250; Cocktail reception only, \$50. www.herbergertheater.org.

Compassion with Fashion: In Pursuit of Dreams

March 31, JW Marriott Camelback Inn Resort and Spa

Have a heart for animals? If so, this annual Arizona Humane Society event is sure to pull at your heartstrings. Help fellow animal advocates raise funds for the Valley's homeless pets. PetSmart Charities will present the afternoon's auctions. There will also be pet adoptions and a designer fashion show by My Sister's Closet and Well Suited. In 2018, Compassion with Fashion raised more than \$1.1 million and placed 16 pets in loving homes. Those numbers are expected to be even higher this year. 11 a.m. General admission, \$250; VIP, \$350. www.azhumane.org/cwf.



ALFRESCO DINING

Local patios perfect for springtime

As Midwesterners and Easter Coasters are still dealing with sleet and snow, the Valley is sunny and sensational, with temperatures comfortably in the seventies and eighties all month long. And, unlike the Southeast, we have no humidity ruining our hair. So, take advantage of it! Here are some outdoor sanctuaries with food and drink as delicious as this weather.

BY ALISON BAILIN BATZ



Ladera Taverna y Cocina

From the moment you step into Ladera – through a massive cast-iron door that makes you feel as though you are stepping into another world, no less – you are transported into paradise in the middle of the desert. The patio is built from rich red bricks and adorned with both modern chandeliers and twinkle lights throughout. Fire pits with outdoor games dot the out corners of the patio, while the main space features an authentic fireplace that's lit when there's a hint of a chill in the air for ambiance and natural warmth. The color palette is bright, and definitely gives the feeling of being at a luxe outdoor bar in Mexico. The food and drink shines just as bright with locally sourced ingredients and pops of Mexican flair throughout. www.laderaphx.com.

Timo Wine Bar

Conveniently next door to Ladera, Timo Wine Bar's outdoor oasis is intimate by design. The entire outdoor space is shrouded in big, lush trees covered with twinkle lights that glow all night long as if in a fairy land...with wine. In the center of the space is a grand fire pit with cushioned oversized seating. In contrast to the Mexican fare of Ladera, Timo focuses on offering a massive wine list and food made in its wood fired oven. It is the perfect spot for a bruschetta or charcuterie board and wine, and offers deals several nights of the week on its wood oven pizzas, small bites and bottles. www.timocentral.com.

The Attic Ale House

Attic in Arcadia is unique in that its patio is located on the second story – in the "attic" if you will. And the entire bar is indoor-outdoor so every seat in the house offers an elevated view of the Valley at its finest. It also boasts a fireplace, which is used on cooler nights in the winter and spring, and a bar top that runs along the entire outer wall of the patio, allowing for everyone to enjoy the view. As one would expect, there are dozens of craft beer options, and the menu features elevated gastropub fare, including award-winning burgers and a variety of pizzas. www.theatticlehouseaz.com.

Angels Trumpet (and Tall Glass) Arcadia

For years, people have flocked to Angel's Trumpet Ale House in Downtown Phoenix – and its breezy patio. But, this year try its sister property: Angels Trumpet Arcadia. The space boasts two distinct patio experiences. One is on the beer garden side with Adirondack chairs and lawn games. The other is darker, more intimate and sultry with twinkle lights and room for just 45. It has its own entrance and is part of Angel's attached cocktail lounge, Tall Glass. Full menus are available on both sides, with one perfect for friends and family hangouts, and the other made for a romantic date night. www.angelstrumpetalehouse.com.

STAR WARS: A NEW HOPE AT SYMPHONY HALL

March 15-17, Phoenix Symphony Hall

Coming to The Phoenix Symphony from a galaxy far, far away...one of the most epic space stories of all time. *Star Wars* fans will agree that John Williams' iconic Oscar-winning score deserves much fanfare and the Phoenix Symphony is giving it the celebration it deserves. Fall in love with the movie all over again as The Phoenix Symphony performs live, while the full feature film is projected above the orchestra. Friday and Saturday, 7:30 p.m.; Sunday, 2 p.m. Prices vary. www.phoenixsymphony.org.

BY BRITTANY MARONEY



Airness

March 6-31, The Phoenix Theatre Company

Sure, playing a guitar is cool but have you ever seen someone really jam an air guitar? Fresh from the Humana Festival of New American Plays, *Airness* makes its Southwestern regional premiere with The Phoenix Theatre Company. The play is about the uninhibited world of competitive air guitar, based around the official rules of U.S. Air Guitar. Move to the beat with familiar rock songs like *Don't*

Stop Believing, *Somebody to Love*, *Rebel Yell* and more as the story follows newcomer Nina as she decides to dive into competitive air guitar. Times vary. Starting at \$29. www.phoenixtheatre.com.

An American in Paris

March 8-24, Herberger Theater

Don't miss this musical adaptation of the Academy Award-winning film *An American in Paris*, featuring George and Ira Gershwin's most beloved music. *An American in Paris* is an enduring story of hope,

romance, and love in a city rebuilding from the heartbreak of World War II. With dancing choreographed by Arizona Broadway Theatre's own Kurtis Overby, the show is sure to be magnifique! Times and prices vary. www.herbergertheater.org.

Billy Joel in Concert

March 9, Chase Field

The piano man is back! Legendary musician Billy Joel is set to take over Chase Field as part of his highly anticipated 2019 tour. The American singer-songwriter,

composer and pianist has been making music since the 1960s, releasing popular albums throughout the 1970s, 1980s and 1990s. Since then, Billy Joel has gone on to sell more than 150 million records, has won countless awards and continues to be one of the biggest concerts draws in the world. 8 p.m. Prices vary. www.livenation.com.

Beethoven Piano Concerto No. 1

March 8-10, Multiple Locations Around Phoenix

World-renowned pianist Stephen Hough makes his Phoenix Symphony debut performing *Beethoven's First Piano Concerto*. A pure reflection of Beethoven's assimilation of the styles of Mozart and Haydn, the show's energy and verve showcases this incredible composer's pure musical talent. Friday and Saturday, 7:30 p.m.; Sunday, 2 p.m. Prices vary. www.phoenixsymphony.org.

Julio Iglesias World Tour

March 14, Comerica Theatre

Julio Iglesias hits the stage of Comerica Theatre in his much acclaimed multi-national, world tour. He still remains the best-selling Latino artist in the world and one of the top 10 best-selling artists of all time with more than 300 million records sold in 14 languages. Don't miss an incredible performance by one of the world's best bilingual crooners. 8 p.m. Prices vary. www.comericatheatre.com.

St. Patrick's Day Parade March 16, The Irish Cultural Center

Watch out for leprechauns at this fun-filled day celebrating good ole

St. Patrick. Featuring a variety of performers, entertainers and floats, as well as local marching bands, Irish dancers, and bagpipers. The parade leads all the way to the Irish Cultural Center at Margaret T. Hance Park, where you can attend the annual St. Patrick's Day Faire post-parade. 10 a.m. Free. www.stpatricksdaysphoenix.org.

1st Annual Will Walk to End Homelessness
March 16, Human Services Campus

Join in to raise awareness for the Human Services Campus (HSC), a local nonprofit that serves over 1,000 people experiencing homelessness every day in Arizona. The 2-mile walk will begin and end at the HSC, including a stroll past the State Capital and central downtown area. After the walk, you'll have an opportunity to meet the amazing partners that work on the HSC, plus enjoy snacks and coffee from Serafina Coffee Roasters. 7:30-10 a.m. Free. www.hsc-az.org.

Conception Art Show
March 16, Unexpected Art Gallery

It's a day of art and culture at the Conception Art Show. A "pop-up" event presenting the work of 35 local artists, guests will have the opportunity to purchase some amazing original art for their home or workplace without incurring a gallery commission. Additional features include live music, appetizers and a cash bar. 6-10 p.m. \$20. www.conceptionarts.com

LPGA Tour's Bank of Hope Founder's Cup
March 18-24, Wildfire Golf Club at JW Marriott Desert Ridge Resort and Spa

The top women golfers in the world will tee up and compete at the Wildfire Golf Club for the LPGA's Bank of Hope Cup. The Bank of Hope Founders Cup pays tribute to the people who had a major role in creating the LPGA and all proceeds go to support LPGA-USGA Girls Golf Program. Times vary. Tickets start at \$20. www.lpgafounderscup.com.

Pride Run Phoenix
March 23, Phoenix Art Museum

It's that time of year, time for the Pride Run and time for you to show your support for the LGBTQ community. Sign up for the half marathon, 10K or 5K. All courses are USATF certified and professionally timed. Courses are fast and flat in

the heart of Central Phoenix. They are also sports stroller- and sports wheelchair-friendly but are not petfriendly. Well-behaved leashed pets are welcome at the start, finish and expo. 6 a.m.-noon. Prices vary. www.priderun.phxfr.org/phoenix.

Chicago
March 29-31, Orpheum Theatre

In 2014, *Chicago* became the longest-running American musical on Broadway. Winner of six Tony Awards, two Olivier Awards, a Grammy Award and the coveted Academy Award for Best Picture, *Chicago* holds its place as one of the greatest musicals in history. *Chicago's* jazz-inspired choreography continues to wow audiences across the country and the world. Enjoy one showstopper after the next when this musical makes a stop in Phoenix for a few days this month. 7:30 p.m. Prices vary. www.americantheatreguild.com.

Uncorked: AZ Wine Festival
March 30, Salt River Fields

Raise your glass! It's time for the second annual Uncorked: AZ Wine Fest at Salt River Fields. The fun-filled event will feature more than 100 wines from across the globe, gourmet food trucks, live music, a bubbly bar and more. This event benefits local nonprofit STARS which helps to improve the lives of individuals with developmental and cognitive disabilities. 6-10 p.m. General admission, \$55; VIP, \$65. www.uncorkedwinefestivals.com.

Paw Patrol Live! The Great Pirate Adventure
March 30-31, Comerica Theatre

Paw Patrol Live! is nonstop fun for the whole family. X barks the spot in *Paw Patrol Live! The Great Pirate Adventure!* It's Pirate Day in Adventure Bay, and Mayor Goodway is getting ready for a big celebration, but Ryder and his

team of pirate pups must rescue Cap'n Turbot from a mysterious cavern. Kids will love this fun filled romp with the *Paw Patrol* as they set out over land and sea to find treasure. 10 a.m. and 2 p.m. \$21.50. www.pawpatrollive.com.

Compassion With Fashion
March 31, JW Marriott Camelback Inn Resort & Spa

This year, the Arizona Humane Society celebrates its 21st annual Compassion with Fashion: In Pursuit of Dreams at the Camelback Inn Resort & Spa. Compassion with Fashion brings together the Valley's most passionate animal advocates to raise money and find loving homes for hundreds of homeless pets. Guests will be treated to a gourmet luncheon and live auction accompanied by a designer fashion show. 11 a.m. Individual tickets, \$250; VIP, \$350. www.azhumane.org/cwf.



19TH ANNUAL BEAUTY TO THE RESCUE

March 17, Mane Attraction Salon

Get ready to be pampered at the 19th annual Beauty to the Rescue fundraiser! Enjoy music as you browse a variety of boutique vendor booths, enter a raffle for gift baskets and bid on silent auction items, all while supporting your favorite furry friends. Plus, expect plenty of dogs looking for their fur-ever homes. 9 a.m.-2 p.m. Haircut, \$30; Blow dry style, \$20; Makeup touchups, \$20; Deep conditioning masque, \$10. www.maneattractionssalon.com.

MOVE TO THE BEAT

The Children's Museum of Phoenix looks ahead to the future with its 11th annual gala

The Children's Museum of Phoenix is gearing up for its biggest fundraiser of the year: And The Beat Goes On. Guests will don cocktail attire and head to the museum for a rockin' and jammin' night co-chaired by Cathy Brown and Rebecca Light.

"In 2018, the gala had a magic theme as it celebrated the Museum's rich history and looked back at 10 Years of Magical Moments. As the organization heads into its second decade, we wanted to look ahead and celebrate the future of the Museum and all that it has in store – hence the theme of 'And the Beat Goes on,'" Brown explains.

The evening will begin at 6 p.m. with cocktails, hors d'oeuvres and a silent auction inside the museum with items like private chef's dinners, staycations, gold packages and more up for grabs. The event will continue outside with a live auction and dinner under the stars, emceed by Bobby D. Ehlert of Call To Auction.

"The live auction will feature some amazing trips, including a culinary excursion to Paris, a couple's retreat to Merida in the Yucatan, a Pebble Beach golf adventure, as well as suite tickets to a variety of local concerts," Light says.

In addition, new to the event this year, guests will have the opportunity to fulfill the museum's wish list.

"For example, someone might choose to sponsor new pool noodles for the Noodle Forest, or paint for the next quarter in the Art Studio, or new pretend food for the Grocery Store exhibit," Brown explains.

After dinner, guests will not only be able to move to the beat, but also create it, with interactive music from Frank Thompson from AZ Rhythm Connection.

"Gala attendees will participate in the evening's entertainment," Light elaborates. "There will be drumming, there will be shaking, there will be bell ringing, there will be lots of fun!"

BY GABBY LEIGHTON



The beat will go on with the event's after-party, featuring music from a DJ, sweet treats and cocktails.

Proceeds from the event will benefit Every Child Program, which provides free or reduced admission into the museum to low-income or at-risk children/families including foster families.

"Every Child ensures that struggling families, who lack the early childhood education that the museum provides, have the opportunity to 'learn through play' at the museum," Brown says. "The funding we raise through the gala ensures that all children in our community have the opportunity to grow up happy and healthy."

IF YOU GO...

What: And The Beat Goes On

When: March 9, 6 p.m.

Where: Children's Museum of Phoenix, 215 N. 7th St., Phoenix

Tickets: \$275

Information: www.childrensmuseumofphoenix.org

A BREATH OF FRESH AIR

The Fresh Start Gala honors more than two decades of support for the Fresh Start Women's Foundation

BY MANDY HOLMES



IF YOU GO:

What: Fresh Start Gala

When: Saturday, March 9, 6 p.m.

Where: The Phoenician, 6000 E. Camelback Road, Scottsdale

Tickets: \$700

Information: www.freshstartwomen.org

Fresh Start Women's Foundation will present its highest honor, the prestigious Founders Award to Cindy Watts at the 23rd annual Fresh Start Gala on March 9 at The Phoenician Resort.

The elegant black-tie gala will delight the senses where guests will be treated to a cocktail reception featuring a fashion presentation by Neiman Marcus, a gourmet dinner, and impressive live entertainment complete with dancing. At the helm of this year's gala is Andrea Katsenes. Katsenes is a member of Fresh Start's Board of Directors and serves as the director of media relations for Cox Communications Arizona.

When asked why she got involved with the organization, Katsenes says, "I am reminded of the 'why' every time I meet the women we serve and hear their amazing stories of resilience, courage and success brought about by the programs they receive

at the center." Katsenes is a firm believer that when you support a woman, you support her entire family and a stable and happy family enriches our whole community.

A highlight of the gala will be an inspirational presentation of Fresh Start's admired Founders' Award honoring Arizona native Cindy Watts and her passion for building solid communities, future leaders, and strong women.

The annual fundraiser, presented by Bank of America, Merrill Lynch, and, US Trust, attracts more than 700 leaders and philanthropists in the community each year.

"We know helping more women attain higher levels of education and training can allow them to: chart a career path to a stable well-paying job; develop a strong support network; and secure financial reserves which will give them what they need to sustain economic independence. All our

programs and services are designed to wrap around a woman and help her achieve this level of self-sufficiency," Katsenes says.

The gala is a way to spread awareness to the community while raising more than \$1 million every year to support the extensive programs.

Fresh Start Women's Foundation was founded in 1992 by two sisters: Pat Petznick and Beverly Stewart. They envisioned a community where every woman reaches her full potential through achieving personal empowerment and financial self-sufficiency. The Jewell McFarland Lewis Fresh Start Women's Resource Center was built in Downtown Phoenix in 2002 and has been providing women with access to career training, professional development workshops, family law support, social work services, personal development classes, computer training and resources for 16 years.

BY ALISON BAILIN BATZ

WHERE TO DINE, SIP AND SEE IT ALL THIS SPRING

M A R C H

M A D



PHOTO BY ERIN WEINSTOCK



During spring, there is an undeniable energy in the Valley, and March, in particular, has a buzz all its own. You would be mad to miss everything that the local area has to offer this month. With that in mind, we've vetted some of the biggest, best and most unique attractions and events around town this season.

N E S S





INSIDER'S VIEW DINNER SERIES

On March 15 and April 26, Different Pointe of View at Pointe Hilton Tapatio Cliffs Resort will offer an elevated take on a winemaker dinner through its Insider's View Dinner Series. Each dinner will feature top winemakers from around the world in an up-close and immersive multicourse dining experience prepared tableside. Limited to 12 guests, the dinners will begin with an outdoor wine reception at sunset, hosted by the owner or representative of the featured vineyard, where guests can mix and mingle as the sun sets over the city skyline. The evenings continue in the main dining room overlooking dramatic city and mountain views as executive chef Anthony DeMuro prepares a gourmet five-course meal. www.tapatiocliffshilton.com.



THE CACTUS LEAGUE

Each year, the Cactus League – spring training for 15 Major League Baseball teams – draws more than 1.7 million fans to stadiums across Greater Phoenix. There are games daily through March 26, and the hottest ticket promises to be at Mesa's Sloan Park on March 25 and 26, when defending World Series champion Boston Red Sox makes a rare Cactus League appearance to play the Chicago Cubs. The Red Sox trained at Scottsdale Stadium from 1959 to 1965 before moving camp to Florida, and this is the team's first time back. Home to the Arizona Diamondbacks and Colorado Rockies, Salt River Fields at Talking Stick will similarly be a hot spot, as will Scottsdale Stadium, which is the home of the San Francisco Giants. www.cactusleague.com.

PHOTO BY **TIM FUCHS**



FOUR PEAKS BURGER BATTLE

The Four Peaks Burger Battle, a charity fundraising showdown presented by Scottsdale League for the Arts and City of Scottsdale, will take place March 22 at Scottsdale Waterfront. The 21-and-over event includes unlimited burger tastings, fries, milkshakes, beer, live music and lawn games. Restaurant contenders will battle for the Best Burger title, and the winner will be determined by a panel of culinary experts and local celebs, while the audience will have the opportunity to choose the crowd favorite for the People's Choice competition. www.scottsdalefest.org.

GREEN ZEBRA ADVENTURES

Green Zebra Adventures, awarded a Best of Scottsdale distinction by Experience Scottsdale for four consecutive years, offers one of the most exciting things to do in town. It provides exhilarating off-road tours featuring the cutting-edge Tomcar, a specially designed, military-grade vehicle that you get to drive. Receive an action-packed adrenaline rush as you twist and turn – with a guide – by towering cacti, wild horses and the Verde River. www.gogreenzebra.com.

THE PHOENICIAN GOLF CLUB

In late 2018, The Phoenician Golf Club reopened its golf course after a full redesign done in partnership with Troon, the leader in golf course management and development. The result is a cohesive 18-hole golf course with a natural rhythm and flow in the routing. The new course features consistent bunker styling, while the overall theme of the landscape design showcases the unique beauty of Arizona's Sonoran Desert. www.golfthephoenician.com.

FIVE Cs SUPPER SERIES

The Scottsdale Resort at McCormick Ranch has launched a supper series in homage to Arizona's Five Cs – copper, cattle, cotton, citrus and climate – which have not only been cornerstones of the state's economy, but possess qualities that have long converted visitors into residents. Paying tribute to the boldness and sense of adventure that made Arizona what it is today, the dinners will take place March 28, April 25 and May 30 at the resort's Kitchen West Restaurant, accentuating each of the Cs in an elegant way using old-fashioned cooking techniques such as wood-firing and cast-iron searing. www.thescottsdale.com.

DESERT NIGHTS ... AND DAYS

While the days are warm, some March evenings are a bit chilly. As such, La Senora restaurant at The Saguaro is offering a Desert Nights menu through March 31. The special, starting nightly at 5 p.m., is served on its vibrant patio and features hot drinks as well as inventive Southwestern-inspired comfort foods. In addition, La Senora recently began serving brunch Saturdays and Sundays from 10 a.m. to 2 p.m. – both on the patio and inside – offering a menu of American classics, Mexican morning favorites, and Southwest-infused dishes. There are also gluten-free dish options, mimosa flights, and brunch cocktails. www.thesaguaro.com.

POT OF GOLD MUSIC FESTIVAL

The Pot of Gold Music Festival returns to Steele Indian School Park from March 15 to 17 and will feature performances by Lil Wayne, Cardi B, Post Malone, and more. Beyond music, the festival boasts tasty local food vendors; Arcade Alley, which is filled with classic games like pinball; and Art Land featuring work by local and regional artists. www.potofgoldaz.com.

AGAVE ON THE ROCKS

On March 29, the Desert Botanical Garden will come alive after dark during Agave on the Rocks. The 21-plus event is a celebration of food, music and tequila (made, of course, from agave). Guests can sip margaritas in glasses that glow while enjoying small bites from local chefs, listening to live music, and strolling through the desert oasis. www.dbg.org.



PHOTO BY **DEBBY WOLVOS**





ARIZONA PARTY BIKE

Seeking a new way to explore the bar scene in Downtown Scottsdale? Take a guided pedal pub crawl tour with Arizona Party Bike. The “bike” seats up to 15 people and has an electric motor to help folks pedal as well as a full sound system and LED party lights. During the two-hour ride, a guide safely steers riders to three local bars. And while some pedaling is required, it’s made easier by the fact that guests can bring their own beer and wine on board. www.arizonapartybike.com.

ISM RACEWAY

Following the completion of its 21-month, \$178 million modernization project, the new ISM Raceway was unveiled to a sold-out crowd in late 2018. The crown jewel of the NASCAR circuit, ISM Raceway is the place to catch all the thrilling racing action when NASCAR returns to the Valley for the TicketGuardian 500 from March 8 to 10. The renovated facility was updated with the fan experience at the top of mind. The unparalleled infield experience allows fans the opportunity to get up close and personal with their favorite teams in the Monster Energy NASCAR Cup Series garages, and the new Gatorade Victory Lane configuration allows fans to celebrate alongside the race winners. www.ismraceway.com.

SONORAN OUTDOOR ADVENTURES

Sonoran Outdoor Adventures is the only company in the Valley offering “fat bike” tours, a must for outdoor lovers this spring. Fat tire bikes are perfect for riding on local trails, providing maximum stability and an enhanced sense of security for riders of all ages (even kids). A fat tire bike is a unique way to experience the breathtaking views and beauty of the desert, all while allowing you to cover more distance in the same amount of time. Each tour is fully customized to your or your group’s riding style, ability and fitness level, and includes a bike, a helmet and a hydration backpack with water and snacks. For experienced riders – and for something extra unique – a night ride option gives a glimpse into the desert after dark. www.sonoranoutdooradventures.com.



ECHOES FROM THERESIENSTADT

Echoes from Theresienstadt, the final event of Violins of Hope Phoenix, will take place on March 24 at Steele Indian School Park’s Memorial Hall. During the event, Arizona Opera will perform selections from *Brundibar*, which is a children’s opera originally performed by the children of the Theresienstadt concentration camp in occupied Czechoslovakia. The Phoenix Boys Choir will perform *I Never Saw Another Butterfly*, which is based on poems written by Jewish children imprisoned in Theresienstadt. It serves as both a dramatic reminder of the Holocaust as well as a remembrance for these children. www.violinsofhopephoenix.com.

THE SPA AT CIVANA

The newly completed spa at the CIVANA wellness resort is one of the largest in the Southwest. The state-of-the-art facility features 28 treatment areas, including a Watsu pool, couples' rooms, wet treatment rooms, five facial rooms, and 13 massage rooms. There is also a communal area of hydrotherapy immersions – known as the Aqua Vitality Circuit – that includes a European-designed hot/cold walking pool, a warm therapeutic soaking pool, a cold plunge shower, and the only five-climate KLAFS SANARIUM in the continental U.S. There are dedicated men's and women's relaxation areas as well as a 1,600-square-foot coed lounge with an outdoor balcony offering views of Black and Continental mountains. There is also an outdoor pool and sun deck exclusive to spa guests. www.civanacarefree.com.

BIG BUGS AT PHOENIX ZOO

Now through April 28, something is buzzing at the Phoenix Zoo. And it's big – big bugs, that is. The zoo's latest can't-miss animatronic exhibit features 21 gigantic bugs that need to be seen to be believed. The larger-than-life exhibition showcases the superhero qualities of insects and why they are so important to life on Earth. Beautifully detailed, the bugs are constructed with a combination of steel, fiberglass and skin material made from a special urethane compound that protects them from sun and rain. Each animatronic bug features realistic movements powered by a pneumatic system that enables smoother and finer bug-like maneuvers. www.phoenixzoo.org.

DOWNTOWN PHOENIX FOOD TOUR

Available Tuesdays, Thursdays and Saturdays starting at 2 p.m., these three-hour guided walking tours take guests on a culinary journey through Downtown Phoenix. Expect to stop at five eateries as well as historic landmarks and even a haunted hotel. Each tour starts and finishes at the Phoenix Public Market Cafe and is limited to 16 guests. Savor English delicacies, several Thai dishes, an authentic Mexican street taco, housemade pastas and/or bruschetta, and freshly baked cookies, paired with a cocktail and several nonalcoholic beverages along the way. www.tasteittours.com.

MIMOSAS & MONET

At Mimosas & Monet, a guide helps guests paint their own interpretation of a famous painting, with the chosen painting changing from week to week. This spring, the enriching event is offered select Saturdays – March 2, April 6 and May 11 – from 9:30 to 11:30 a.m. at The Hermosa Inn. The artfully inspired classes take place on the sunny patio overlooking the property's colorful gardens, which will be in full bloom. Each class includes instruction, all supplies, pastries and a mimosa. www.hermosainn.com.



PHOTO BY **CARRIE CURRAN**





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Style

SHOP / FASHION / ALLURE / DWELL



BY KAYLOR JONES

Strut into spring with a piece of wearable art wrapped around your wrist. Cult Gaia's Luna Bag in green malachite – which is recommended to wear as a wristlet rather than over the shoulder – combines runway fashion with functionality to add a pop of color to any warm weather ensemble. A detachable beaded strap made from real stone elevates the vibrant handbag's sculptural feel, and the sturdy acrylic body is topped with a magnetic flat top closure. This head-turning heirloom accessory is sure to remain a springtime staple in your wardrobe. \$398 at Nordstrom, www.nordstrom.com.

PRETTY IN PINK

This spring, go classic with the girly hue



L'Absolu lip gloss in Rose Caresse Cream, Lancôme, \$25 at Nordstrom, www.nordstrom.com.

Rosy glow blush, Dior, \$44 at Saks Fifth Avenue, www.saksfifthavenue.com.

Creamy powder highlighter, Jouer, \$24 at Nordstrom.

Suede jumbo lip crayon in Big Apple, Rodial, \$29 at Bluemercury, www.bluemercury.com.

Waterproof lip liner in Rose Mutin, Givenchy, \$29 at Neiman Marcus, www.neimanmarcus.com.

Shimmer eyeshadow in SWF, Urban Decay, \$20 at Urban Decay, www.urbandecay.com.

A TOUCH OF BOHO

Add some fresh flair with free-spirited finds



Hand-knotted wool area rug, Solo Rugs, \$3,925 at Saks Fifth Avenue, www.saksfifthavenue.com.

Woven hide throw pillow, \$305 at Mitchell Gold + Bob Williams, www.mgbwhome.com.

Geometric woven pouf, MacKenzie-Childs, \$225 at Neiman Marcus, www.neimanmarcus.com.

Bullock cart wheel coffee table, \$999 at Pottery Barn, www.potterybarn.com.

Sunburst mirror, George and Co, \$147.50 at Nordstrom, www.nordstrom.com.

GAME TIME GEAR

Hit a fashion home run at spring training



Belted shirtdress,
\$198 at J.Crew, www.jcrew.com.

**Vintage check
baseball cap,**
Burberry, \$320 at
Nordstrom, www.nordstrom.com.

**St. Louis
round mirrored
sunglasses,** Krewe,
\$255 at Neiman
Marcus, www.neimanmarcus.com.

**Denim button-
down cami,** \$65
at Madewell, www.madewell.com.

Metro belt bag,
MZ Wallace, \$145
at Saks Fifth Avenue,
www.saksfifthavenue.com.

**Dylanne floral
sneaker,** \$348 at
Johnny Was, www.johnnywas.com.

EN BEIGE

Put your style in neutral this spring



Flutter sleeve tulle shift dress, RedValentino, \$795 at Saks Fifth Avenue, www.saksfifthavenue.com.

Tie-neck silk charmeuse bodysuit, Jonathan Simkhai, \$375 at Nordstrom, www.nordstrom.com.

Full-length Cameron pants in four-season stretch, \$98 at J.Crew, www.jcrew.com.

Patent leather clutch, Jimmy Choo, \$750 at Neiman Marcus, www.neimanmarcus.com.

Rockstud espadrille wedge, Valentino Garavani, \$795 at Bergdorf Goodman, www.bergdorfgoodman.com.

Fringe rancher hat, \$100 at Johnny Was, www.johnnywas.com.

FASHION FRAMEWORK



EARRINGS: Drop pearl, \$17.50. **TOP:** Silver lamé camisole, Elizabeth and James, \$39.95. **SKIRT:** Silver lamé pencil, Jionny, \$99.95. **SHOES:** Silver strappy sandals, \$17.50. All from My Sister's Closet, www.mysister-scloset.com.

BY **CHELSEA YOUNG** / PHOTOS BY **CLAUDIA JOHNSTONE** / STYLING BY **STACEY RICHMAN** / HAIR BY **LEAH WESSEL**
MAKEUP BY **DEBORA CAPALDI** / LOCATION: **BYRNE RESIDENCE, SCOTTSDALE**. DESIGNED BY **WILL BRUDER**

JACKET: Dark blue silk sports coat, Armani, \$145.
SHIRT: Cotton and silk blend half-zip, Zenga, \$69.95.
PANTS: Blue-and-white seersucker trousers, Peter Millar, \$49.95. All from Well Suited, www.shoppwellsuited.com.



EARRINGS: Gold ferris wheel, \$12.50.
DRESS: Green cape-sleeve mini, Alice + Olivia, \$89.95.
SHOES: Pink pumps, Aldo, \$17.50. All from My Sister's Closet, www.mysisterscloset.com.

NECKLACES: Gold pendant on black cord, \$12.50 each.
TOP: Patent leather with netting, Junya Watanabe, \$99.95.
SKIRT: Patent leather mini, Escada, \$145.
SHOES: Patent leather platform pumps, Stuart Weitzman, \$34.95. All from My Sister's Closet, www.mysisterscloset.com.



SHIRT: Horsebit print button-down, Burberry, \$89.95.
PANTS: Slim-leg jeans, AG, \$34.95. All from Well Suited, www.shopwellsuited.com.

Left:

EARRINGS:

Turquoise dangle, Etro, \$69.95.

NECKLACES:

Layered turquoise-colored, \$12.50 each.

TOP: Brick red woven camisole, Gucci, \$69.95. **SKIRT:** Long printed silk, Etro, \$295. All from My Sister's Closet, www.mysisterscloset.com.

Right:

SHIRT: Multicolor paisley button-down, Ted Baker, \$34.95.

PANTS: Slim-leg jeans, AG, \$34.95. All from Well Suited, www.shopwellsuited.com.





Left:

SUIT: Green windowpane silk blend, Strongsuit, \$245.

SHIRT: Lavender point collar, Peter Millar, \$69.95. All from Well Suited, www.shopwellsuited.com.

Right:

EARRINGS: Gold and pearl, \$17.50.

JACKET: Palm kimono, Rachel Zoe, \$69.95. **TOP:** Short-sleeve silk palm, ALC, \$69.95. **PANTS:** Leaf print shorts, Milly, \$89.95. **SHOES:**

Gold heeled sandals, Michael Kors, \$24.95. All from My Sister's Closet, www.mysisterscloset.com.

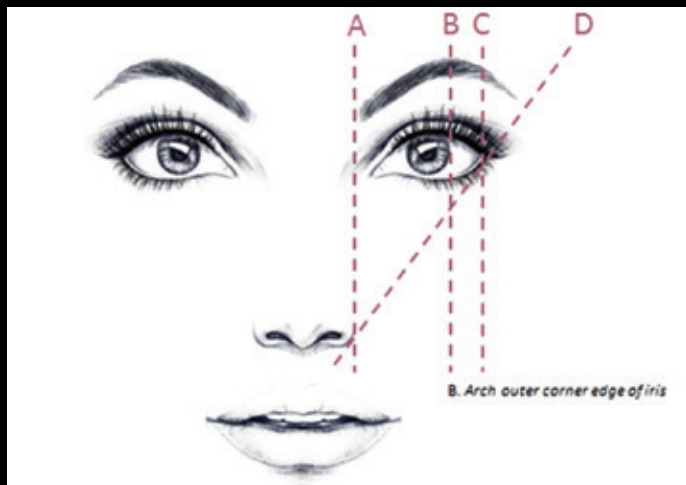
EARRINGS: Ferris wheel, \$12.50. **TOP:** Color-block crop, Jonathan Simkhai, \$145. **BRACELET:** Yellow enamel with flowers, \$12.50. **PANTS:** Yellow and blue floral corduroy, Preen Line, \$125. **HANDBAG:** Color-block scuba clutch, Perrin Le, \$495. **SHOES:** Yellow ankle-strap heels, J.Crew, \$17.50. All from My Sister's Closet, www.mysister-scloset.com.



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BY KAYLOR JONES

Temperate sunny days call for a vehicle that's primed to enjoy the weather. Celebrate the arrival of spring inside a redefined Tribute Defender 110, complete with a removable soft top (a hard top is also available) and a 3.5-liter V-8 engine that make it perfect for an excursion into the great outdoors. The restored station wagon's deep green bodywork; supple, chocolate-colored leather upholstery; wood-rimmed steering wheel; and brushed alloy accents ensure that you're riding in style no matter where the wind takes you. Newly restored by the independent Land Rover Discovery specialists at Arkonik, each "better than new" vehicle is a one-of-a-kind vintage of 15 to 25 years that is customized to your specifications – as long as those specifications embrace luxury. Prices start at \$150,000 at Arkonik, www.arkonik.com.

2019 MERCEDES-BENZ AMG GLS 63

The luxury brand's flagship SUV encompasses status, speed and style

BY JIM PRUETER



Early spring is pretty easy in Arizona, with balmy temperatures and roads free of the residual snow and ice still prevalent in other areas of the country. Making it even sweeter is a week test driving the Mercedes-Benz AMG GLS 63 flagship SUV, a massive masterpiece with a handcrafted 5.5-liter twin-turbo, direct-injection V-8 engine that produces 577 horsepower and 561 pound-feet of torque.

There's no doubt that SUVs – regardless of brand, size or price – are red-hot, as throngs of car buyers forego traditional sedans for roomier, higher-seating utility vehicles. And Mercedes isn't shy about being fearlessly audacious with its crazy fast, ludicrously expensive AMG GLS 63 luxury dreamliner.

It isn't just fast; it's *viciously* fast, reaching 60 mph from a dead stop in just 4.3 seconds and continuing through the quarter-mile in 12.8 seconds at 111 mph. With the center console-mounted Dynamic Select control, drivers can choose various ride and suspension options, varying from Comfort, Individual, Sport and Sport+, which lowers the overall height of the vehicle, stiffens the dampers,

and adds a quicker throttle response. Bringing all this power and performance to a halt are massive brake rotors: 15.4-inches in the front and 14.2-inches in the rear. This is simply one of the fastest seven-passenger SUVs in the world.

But like any Mercedes AMG, the seemingly over-the-top extravagances aren't only found in its brute force performance and gravity-defying handling. The conspicuous indulgences continue inside with luxurious leathers and rich materials, advanced technology, and precision craftsmanship. Whether one chooses the leather-upholstered instrument panel and center stack plied with glossy carbon fiber or exotic open-pore timbers, with thick deep-pile carpets and fine-crafted, jewelry-like metal switchgear, it's a vehicle that leaves no occupant wanting for more.

To be sure, other vehicles may be the more practical or "responsible" choice, with better gas mileage and value proposition, but if you have the financial means and want to be rewarded with performance, speed, style, opulent luxury, and status, the AMG GLS 63 is an easy choice.

VITAL STATS:

Base price:
\$126,150

Price as tested:
\$137,435

Engine: 5.5-liter twin-turbo V-8

Horsepower: 577

Fuel economy:
13/18 mpg city/highway

Seating: 7

Fab features:
Massive power, acceleration and performance

Opulent interior

Exceptionally smooth, quiet ride

SPOTLIGHT: THE VILLAS AT BAKER PARK

BY GABBY LEIGHTON



Nestled on 10 acres on the land once home to Phoenix Landmark Baker's Nursery, The Villas at Baker Park are located off of 40th Street near Osborn Road. Just 44 semi-custom homes make up the new gated luxury community in Arcadia. Designed around a park-like setting, the community offers resort-style amenities including a grand lawn, lap pool, Ramada, bocce ball court, and dog park.

There are currently 10 lots remaining of the 44 – seven specs that are under construction and three that are available for immediate move-in. The villas offer nine floor plans, both in one- or two-story options, ranging from 2,172 square feet to just under 5,000 square feet. Each home, including the one shown here, features high ceilings, an open-concept plan, quartz countertops as well as Wolf and Sub-Zero appliances.

The property highlighted here is one of the three move-in ready homes available in the community. The California coastal style that the gated neighborhood aimed for is apparent in this particular dwelling. There is an immense amount of natural light, especially in the open-concept great room/kitchen area, thanks to the windows and doors that lead to the backyard. The great room also has a fireplace.

The darker floors add a warmth to the space, which has light kitchen cabinets and walls. There are fun pops of pattern that add personality to the home, including the entryway floors, kitchen backsplash and master bathroom floors. The master en suite is spacious, with the bathroom boasting a soaker tub, shower, double vanity with ample storage and a walk-in closet.

The backyard is a blank slate, with some grass, greenery covering the back wall and smaller trees and plants scattered throughout.

3934 E. Crittenden Lane, Phoenix, AZ 85018. Listed for \$1,316,702 with Grant Almquist of Russ Lyon Sotheby's International Realty, 602.615.2799 or grant.almquist@russlyon.com.

Visit www.thevillasatbakerpark.com for more information about The Villas at Baker Park.

VIVA VODKA

Creative cocktails using the longtime favorite spirit



Vodka has been a popular drink since the 1860s, roughly when Moscow introduced Smirnoff Vodka to the market. It made its move to the U.S. not long after, and has since been the top-selling spirit in the country – outselling other spirits by 50 million cases each year. Vodka is known as a blank slate, allowing mixologists to put their own spin on the beverage. Here are some interesting ways to mix it up using the versatile spirit.

Swipe Right CRUjiente Tacos

With its playful reference on a dating app, this saucy, vibrant drink uses AZ Distilling Company Mission Vodka and is infused with the botanical flavor of elderflower. The tartness and sweetness of the drink comes from tropical passion fruit, muddled strawberries and a fresh squeeze of lemon. \$11. www.crutacos.com.

White Rabbit Sidebar

Of course, no list would be complete without actually including the vodka that started it all: Smirnoff. For this creamy, sweet dessert cocktail, Smirnoff is combined with Frangelico, White Godiva liquor and Horchata. It's garnished with a vanilla sugar rim. \$9. www.sidebarphoenix.com.

Rosemary & Lime North Italia

Available by the glass or pitcher, this cocktail features pleasant aromatics from a dash of bitters and a sprig of rosemary. North Italia's Rosemary & Lime is made with Ketel One Vodka, Amaro Nonino, infused with smashed lime and angostura bitters, and garnished with fresh rosemary. \$11 glass, \$36 pitcher. www.northitaliarestaurant.com.

Polish Fix The Arrogant Butcher

Enjoy a cool and refreshing cocktail for spring with the Polish Fix, crafted with Belvedere Vodka (which is from Poland), lemon juice and crushed ice, topped with a seasonal fruit smash. The cocktail is as eye-catching as it is tasty, with an ombre of bright colors. \$12. www.thearrogantbutcher.com.

Cougar Bait The Porch

The name may be quirky, but the flavor is serious in this stunner. Deep Eddy Lemon Vodka and Gifford Strawberry Liquor combine for a fresh, spring-filled flavor. They are then mixed with freshly squeezed lime juice, a house simple syrup and soda water to bring it all together. \$11. www.porcharcadia.com.

The Saint The Parlor

For something light and crisp, look no further than The Saint, which coincidentally tastes as heavenly as it sounds. It is a combination of Grey Goose Pear Vodka and elderflower as well as freshly squeezed lime juice. It is topped with prosecco for an effervescent kick. \$13. www.theparlor.us.

The Dangler The Little Woody

A twist on the Aperol Spritz, this fruit-forward (but not too sweet) drink starts with Prairie Cucumber Vodka and the unlikely pairing of Aperol. One would not think cucumber and bitter orange flavors would fit, but they marry perfectly when a little kiwi puree, lemon and soda water are added. It is as refreshing as it is potent. \$10. www.littlewoodyaz.com.

Dolly Llama Bar Pesce

Refreshing, crisp and clean with a touch of acidity for a little brightness, this cocktail is named after one of Bar Pesce's bartenders pet/rescue llama Dolly (yes, an actual llama!). Featuring vodka, pisco, strawberry syrup and lime juice, it's the perfect springtime pairing with chef Cullen Campbell's global cuisine. \$10. www.barpesce.com.

Taste

DRINK / CHEERS / CUISINE / FOOD FILES / DINING GUIDE



BY ALISON BAILIN BATZ / PHOTO BY JOANIE SIMONE

In recent years, *Travel + Leisure* named Taco Guild as having among America's best tacos. With stunners like the Al Pastor Pork tacos (\$4.50) – not to mention nearly a dozen other options and daily specials – it's easy to see why. Chef Johnnie Saavedra and his team are focused on developing old-world flavor in each taco, but with some New World flair. The Al Pastor begins with the pork, which is marinated for 24 hours in guajillo peppers, chile de arbol, achiote, cumin and oregano. It is cooked low and slow and via multiple grilling methods to develop rich flavors. The pork is combined with grilled pineapple and then placed on a homemade corn tortilla (with masa from La Mexicana in Phoenix) and topped with pickled red onions and cilantro. Taco Guild, 546 E. Osborn Road, Phoenix; 602.264.4143; www.tacoguild.com.

SOUTH OF THE BORDER BEAUTY

The Dressing Room's South American Sour is a perfect fit

The Dressing Room is an inviting, intimate restaurant inspired by globally focused food trucks that never fail to surprise and delight their customers.

"We are in awe of how the best food trucks use every inch of the space they have to pack such big flavors into their food," says Ian Anderson, the Dressing Room's bar manager.

Similarly, the cocktail menu aims to pack a globally inspired punch. The South American Sour (\$10), for example, is a riff on the classic New York Sour.

"A traditional New York Sour is essentially a whiskey sour with a float of red wine," Anderson says. "For ours, we pull all of our flavors from south of the border versus the Big Apple."

Rather than whiskey, the cocktail starts with Exotico Reposado Tequila made with 100 percent blue agave.

"We then add syrup we make in house using blistered Fresno chilies and peppers along with equal parts water and sugar to the shaker," says Anderson, noting it adds a touch of heat to the cocktail.

Both freshly squeezed orange and lemon juices are then added and the contents are shaken vigorously. The mixture is strained into a stemless wine glass that's been filled with both ice and splash of orange bitters. Then, the cocktail is topped off with La Flora Malbec from Argentina, which is fruit forward but not sweet.

"We garnish it with an orange rind that's set on fire for a hint of smoke," Anderson says.

Umami in a glass, it is equal parts sweet, sour, citrusy and smoky.

The Dressing Room, 220 E. Roosevelt St., Phoenix; 602.777.0763; www.conceptuallysocial.com.

BY ALISON BAILIN BATZ / PHOTO BY DEBBY WOLVOS



CHEF CONVERSATIONS

In the kitchen with Daniel Pawenski, chef and owner of Dilla Libre Gourmet Quesadillas and Cantina

Daniel Pawenski is the chef-owner of Dilla Libre, which is both a brick-and-mortar eatery and food truck under the Gypsy Restaurant Group umbrella. Dilla Libre Cantina serves up unique takes on tacos and quesadillas.

BY GABBY LEIGHTON / PHOTO BY MARK MORGAN



How did Dilla Libre Cantina come about?

Dilla Libre Cantina is the first collaboration of Gypsy Restaurant Group. My business partner, Mike Baum, and I ventured out to create a restaurant that celebrated all cultures and dietary preferences through the liberation of the quesadilla.

When did you know you wanted to be a chef?

Through my early twenties while traveling around the world, I realized food is a universal language that you can connect with people through, much like a smile or laughter.

To you, food is... Nourishment for not only the body, but the soul and mind.

If you weren't a chef, you'd probably be...

When I am not a chef, I am a school teacher. I always see myself returning to teaching, but you only have few opportunities in life to do something crazy like open a restaurant.

When you're not cooking, where would we find you?

At a thrift store shopping for photo frames, at used book stores looking for anything esoteric or hanging with my cat, Prince Kanu.

Favorite food memory: The Italian kitchens that I grew up in with my mom and grandma. They were loud, fun, and had great food and huge portions

What is your approach in the kitchen?

Creating every dish like it's for my best friend or member of my family. The right dish can change a bad day to a great one.

What is the most unique item at Dilla Libre?

The Banh Mi Quesadilla is a great example of our organization. We use classic ingredients from Vietnamese street food with a healthy North American portion

Most underrated item at Dilla Libre:

Our unique cocktail and spirit selection. Although our food menu has no borders, our spirits celebrate the many distilled desert plants of Mexico, including Mezcal, Tequila, Sotol and Bacanora. Our curated selection also includes flights with an educated bar staff to guide you through your experience.

Dilla Libre Cantina, 1339 E. Northern Ave., Phoenix; 602.399.4024; www.dillalibre.com.

MEATLESS MARVELS

Lighten things up with creative vegetarian dishes this spring

BY ALISON BAILIN BATZ



As the season changes, many people go from wanting hearty, heavy food to light, bright springtime fare. This often means more vegetarian dishes. Whether you're a strict vegetarian or just seeking an alternative to meaty dishes once in a while, plenty of restaurants around town offer options that will satisfy on all levels.

Roasted Beets with Herbed Ricotta

Postino WineCafe

The sweetness of the beets shines through in this snack from Postino, which is new to the menu in recent months. The beets are perfectly paired with herbed ricotta, curried pistachios, arugula and poppy seed vinaigrette to keep the dish simple yet bursting with fresh flavors. \$10. www.postinowinecafe.com.

Wild Mushroom Flatbread

Mowry & Cotton

This earthy, hearth-oven dish bursts with warmth and flavor in each bite. It's topped with scallions, apricots and horseradish to give it a delicious kick you won't expect but will definitely appreciate. \$14. www.mowryandcotton.com.

Kung Pao Cauliflower

Stock & Stable

Everyone will be (Kung Fu) fighting over this shareable dish (sorry, couldn't help ourselves). A delightfully spicy twist to traditional cauliflower, Stock & Stable chef Joe Absolor uses kung pao chili sauce, bell peppers, and cashews for a hint of nuttiness in this vegetarian winner. It's the perfect balance of spicy and sweet, and a great way to start any meal. \$12. www.stockandstable.com.

Grilled Portobello Chalupas

The Macintosh

Taco Bell chalupas, these are not. Portobello mushrooms are the star of this dish. They are paired with freshly made guacamole, pico de gallo, shredded iceberg lettuce and sour cream. To add a little extra green to the plate, chef Christopher Collins also throws in some sauteed spinach and kale, which work perfectly with the earthiness of the mushrooms. \$14. www.themacintoshaz.com.

Seasonal Organic Vegetables

Beckett's Table

Chef Justin Beckett's weekly changing seasonal vegetable plate is always an inspired preparation. Chef Beckett gets vision from the local farmer's market when shopping for the season's freshest vegetables. The dish is often paired with lentils, quinoa and tasty purees but can also remain all vegetables. The dish is always meant to celebrate the beauty and depth of the vegetables. The colors and variety of the seasonal vegetables are always a stunning surprise. \$17. www.beckettstable.com.

Vegan/Vegetarian French Toast Scramble

Vegans and vegetarians unite! Scramble offers two options of its ever-popular signature French



pizza is a Valley favorite and one of the most popular specialty pizzas on the menu for vegetarians and non-vegetarians alike. The pizza is topped with fresh spinach, tomatoes, garlic, mozzarella and Spinato's secret blend of spices, creating a flavor medley so perfect that the meat isn't missed for a moment. \$26 (large). www.spinatospizzeria.com.

Roasted Vegetables & Rice

The Gladly

A meal doesn't need meat to be packed with nutrients, protein and flavor. This dish features a base of Himalayan red rice and is topped with Brussels sprouts, crisp asparagus, Kabocha squash and avocado, all roasted to perfection with a light sprinkle of toasted cashews for a final touch. \$19. www.thegladly.com.

Queso A La Plancha

Tacos Tequila Whiskey

Two locally made corn tortillas are warmed to perfection on the griddle and topped with a deliciously crisp orb of salty cotija cheese. The tortillas sit on the griddle until the cheese is golden and then are layered with smashed avocado and topped with tart tomatillo salsa. It is served with fresh limes on the side. \$3.50. www.tacostequilawhiskey.com.

Veggie-Quinoa Stir Fry with Kimchi

Pita Jungle

This dish, on the seasonal specialty menu at each Pita Jungle in town, has all of your favorite vegetables along with quinoa. It's spiced up with some house sriracha and topped with kimchi. Voila, a nearly perfect vegetarian bowl with Asian influences! \$9.99. www.pitajungle.com.

French toast: one for vegans and one vegetarians. These two menu items feature a French baguette, which is hand-cut and dipped in vanilla vegan or traditional custard batter, and served with your choice of side. Fruit, of course, is the side of choice for vegans. \$9.96. www.azscramble.com.

Clint's Almost Famous Veggie Burger

Zinburger Wine & Burger Bar

The name speaks for itself with this dish – a veggie burger made for vegetarians who aren't looking to sacrifice flavor when giving up meat. Clint's Almost Famous Veggie Burger layers the tasty veggie patty with avocado, tomato, lettuce, smoked mozzarella and mayonnaise to ensure a punch of flavor in each and every bite. \$9.75. www.zinburgeraz.com.

Crispy Brussels

Blue Hound Kitchen & Cocktails

These crispy Brussels sprouts are stunners. After being crisped, they are dressed in a black pepper vinaigrette made with egg yolk, anchovies, shallots, garlic, Dijon mustard, red wine vinegar and roasted fresh black pepper. This vinaigrette gets its silky texture from tempering the egg yolks. The rich yet acidic vinaigrette helps to balance the earthiness of Brussels sprouts. The dish is finished with nutty Parmesan cheese, crispy ciabatta and garlic chips. \$9. www.bluehoundkitchen.com.

Mamma Spinato's Signature Fresh Spinach

Spinato's Pizzeria

Straight from the Spinato's family kitchen, Mamma Spinato's Signature Fresh Spinach



GEORDIE'S STEAK

Creating a synergy of modern energy and the art deco style of the 1930s sounds like a daunting task, but Geordie's, located at Wrigley Mansion, seems to pull it off effortlessly. The elegant decor and stellar service paired with the unrivaled views atop the 100-foot knoll can only be matched by the polished menu recently revamped by chef Christopher Gross. Cozy up to your dining partner and take in all the gorgeous space has to offer. 2501 E. Telewa Trail, Phoenix; 602.955.4079; www.wrigleymansion.com; \$\$\$

BY TARYN JEFFRIES / PHOTO BY DEBBY WOLVOS



American

BUCK & RIDER

A seafood and oyster bar in our little desert oasis? Buck & Rider has created a space likened to that of a beach house and is serving up the freshest seafood, hand-rolled sushi and raw bar items they can get their hands on. The Hamachi crudo sets the stage for the meal you're about to have; a clever combination of flavors and textures. 4225 E. Camelback Road, Phoenix; 602.346.0110; www.buckandrider.com; \$\$\$

JEWEL'S BAKERY & CAFÉ

This thriving restaurant is run by chef Justine Dachel, who has turned her family's eatery into a place where you can get gluten-free brunch favorites all day long. Her fresh and inventive take on family recipes will change everything you ever thought about eating gluten-free. Jewel's menu offers things on the sweet and savory side as well as a few that fall a little in between. Chef Dachel's take on chicken and waffles, her popcorn chicken and donuts (flavors rotate), is a clear diner favorite. 4041 E. Thomas Road, Phoenix; 602.714.5243; www.jewelsbakeryandcafe.com; \$\$

NOBLE EATERY

Noble Eatery is a love child of sorts of Claudio Urcivoli and Jason Raducha in which they are crafting the very best soups, salads and sandwiches with the best the Valley has to offer. While Noble Bakery was long known for its artisan breads, it only made sense to create a made-to-order eatery. The menu is on a rotation to ensure that only the finest ingredients are used. The hours and menu options are limited, but well worth calling ahead to check in. 2201 E. McDowell Road, Phoenix; 602.688.2424; www.nobleeatery.com; \$

Asian

CHINA CHILI

Whether you are looking to enjoy Cantonese-, Szechwan- or Hong Kong-style dishes, you will be met with many options at China Chili. You'll find many familiar choices as well as some potential new favorites. The seafood blossom soup and chicken corn chowder soup are local favorites. The service is always friendly and food comes out of the kitchen in ninja-like speed. 302 E. Flower St., Phoenix; 602.266.4463; www.chinachilirestaurant.com; \$\$\$

GEORGE YANG'S CHINESE CUISINE

Looking for a little variety? George Yang's Chinese Cuisine highlights multiple regions on the menu with Thai, Burmese and Vietnamese dishes,

appealing to all tastes and cravings. The modern design of the interior along with the outstanding customer service make this a great spot to get your fill of pad Thai, salt and pepper shrimp or, a guest favorite, black truffle fried rice. 6048 N. 16th St., Phoenix; 602.368.2688; www.georgeyangschinese cuisine.com; \$\$

NISHIKAWA RAMEN

Named for the place where the owner's journey began (a town in Japan), Nishikawa Ramen is working to perfect the art of ramen. From the broth to the noodles, the complex flavors and unique ingredients are drawing fans in from all over the Valley. Diners are invited to choose from five different ramen bases and 10 additional toppings. You can also choose from eight different donburi bowls, all full of flavor, history and craftsmanship. 3141 E. Indian School Road, Phoenix; 602.368.8774; www.nishikawa-ramen.com; \$\$

RICE PAPER ON 7TH

Rice Paper is found in what was certainly at one point a charming little house. Because of this, parking can be a little challenging, but the owners have created some space in the back to accommodate. Once you overcome the parking challenge, you will find that the decor and ambiance of this spot are well worth it. Rice Paper has about 18 different types of spring rolls (both fresh and crispy styles). The menu also features several varieties of pho and banh mi. 2221 N. 7th St., Phoenix; 602.252.3326; www.ricepapereatery.com; \$\$

Italian

BAR PESCE

Chef Cullen Campbell is turning your ideas of Italian cuisine upside down. The recently revamped scape and menu reflect the complex flavors of the sea with a few meat and pork options to keep things interesting. With perfectly paired dishes like steamed clams with pork belly, lobster broth and potato bread, chef Campbell's new concept reads like a love letter to seafood. 3603 E. Indian School Road, Phoenix; 602.358.8666; www.barpesce.com; \$\$\$

ITALIAN SPOON

This fast-casual Italian spot is home to a quaint dining room, decorated simply with a succinct menu. What the Italian Spoon lacks in space and pomp and circumstance, it makes up for in big flavor. While you may not find super elaborate dishes, you will find scratch-made flavorful sauces that cling perfectly to the pastas. If not

everyone in your party is in the mood for pasta, Italian Spoon has plenty of other options like fish and chips, gyros and burgers. 505 N. 7th St., Phoenix; 602.265.1999; \$

MORA ITALIA

Mora Italian is alive with energy, even after the initial buzz of celebrity chef Scott Conant's opening and frequent appearances in the kitchen. The open space is comfortable and sleek, while still being approachable. Mora is perfect for a first date, anniversary celebration or family outing. The food is everything that you would expect from a celebrity chef; compelling, inventive and, above all else, soul-warming. Make sure to check out the bread cart, complete with bomba inspired by family recipes. 5651 N. 7th St., Phoenix; 602.795.9943; www.moraitalian.com; \$\$\$

PUBBLICO ITALIAN EATERY

From wood-fired pizza to handmade pasta, classic Italian dishes like chicken parmesan to cioppino, you'd be hard-pressed to find a family favorite that doesn't measure up to your memories. Start off with the calamari which has the perfect amount of breading that is light and crispy, the perfect match for the rich, classic marinara. From there, no matter what you order, you really can't lose. 5813 N. 7th St., Phoenix; 602.601.5651; www.pubblicoitalianeatery.com; \$\$

TUTTI SANTI BY NINA

Romantic, authentic and outstanding are all accurate descriptions of Tutti Santi. The handmade pastas are light as air and decadent the moment they combine with any one of the restaurant's fresh made sauces. The perfectly constructed orange roughly genovese with penne aglio e olio is a perfect representation of the love and pride that goes into Tutti Santi's dishes. Ignore the carb counting and indulge! 7575 N. 16th St., Phoenix; 602.216.0336; www.tuttisantisristorante.com; \$\$\$

Mexican

CASA CORAZON RESTAURANT

If your quest for a great mole has left you feeling less than satisfied, you likely have yet to visit Casa Corazon. The rotating mole selections are always full of flavor; perfectly rich and smoky. Boasting some of the most authentic Mexican food in the valley, Casa Corazon provides elevated dishes in a casual and approachable environment. Don't pass up the complimentary salsa bar to spice up your dishes to your personal taste. 2637 N. 16th St., Phoenix; 602.334.1917; www.casacorazonrestaurant.com; \$

MARIA'S FRYBREAD & MEXICAN FOOD

If you have been looking for authentic Mexican food with a side of fry bread specialties, you are in luck. Maria's is serving up all of your favorite items like burritos, enchiladas, tacos, tamales and an assortment of ever-important breakfast burritos. You'll also find a variety of tostadas and nachos, but the real treat is in the sopapillas (made from frybread). Maria's frybread tacos are light but still hold up to the hefty toppings. 4041 E. Thomas Road, Phoenix; 602.957.3514; \$

TACOS CULICHI

You could easily drive past Tacos Culichi, but you're going to want to take the extra time to locate this taqueria. The clean, sleek interior is welcoming and the lilting music throughout the space sets the mood. The condensed menu allows for quick decisions, containing dishes made from quality ingredients. The ceviche tacos and tostadas serve up fresh from the sea flavor. If you're craving tacos make sure to leave room for the complimentary cucumbers, limes and grilled onions. 3004 E. McDowell Road, Phoenix; 602.368.4518; \$

VIA DELOSANTOS

Despite having been in the Valley for over 20 years, Via Delosantos is still under the radar for many locals. While the space is humble, the menu is massive — the tequila options alone take up almost an entire page. This is the spot you want to hit up for straightforward, happy-heart making food. The tamales and menudo have people coming back for more. While there may not be a lot of glitz or glam here, the combination of great food, huge portions and exceptional value have made this low-key spot one you should definitely seek out, and often. 9120 N. Central Ave., Phoenix; 602.997.6239; \$

Modern American RESTAURANT PROGRESS

This Melrose District restaurant has made quite a name for itself in the Valley since opening. The composition of the space, all designed by chef TJ Culp, pays homage to the vintage feel of the neighborhood as well as to his grandmother. And then there's the food. The menu is meticulously crafted, with limited offerings, ensuring focus and perfection. The roasted beet salad and poached egg are exquisite, but your best bet is to go with the "Leave it to the Chef" option where you will get three courses selected by chef Culp himself. 702 W. Montecito Ave., Phoenix; 602.441.0553; \$

TASTYBOX

If you're looking to eat healthily but don't know where to start, Tastybox could be your new go-to. Created by a physician in an effort to influence the way people eat, you'll find healthy, quick and affordable options. The eatery offers three daily seasonal options catering to meat eaters, vegetarians and vegans. Your meals arrive in reusable and recyclable bento boxes which you can later use to recreate a healthy dish at home or bring back for 50 cents off your next meal. Healthy, delicious and responsible. 621 N. 7th St., Phoenix; 602.535.8772; www.tastybox.net; \$\$

TUCK SHOP

This petite spot in the heart of the Coronado Historic District has become a new neighborhood favorite. With its slightly upscale interior and smattering of whimsy touches, this is the perfect restaurant for an intimate date night or dinner with a treasured friend. The menu is approachable and refreshing, with items like cheese curds and roasted Brussels sprouts to start with. Tuck Shop also offers small and large plate dishes that you can share or savor solitarily. 2245 N. 12th St., Phoenix; 602.354.2980; www.tuckinphx.com; \$\$\$

Seafood AHIPOKI BOWL

This Japanese and Hawaiian fusion concept has lots of people talking. Enjoy the freshest ingredients available while you create your signature poke dish in a fast-casual environment. You can load up your bowls with a variety of proteins, sides, sauces and toppings or you can keep it simple with just a few of the fresh ingredients. The possibilities and flavor combinations are nearly endless. 1928 E. Highland Ave., Phoenix; 480.508.5536; www.ahipokibowl.com; \$

KOI POKE

Koi Poke adds a little touch of fancy to the traditional bowl options with lobster and champagne butter. It also includes generous cuts of sashimi, allowing you to really experience the buttery flavors of your protein lightly dressed with the sauce of your choice. The eatery's toppings get a little drama (and added health benefit) with shaved Brussels sprouts and kale. Up the ante on your healthy bowl additions and you won't feel bad about trying the Hawaiian snow ice. 4280 E. Indian School Road, Phoenix; 602.368.2222; www.koipoke.com; \$

NELSON'S MEAT + FISH

Upon walking through the doors of Nelson's Meat + Fish, you'll be swiftly greeted by one of the shop proprietors

who will be ready to give you the scoop on anything and everything within the store. First and foremost, Nelson's is a shop featuring some of the freshest and best quality seafood and meat in the Valley. Seafood is shipped the same day it's caught and you'll be able to taste the freshness in any item on their menu of prepared items. The poke they offer will depend on the freshest fish in the store and served up on local Noble bread. Treat yourself to some crab dip or "chowdah" that will be hot and waiting for you. 2415 E. Indian School Road, Phoenix; 602.596.4069; www.meat.fish; \$\$

Steakhouse THE CAPITAL GRILLE

This iconic Valley restaurant has come to be known as a symbol of elegance and luxury. Rich African mahogany walls combined with art deco chandeliers and other unique appointments make Capital Grille the ideal place for celebrations and special occasions. With over 350 wines from all around the world and decadent dinner menu items like seared tenderloin with butter poached lobster tails, veal tomahawk chop and porcini rubbed bone-in rib-eye, you'll be impressed by the classic steakhouse flavors with the service to match. 2502 E. Camelback Road, Phoenix; 602.952.8900; www.thecapitalgrille.com; \$\$\$

FEENEY'S

Originally one of several Cork 'n Cleaver restaurants in the Valley, Feeney's has long maintained the tradition of serving great food at excellent prices. You'll find the standard steakhouse fare on the menu as well as some Greek and Italian options along with a bountiful salad bar. The beef Wellington is served with a rich sherry sauce and a great dinner option. The lunch menu is presented with the same level of quality and you will always find the staff to be welcoming and attentive. 6314 N. 12th St., Phoenix; 602.274.9700; www.feeneysaz.com; \$

STEAK 44

Steak 44 is certainly an upscale steakhouse, but the service that you receive will be warm, friendly and welcoming, not stuffy and overly opulent. This sophisticated spot offers steak cuts that are all responsibly farmed in the U.S., wet aged 28 days and hand-cut in-house. In the event that steak is not your thing, you still have many delicious options like veal chops, rack of lamb or steak-laden meatloaf. The toughest decision of the night will be what side to get. 5101 N. 44th St., Phoenix; 602.271.4400; www.steak44.com; \$\$\$

BARROW GRAND BALL

The Women's Board of the Barrow Neurological Foundation hosted its annual ball at the Arizona Biltmore. The black-tie event raised money for the Barrow Innovation Center.

BY **DAVID APEJI**



Jacquie Dorrance and Dionne Najafi



Mike and Cindy Watts



Amy Thurston and Christine Watsons



Caryll Collins and Jon Kyl



Terry and Steve Roman



Marilyn and Tommy Harris



Sandy and Mac Magruder



Robyn and Rich Rector



Dave Hall and Nate Nathan



Tom and Jan Lewis

BRUNCH BASH

The fun-filled event was the ultimate ode to breakfast, lunch and a mix of both. Held at Cityscape, attendees feasted on sweet and savory options, from breakfast tacos to French toast, and sipped on mimosas, coffee and unique takes on the bloody mary.

BY **DAVID APEJI**



Anna Holt and Cindy Garcia



Allison Yahraus and Angelica Negri



Jessica Lany and Samantha Carver



Jessica Trautman and Heather Smith



Shannon Rowland and Bryant Ramirez

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GALAXY GALA

The Arizona Science Center's annual celebration featured *Mummies of the World: The Exhibition*. Guests browsed the exhibit during the cocktail hour, which was followed by a seated dinner. The evening benefitted the center's Mission Critical Stem Educational Programs for Youth.

BY DAVID APEJI



Harry and Rose Papp



Tim and Lindsey Roemer



Drena and Visar Berisha



Tyler and Stephanie Smith



Cori and Stephen Araza



Jeff and Tahnia McKeever



Andrew and Sarah Victor



Kate and Rowan Smith



Jeff Harold and Cece Bosma



Ilana and Chris Lowery

SAVOR THE SYMPHONY

The Phoenix Symphony's signature women's luncheon featured a sneak peek performance by Broadway star Matt Doyle, a live auction, mystery boxes and drawing tickets. Proceeds from the event went to the symphony's education and wellness programs.

BY JAMES SASSER



Erika Dickey and Jill Krigsten Riley



Bijen Dyrek and Vicki Vaughn



Lisa Dahl and Scott Yates

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CHULA SEAFOOD DOCKS AT UPTOWN PLAZA

The San Diego-based fishery opens another outpost in Arizona

BY ELIZABETH LIBERATORE / PHOTOS BY ARIBELLA PHOTOGRAPHY



It's normal to feel weary when ordering seafood in a landlocked state. However, that feeling changed for a lot of Phoenixians when San Diego-based wholesale fishery Chula Seafood docked in Scottsdale in 2016.

"Our mission was and always is to bring high-quality and sustainable seafood to the Valley at a reasonable price. As a landlocked state, we also found it imperative to not only sell fish but to teach our Arizona customers about where it comes from and how it is harvested," co-owner Mandy Heflin explains.

Because the concept hails from San Diego – the first market location opened its doors in 2009 – all seafood is harvested straight from West Coast waters. Owner Jimmy Heflin's fishing vessel, F/V CHULA, specializes in deep-set buoy swordfish and other species off the California Coast. If he isn't catching the fish himself, he sources it from other fisherman around Southern California and Baja, Mexico.

While Jimmy mandates the waters back home, his son John and daughter-in-law Mandy, with the help of Hogan Jamison, oversee the Scottsdale and, as of this month, Phoenix locations. With the new outpost located at Uptown Plaza, residents of the Central Phoenix area can now get their hands on succulent San Diego seafood.

Unlike the other locations, Uptown Plaza is equipped with a full kitchen. Helming that kitchen is Kyle Kent, a graduate of Le Cordon Bleu Scottsdale and, as of this month, Phoenix locations. With the new outpost located at Uptown Plaza, residents of the Central Phoenix area can now get their hands on succulent San Diego seafood. Unlike the other locations, Uptown Plaza is equipped with a full kitchen. Helming that kitchen is Kyle Kent, a graduate of Le Cordon Bleu Scottsdale who had stints at Eddie's House and The Camby's Artizen Restaurant. Simple California-style fare can still be expected, but the larger kitchen enables Kent to experiment with techniques like grilling and sauteing items. Carnivores and guests with dietary restrictions can also get their fill with menu options like the classic burger and vegan bowl.

The new digs can comfortably accommodate 70 seated guests at a wooden communal table. Black and white accents decorate the space with an exposed red brick statement wall adding a pop of color. Custom murals were brought in by Tim Brennan of Great Not Good Co. and wood work by Brandon Rainer of Saragosa Designs. The real showstopper, though, is the 12-foot glass "sneeze guard" case where guests can view whole fish being cut and butchered in real time.

"We've been open a little over two years at our Scottsdale location and have already received an unbelievable amount of support from the community," Mandy says. "What began as a simple idea rapidly transformed into a seafood movement here in the Valley."

Chula Seafood at Uptown Plaza is open Monday through Sunday from 10 a.m.-9 p.m. 100 East Camelback Road #172, Phoenix; 602.354.3599. For more information, visit www.chulaseafood.com.



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