

EPICUREAN DELIGHT



Inaugural Dine in Sedona restaurant fest June 15-30

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You can eat a lot in 16 days. In Sedona, the variety of what you can devour is overwhelming.

From chimichangas or reubens to lasagne Bolognese or pecan-crusted trout to grilled beef fillet or seared salmon, there is something for every palate.

So what happens? You stick with what you know. Or maybe you venture out to try one or two a friend told you about and hope to avoid the masses. Some restaurants find themselves in the Yogi Berra conundrum - "Nobody goes there anymore; it's too crowded."

To give tourists and residents alike a chance to experiment much of what the Sedona area has to offer, a new culinary tour is in the making.

The Sedona Chamber of Commerce has organized the inaugural event Dine in Sedona to run June 15 through June 30.



Heating up the kitchen at Reds, a Sedona restaurant that is participating in both Dine In Sedona and Sedona Taste next week.

A variety of well known and lesser known establishments, stretching from West Sedona to the Village of Oak Creek, have signed up to create special menus for the 16-day restaurant fest.

Chamber staff had seen similar events succeed in other cities like Los Angeles,

Chicago and Santa Fe. "We thought, 'why can't we do it here?'" says Chamber President Jennifer Wesselhoff.

Sedona, she says, has a growing reputation as a culinary destination, "and our locals really benefit, too, from our diverse restaurants."

Participating restaurants

Modest (\$19.95)

Blue Moon Café
Casa Bonita
El Rincon
Stakes & Sticks
Szechuan Restaurant

Classic (\$29.95)

Barking Frog Grill
Cowboy Club
Fork in the Road
Heartline Café
Joey Bistro
Ken's Creekside
Marketplace Café
Mulligan's Grille
T Carl's Restaurant at the Radisson

Elegant (\$39.95)

Cucina Rustica
The Grille at Shadow Rock - at the Hilton
REDS
Troia's Pizza Pasta Amore
Yavapai Restaurant at Enchantment Resort

While much of the Chamber's tourism efforts are on other attrac-

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Sedona Taste

Pink Jeep Tours presents fund-raiser for Boys & Girls Clubs

Sample the best our local restaurants and wineries have to offer in the shady creekside of Sedona, and all in the name of a good cause.

The 14th annual Sedona Taste, bringing together 19 award-winning eateries from around the Verde Valley and four wineries, is June 14, 4-8 p.m., at Los Abrigados Resort & Spa, located off State Route 89A at 160 Portal Lane.

Music at this celebration of fine wine, savory cuisine and benefit auction will be provided by Outside the Box.

Pink Jeep Tours is the title sponsor. Proceeds from Sedona Taste benefit the scholarship fund for the Boys & Girls Clubs of Northern Arizona.

Tickets are limited and cost \$60 per person. Tickets are for sale at www.apositiveplace.org or by calling (928) 282-0122. Tickets can also be purchased locally in Sedona at Bashas', National Bank of Arizona, Los Abrigados Resort & Spa (the host sponsor) and the

Restaurants

Barking Frog Grille
Dahl & Di Luca and Cucina Rustica
Fork in the Road American Bistro
Fournos Restaurant
The Grille at Shadow Rock
Joey Bistro
Ken's Creekside
Kurt's Main Street Cafe
Manzanita Restaurant
N-Fusions French Bistro
Oak Creek Brewery
REDS
Savannahs
Schnebly Station Trading Company
Stakes & Sticks
Storytellers
T. Carl's at the Radisson Poco Diablo Resort
Taco Del Mar
Yavapai Restaurant at Enchantment Resort

Wineries

Echo Canyon Vineyard & Winery
Javelina Leap Vineyard & Winery
Oak Creek Vineyards & Winery
Page Springs Cellars

BGCNA Administrative Office (1785 W. 89A). Tickets can be picked up at 'Will Call' the day of the event.

All proceeds from Sedona Taste go to BGCNA and will be used for summer camp scholarships and club equipment. The Boys & Girls Club provides critical daily services to hundreds of Northern Arizona's youth through three sites, and the Sedona Teen Center.

The Premier sponsor is Camp Soaring Eagle. Radisson Poco Diablo Resort is the Silver sponsor. The Herman Family sponsors the souvenir wine glass, and Shephard-Wesnitzer sponsors the souvenir trays.

For more information call (928) 282-0122.



Courtesy BGCNA

Last year, nearly 600 people enjoyed sampling food and wine at Sedona Taste.

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tions and events that in a roundabout way bring people to the area's eateries simply because of the basic human need for sustenance, "we were looking for something to benefit our restaurants directly," Wesselhoff says.

Board member Michele Moore, co-owner of Marketplace Café, worked to spearhead the project and garner support of other restaurants. Event organizers also want to tap into the trendy winery scene and local agriculture and reach a broader audience.

For Dine in Sedona, participating restaurants have created a three-course prix-fixe special menu to be inserted in their regular menus or handed out to customers during the 16 days. Guests

can select an appetizer, entrée and dessert.

There are three price levels - Modest, Classic and Elegant -- and restaurants chose which level they wanted to participate in. The Modest price is \$19.95. Classic is \$29.95. Elegant is \$39.95. The prices are for food only and do not include gratuity and such.

The restaurants may have corresponding specials and entertainment, as well.

For more information and a map, visit the Web site at www.dineinsedona.com or call the Sedona Chamber of Commerce for more information at (928) 204-1123.

A fillet mignon special at Reds Restaurant. During Dine In Sedona, diners will have special prix-fixe menus.

