



FORK PLAY From left: Korean beef taco at SumoMaya; J&G Steakhouse's steamed shrimp salad; Cocktail di Gamberetti at Marcellino Ristorante.

FLAVOR PROFILE

A FEW GOOD MENUS

Restaurant Week (arizonarestaurantweek.com) returns May 20 to 29 with more than 100 restaurants dishing out special tasting menus. Here are three must-tries.

By Lauren Swanson

Where	SumoMaya	J&G Steakhouse	Marcellino Ristorante
	6560 N. Scottsdale Road, Scottsdale, 480.397.9520, sumomaya.com	The Phoenician Resort, 6000 E. Camelback Road, Scottsdale, 480.214.8000, jgsteakhousescottsdale.com	7114 E. Stetson Drive, Scottsdale, 480.990.9500, marcellinoristorante.com
The Bites	Tuck into the crunchy-sweet Mexican street corn, ceviche or sushi (try the Billionaire Roll with wagyu beef, snow crab, truffle butter and gold flake). Entrees include gourmet tacos, sea bass and pad Thai. Chef Lorenzo Lopez will choose the dessert.	Apps include sweet pea soup with Parmesan foam and beef carpaccio with ricotta and ginger. Follow with grilled swordfish and pea green ravioli. Close out the meal with warm cheesecake, glazed cherries and sour cherry sorbet.	Savor prosciutto-wrapped mozzarella di bufala imported from Italy and served on a tomato crown. Choose from signature handmade pastas or opt for a juicy, balsamic-glazed lamb chop. Finish the evening with tiramisu or panna cotta.
Pair With	Thai Basil cocktail, a blend of Cruzan Rum, Licor 43, fresh lime and pineapple, and Thai basil, \$12	Andretti Reserve Montona Chardonnay, autographed by Mario Andretti, \$118	The 2006 <u>Vietti</u> Barolo, a silky, scintillating Italian red, \$99
The Bill	\$33 per person, plus drinks	\$44 per person, plus wine	\$44 per person, plus wine

SHARK PHOTO BY ELIAS LEVY; WINE PHOTO BY WE ARE SISU/STOCKSY

