

There's only one

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PARADISE BAKERY AND CAFE

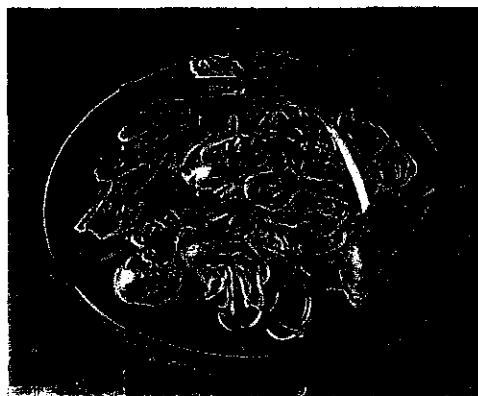
While maintaining the flavors that have made it a food court favorite, Paradise Bakery and Cafe kicks things up a notch at its first freestanding location. Patrons enjoy full-service breakfast, lunch and dinner served on china and glass.

The menu boasts new items created by chef David Hill and food scientist Ken Jenner, with recipes prepared on the premises. "Bread guru" Nina Myak bakes her well-loved creations — including Paradise dark molasses wheat, kalamata olive loaf and beer cheese bread — on site.

Breakfast takes the hearty form of egg souffles, individual quiches, the Paradise breakfast sandwich and hot-filled croissants. Lunch options include brick oven pizzettas — the Southwest BBQ chicken variety is topped with a 30-spice barbecue sauce, red onion, cilantro and jalapeño Jack cheese. Bakery-fresh sandwiches are a mainstay, with options such as the tangy turkey cranberry on dark

molasses wheat. Panini sandwiches get a bit fancier, with options such as ham and Brie with sliced green apple.

On the lighter side, a variety of specialty and garden salads include Portofino pasta salad — penne with sundried tomatoes and artichoke hearts in pesto sauce. The salad sampler makes choosing easier, as it includes tastes of any three salads with fresh-baked bread or roll.



PARADISE BAKERY'S PACIFIC ISLAND SALAD

Baked pastas of the day anchor the dinner menu, along with fresh-baked bread samples. A full beer and wine menu complement the cuisine.

The bakery is renowned for its Big Paradise Cookies; its muffins, brownies, carrot cake, croissants, bagels, cinnamon rolls and cheesecake have their devotees as well. Any of the treats make for a guilty pleasure (the best kind) on the patio with a cup of coffee, cappuccino or latte.

THAIFOON

Thaifoon has been treating Scottsdale to a "Taste of Asia" since it opened in March. Fashioning contemporary, innovative Thai cuisine from inventive preparation techniques, the kitchen staff uses only the freshest, healthiest ingredients, such as lemongrass, kaffir lime, hoisin, tamarind, coconut milk and mint.

The innovative restaurant concept, courtesy of Desert Island Restaurants, is the brainchild of Randy Schoch, who owns Roy's of Scottsdale and Roy's of Phoenix. In fact, Thaifoon is being marketed as the first restaurant of its kind in the nation. Says executive chef Mark Gerding, "We think our guests will immediately realize that Thaifoon offers something they've never experienced before."

TOP: PARADI
ABOVE: THAI