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Rooftop Dining in Greater Phoenix

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Rosemary Sauteed Duck Confit Raviolis at Different Pointe of View Restaurant
Beverly Mann

From local Southwestern farm fare to exotic international cuisine, Greater Phoenix offers an abundance of choices for diners of varied tastes and palates. Whether a foodie, faddist, vegetarian, or just an average avid diner, you will appreciate the artistic array of local Native American dishes and James Beard award-winning chef creations. But it is the panoramic mountain and desert landscape settings that add a sensual seasoning to your entire culinary experience.

The following five rooftop [restaurants](#) in Phoenix and Scottsdale provide the perfect places to savor the golden sunset or mesmerize in the moon glow while delighting in a soothing drink or delectable dish.

Orange Sky at Talking Stick Resort

The 200-seat fine-dining Orange Sky Restaurant is strategically set on the hotel's 15th floor with 360-degree vistas both inside and out. The ceiling-to-floor windows capture the valley view below. Settle into high back chairs, with soothing piano sounds nightly, and choose from an extensive award-winning wine list of some 300 bottles and 30 wines by the glass offered by your gracious sommelier. From steaks to seafood and poultry, this locale features Southwestern cuisine at its finest.

The Beef Tenderloin with mushroom ragout and Chilean Seabass with caramelized pineapple, chile, ginger and basil are some of the signature dishes. Save room for dessert. The Mango Mousse with housemade coconut sorbet is a scrumptious work of art.

Located at 9800 East Indian Bend Road, Scottsdale, 1-877-724-4687, (480) 850-8606,

J&G Steakhouse at The Phoenician Resort

A wide array of steakhouse and seafood classics inspired by noted Chef Jean-Georges Vongerichten and continued under the direction of Chef de Cuisine Jacques Qualin make dining at J&G Steakhouse a memorable culinary experience. The added touch of fresh warm rolls accompany a colorful array of appetizers, such as Charred Corn Ravioli with, onion, and pesto, or a yummy Crab Cake and Tuna Tartare with avocado, exemplifying an attention to detail.

All this is punctuated by the greenery and majestic South Phoenix Papago Mountain Range in the distance. Rumors have it that it is a great place to see fireworks. The evening's Three Course Tasting Menu is highly recommended. Try the tender Salmon with Basil Oil and julienne veggies on the side, topped by a yummy Strawberry Shortcake with housemade creamy strawberry ice cream.

6000 E. Camelback Rd, Scottsdale, (480) 941-8200,

Lustre Rooftop Garden of Hotel Palomar Phoenix

Atop the Hotel Palomar at the expansive Lustre Rooftop Garden, one can cozy on an ample couch and sit under the shade of umbrellas with a refreshing fruit drink or cocktail to enjoy the sweeping urban landscape. Below is the Blue Hound Kitchen where you can further satisfy your hunger pains. The Quinoa Salad laden with grilled shrimp, basil, local greens, and feta is quite satisfying for a lunch. The Deviled Eggs Stuffed with Bacon Jam is a tasty starter beforehand. Portions are generous all around, so you may want to bring a friend or mate along to share in this delight.

2 E. Jefferson Street, Phoenix, (602) 258-0231,

Del Frisco's Grille

Located in center of Phoenix's Camelback Corridor, a prime business and retail area, the Grille is just steps away from scenic Piestewa Peak. Upstairs, the Summit Bar offers alfresco dining and scenic views of the expansive valley. Cheesesteak Eggrolls with tender sliced meat and cheese, green peppers and chili sauce, as well as the Kale and Brussel Sprouts with roasted almonds, dried cranberries, orange segments, and Creole mustard are quite generous in size and absolutely scrumptious.

The house favorite Steakhouse Salad with deviled egg topped with a Signature VIP cocktail will satiate anyone's appetite. The West Coast Fish Tacos with Alaskan blackened sand dabs and jicama is highly recommended. Top off lunch or dinner with the generous Coconut Crème Pie, of course, only if you have any room left.

2425 E. Camelback Road Suite 110, Phoenix, (602) 466-2890.

Terrace Room at Different Pointe of View Restaurant of Pointe Hilton Tapatio Cliffs Resort

Surrounded and embraced by the stunning Sonoran desert landscape and granite bluffs, the outside Terrace Room, perfect for drinks and hors d'oeuvres, sits some 1,800 feet above the city. The nine-foot outdoor fire pit contributes to the warm glow, even on the chilliest desert nights.

Inside the Different Pointe of View Restaurant's Spanish Mediterranean décor adds to an enchanting and romantic setting, especially at night in view of the multi-colored city lights magically aglow. All this is also showcased through the floor-to-ceiling windows.

Executive Chef Anthony De Mur emphasizes, "My cuisine draws from the Mediterranean, with touches of Spain, Italy, and North Africa. I love color which is quite evident from the addition of my pureed vegetables."

The Chef's Tasting Menu, offered from July 7 through September 17th, is a great deal. This three-course meal is only \$39.95, which includes the Rosemary Scented Duck Confit Raviolis, Tomato Grilled Bistro Steak with charred rainbow cauliflower and mushroom Chanterelle.

Pastry Chef Lara Coleman creations are an added treat. She gives an artistic touch to such deserts as the Strawberry and Fig Tart in an almond crust.

11111 N. 7th Street, Phoenix, (602) 866-7500,

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