

A Hidden Gem

Find tasty cuisine with international influence, local art and one-of-a-kind views at Weft & Warp at Andaz Scottsdale Resort & Bungalows

Arizona Winter Citrus.



Chocolate Cube.



Pork Belly "Porchetta".



STORY BY TERESA K. TRAVERSE

Hidden gem Andaz Scottsdale Resort & Bungalows is centrally located but also somehow manages to feel secluded. The resort is a quiet space off of bustling Scottsdale Road that's just a short drive from many of the Valley's top restaurants and shopping areas. Drive on winding Rose Lane, and leave your car with the valet. Enter the hotel's main one-story building, and you'll find yourself in the lobby. Walk down a hallway on your left to find a kitchen on your far right. The resort's restaurant Weft & Warp lies in front of you and features whimsical, colorful modern art—the resort has a partnership with nearby Cattle Track Arts Compound artists—displayed on the walls and on shelves that line one of the walls. But whatever you do, be sure to look straight ahead and take in a fantastic view of Camelback Mountain—one of Phoenix's most iconic sites—that's seemingly above the resort's sparkling pool surrounded by tall palm trees. When the weather's good, enjoy your meal outside on the terrace. When it's too hot to dine alfresco, expansive glass windows wrap around the entire restaurant—giving diners ample opportunities to gaze at the gorgeous site. Those captivating views are what drew chef Dushyant Singh to the resort.

"I was on the patio having a glass of wine. I sat down and took it all in. I was looking at Camelback, and I was like, 'I want to be here,'" he says. "I didn't know about it, and I want people to know about this beautiful resort."

Singh, director of food and beverage and culinary and event operations, oversees the front and back of the house. Singh has over two decades of experience in the industry and has worked at other top Valley hotels like The Camby and Hotel Palomar. He started at Weft & Warp in September of 2021.

"The idea behind the menu was that we wanted to focus a little bit more on the Medi-

terranean region," he says. "But I wanted to focus on the Northern Italian, Southern French region, a little bit of Spanish influence as well."

One outstanding example of the restaurant's great cuisine: All of the pastas are made fresh and in-house. The Lobster Campanelle features butter poached lobster tail, heirloom tomatoes, tarragon, lobster jus and Grana Padano cheese.

"It's very simple, but it's very aromatic," says Singh.

The Bolognese Rigatoni is made with ground veal and pork and cooked for about four hours. The dish is made with just six ingredients. Singh told us that he focuses on technique and high-quality products that don't need to be masked with a ton of ingredients. Singh intends to create food that is crave-able and provides comfort.

After seeing diners coming in and ordering avocado toast at 1 p.m., Weft & Warp has recently launched an everyday brunch menu. This menu features items like a spicy shrimp salad dressed with a pineapple jalapeno vinaigrette and hot honey chicken sandwich, a grilled chicken with hot honey sandwiched in between a hoagie roll.

Purple Energy Bowl.



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Brunch items aside, Andaz also has an emphasis on wellness. Emblematic of that intention is the Super Bowl, an antioxidant-rich mix of roasted red grapes, Greek yogurt, extra virgin olive oil, hazelnut, cardamom agave, roasted coconut and goji berries. Another dish with a healthy focus is the Fennel Coriander Alaskan Halibut that's served with a lemon pea puree, white asparagus and confit heirloom tomatoes.

"All of those components, bringing it together, creates a very well balanced dish," he says of the fish dish that's light and seasonal. "It's really good for you."

And then there's the drinks menu. The wine program has two pillars: wines that are natural and made with no preservatives and small production wines. The resort also has a craft cocktail program. One of the most popular drinks is This Little Piggy... that features WhistlePig Rye Whiskey, sweet vermouth, cherry heering liqueur, cherry bark, vanilla bitter and vanilla Madagascar.

"You have one sip, and then you're like, 'Oh my gosh. I want another one.' It's not overpowering. It's not straight in your face, but very well balanced," he says.

Diners looking for a private and intimate experience can book a reservation at the Chef's Table. At the Chef's Table, up to 10 guests dine inside of glass-wrapped enclosure just outside of the kitchen that gives guests an up-close look as chefs prepare six courses that

Dirty Hash.

are all off menu. I've enjoyed this experience once, and it was truly incredible. Guests also have the option of enjoying a meal outdoors in the property's garden. Many of the herbs incorporated into dishes—like rosemary and sage—are cultivated here.

When it comes time to end your meal on a sweet note, Executive Pastry Chef of Andaz, Morgan Malzahn, has designed a creative dessert menu. She's also worked at acclaimed Sedona resorts Enchantment and LAuberge de Sedona. Malzahn says she uses familiar ingredients in unexpected ways. She also uses local ingredients whenever possible.

"When you use local ingredients, it gives the dessert an identity and a sense of place," she says.

Her creations are playful. For example, she's about to debut an upscale version of a Drumstick. The cone will be black sesame seed that's topped with toasted salted cashew semifreddo. A staff member will then pour Valrhona dark chocolate over the semifreddo and it will harden, much like a Magic Shell.

"You won't be disappointed," she says. She



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says she likes changing people's minds. She's had people tell her they don't like cake until they try one that she has whipped up.

Every day, Malzahn creates a cake that's showcased on the counter. See striking creations like a s'mores cake, chocolate and vanilla cake made with homemade marshmallows and graham cracker that was filled with malted milk chocolate mousse. In the mornings, guests can indulge in one of her signature brown butter brioche cinnamon roll topped with cream cheese mascarpone and made fresh every morning. They can also find croissant muffins filled with raspberry jam, dark chocolate espresso ganache or Nutella.

After devouring your dessert, but before you leave, be sure to take one long look at those only-in-Phoenix views from the restaurant. They're meant to savored, just like every item on the menu at Weft & Warp. 🍷