

## DINING NEWS

## Cafe Bink on track to tantalize buds by November

## NORTHEAST VALLEY

Good things come, so the saying goes. Which means the new Cafe Bink should be pretty extraordinary, when it finally opens in October or November.



CAREY SWEET

Valley diners have been waiting for more than a year now, not just for chef Kevin Binkley's new restaurant, but simply to find out where it would be, and what it might be about. All I could confidently report was that it would land somewhere in the far Northeast Valley, that it would be more casual than the fine dining Binkley's in Cave Creek, and that it would be notable, given chef Binkley's remarkable culinary talents.

Binkley has been feeling the frustration, with several false

starts, delays, wrenches in the works and the inevitable challenges of finding the perfect restaurant space. The idea for Bink began percolating not too long after he opened Binkley's in the spring of 2004.

As of last week, however, things are looking solid. Binkley has gotten his building permits to renovate what used to be half of the Pizzafarro's in the Bashas' Center on Tom Darlington in Carefree (Pizzafarro's will remain open at its present, but smaller, location). The chef hopes to debut no later than November.

Calling the concept "food that you crave every day," Binkley plans high-end ingredients and careful preparation just as his special-occasion Binkley's, but a menu, atmosphere and price point to attract frequent diners. "We want it to be a neighborhood restaurant that that you could enjoy several times a week," Binkley said. While Binkley's



cutting-edge menu changes daily, Bink's will be updated every few months, emphasizing smaller portions and focusing on French and Italian with touches of oddball like Swedish meatballs and corned beef and cabbage.

The lunch, midday and dinner menus overlap, with delicious sounding dishes like wild roasted mushroom-leek soup, a cured salmon and citrus cream cheese panini, steak tartare with chopped egg and red wine gelee, red wine braised duck leg with creamy grits and Brussels sprouts, and classic hanger steak demi-glace with

scalloped potatoes and broccoli.

Current Binkley's sous chef Brandon Gauthier will be the primary chef, though Binkley promises a strong on-site presence, too.

**Details:** Binkley's Restaurant, 6920 E. Cave Creek Road, Cave Creek, (480) 437-1072, [www.binkleysrestaurant.com](http://www.binkleysrestaurant.com). Cafe Bink, 36889 N. Tom Darlington Drive, Carefree. (no phone yet).

## Local Motive

The annual Phoenix Cooks culinary showcase isn't until Sept. 1, but now is a good time to get reservations for an innovative workshop being offered at 11 a.m. that day. It's called "Eating Locally in the Valley" and is being hosted by Pamela Hamilton, editor of *Edible Phoenix*, a Slow Food publication.

I ran into her last week while she was in San Francisco attending the International

Chocolate Salon (yes, premium chocolate as far as the eye could see), and she let slip that she plans to unveil some pretty special, surprising secrets about metro Phoenix's unsung food artists. The seminar will discuss the benefits of local foods and provide tips on shopping at farmers markets, with samples of farm-fresh produce, breads, preserves, and yes, chocolate.

Advance tickets are required, seating is limited, and I'm betting it will be a sell-out.

**Details:** Phoenix Cooks culinary showcase, 10:30 a.m. to 3:30 p.m. Sept. 1, at the Arizona Biltmore Resort and Spa, 2400 E. Missouri Ave., Phoenix. Tickets are \$80 per person in advance and \$95 at the door. 1-888-695-0888 or [www.phoenixcooks.com](http://www.phoenixcooks.com).

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