

## FOOD & DINING

### A 'Top Chef' alum will open a gourmet dessert shop in Phoenix. He just doesn't know where yet



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"Top Chef" alum, Fabio Viviani, is bringing his fast-casual gourmet dessert restaurant, Jars by Fabio Viviani, to Phoenix and Scottsdale.

Voted fan favorite on "Top Chef" 2008, Viviani is a celebrity chef, restaurateur, hospitality developer, TV host and cookbook author. For Jars, he developed a menu of classic desserts, layered and served in little mason jars.

"JARS is a perfect blend of my passion for serving amazing, crave-able bites with picture-perfect presentation and creating a memorable experience for everyone who walks in the door," Viviani said in a press release.

The restaurant currently has outposts in Illinois, Texas and California and Viviani plans to bring five locations to metro Phoenix. He just doesn't know where yet.

#### The team is still looking for the perfect locations to open Jars in metro Phoenix

For the metro Phoenix stores, Viviani partnered with husband-and-wife team Dennis and Angie Michel. The duo, who are retired from careers at Fortune 300 companies, found the opportunity hard to pass up.

"We are dessert enthusiasts," Angie said in a press release. "And knowing Fabio's history of successful ventures in the hospitality, restaurant, and media world, JARS was a fantastic opportunity to share his vision for a reimagined way that people experience dessert in the Phoenix-Scottsdale metro area." "Phoenix and Scottsdale are both definitely destinations of fine restaurants," said Viviani. "Now they'll also have amazing desserts."

The Michels are currently on the hunt for ideal locations for the shops.

#### What's on the menu at Jars

As the name indicates, desserts are single servings offered in jars, which can be ordered at computerized kiosks. Prices range from \$6.99 to \$8.99 for regular and \$10.50 for gluten-free treats. The menu features signature and limited edition jarred desserts, like:

- Oreo cookies and cream, made with Oreo cookies and cream custard, crushed chocolate cookies and vanilla frosting.
- Fabio's Tiramisu, made with espresso and cream custard, coffee-dipped lady fingers, Nilla wafers and cocoa powder.
- Red velvet cheesecake, made with sweet vanilla cream cheese custard, red velvet cake, vanilla frosting and house-baked red velvet cookies.
- Gluten-free double chocolate fudge cake, made with chocolate custard, rainbow sprinkles and gluten-free chocolate fudge cake.



[jarsbyfabioviviani.com](http://jarsbyfabioviviani.com).

