



FBR[®]

Chefs of the Valley
2007

Culinary Extravaganza

Wednesday, January 31, 2007

Barcelona
Scottsdale, Arizona

Chefs of the Valley

B
BARCELONA



15440 Greenway-
Hayden Loop
Scottsdale
480-603-0370

Chef Thomas Nasworthy had dreams of being a professional baseball player not a chef, but an injury changed his career path. As fate would have it, now Thomas is in the “big leagues” as the Executive Chef at Barcelona in North Scottsdale.

Having lived in such exotic places as Japan and Portugal, as well as the southern United States, Thomas settled in Scottsdale, Arizona, where he attended Scottsdale Culinary Institute. Thomas was part of the opening team for Barcelona in Chandler. He worked his way up to Chef de Cuisine in Chandler and was chosen for the opening team for Barcelona in North Scottsdale. Thomas was promoted to Executive Sous Chef of Barcelona in North Scottsdale over a year ago and was recently promoted to Executive Chef.

Menu

Paella de Barcelona

*Roast White Marble Farms Pork Tenderloin, marinated in
Citrus and served with Apple Jalapeno Chutney
Pesto Marinated Rack of Lamb with Fig Demi Glace
Sangria & Cosmopolitan Cocktail*

Michael's
AT THE CITADEL



8700 E. Pinnacle
Peak Road
Scottsdale
480-515-2575

Michael DeMaria has called Arizona home since early 1995. His extensive, award-winning culinary talents have been showcased at such legendary Phoenix restaurants as Lon's at the Hermosa Inn and T. Cooks at The Royal Palms. Michael's at the Citadel, his namesake restaurant in North Scottsdale that opened in late 1997, is the culmination of his accomplished cooking skills. The cuisine is inspired contemporary American with Italian influences.

Chef Michael continues to receive culinary awards, career accolades and national recognition for his cuisine. Michael's at the Citadel has achieved a Mobil 3-star rating, AAA 4-Diamond award, “extraordinary” acclaim in the *Zagat Survey* and the number one American restaurant, according to *Ranking Arizona*, the *Best of Arizona Business*.

Menu

*Olive Rubbed Pan-Seared Sea Bass on Tomato
and Green Beans Provençal
Braised Beef Short Rib on Truffle Mashed Potato
with Olive, Artichoke & Roast Red Pepper Salpicon
David Bruce Pinot Noir & Villa Antinori Peppelli*

Chefs of the Valley



7000 E. Shea Blvd.
Scottsdale
480-991-6887

Chef James Porter is the Executive Chef and Co-Owner of Tapino Kitchen & Wine Bar – a critically acclaimed restaurant featuring globally inspired cuisine and an extensive focus on wines by the glass, bottle and flight.

James received his formal training at Scottsdale Culinary Institute and was part of the famed Greenbrier culinary apprenticeship program. James honed his skills at many highly regarded 4-Star and 5-Star resorts and independent restaurants throughout the U.S. and the Caribbean. He has continually sought challenging professional opportunities to expand his knowledge and skill. At each career stop James has dramatically improved operations while delivering world-class culinary experiences to guests.

Menu

*Charred Rare Tuna Tataki, Soba Noodles
& Yuzu Sesame Dressing
Lobster Corn Dogs with Ball Park Dipping Sauces
Sopporo Beer & Gekkeikan Sake*

WRIGHT'S

AT THE BILTMORE



Wright's
Arizona Biltmore
2400 E. Missouri Ave.
Phoenix
602-954-2507

Chef Michael Cairns began his culinary career as a dishwasher at age 13. He worked his way up to become one of the youngest Executive Chefs in California at age 18. Continuing his culinary education, Chef Michael joined Hyatt hotels and worked at 22 properties from Hawaii to Florida, even spending some time in Aruba and Puerto Rico.

He left Hyatt hotels to become a partner in a Mediterranean/Latin restaurant and nightclub in Philadelphia. Chef Michael then moved to the Boca Resort in Florida as the Executive Sous Chef; his next stop was the Arizona Biltmore as Executive Sous Chef. He left the Biltmore and became the Corporate Chef at Chateau Elan, a winery, resort and spa in Georgia. Chef Michael has returned to the Arizona Biltmore and is now the Executive Chef.

Menu

*Basil-Rubbed Prawns with Campari Tomatoes
and Pearled Mozzarella
Seared Georges Bank Cod with Mushroom Ravioli,
Chanterelle, Porcini Au Jus
Cuvaision Chardonnay & Perrier Jouet Grand Brut*

Chefs of the Valley

Marcellino Ristorante



1301 E. Northern Ave.
Phoenix
602-216-0004

Former New Yorkers Marcellino and Sima Verzino opened their Phoenix restaurant in October of 2003.

Marcellino, a native of southern Italy, began cooking at an early age. His career has included opening seaside resorts in Italy and Greece, owning and operating restaurants in Rome, as well as being partner and executive chef of four New York Italian restaurants, which received glowing reviews from the local press.

New York native Sima graduated from the School of Performing Arts in New York. She moved to Italy after college and toured Europe for the next decade as a singer and dancer.

Since its opening, Marcellino Ristorante has received a five-star review from *The Arizona Republic* and a Best New Restaurant award from *PHOENIX* magazine.

Menu

Paccatelli al Ragu di Salsiccia
Short, handmade pasta in a hearty Sausage Ragu
Mare e Monte Antipasto
Medley of Sautéed Shrimp, Mushrooms, Red Onion & Cannelloni Beans finished with Lemon Dressing
Moretti Beer & Brolio Reserva Chianti



20645 N. 28th Street
Phoenix
602-200-5737

Kurt Karaffa, owner of Pirouette Pastry and Cakes, began his career in 1981, training with Marriott Hotels and Resorts. Four years later, he relocated to Arizona and he became the Executive Pastry Chef of the three Pointe Hilton Resorts. Ten years later, he brought his pastry skills to The Phoenician and the resort's acclaimed restaurants Mary Elaine's and Windows on the Green.

Karaffa, whose specialty is French pastries, was then hired by Scottsdale's Radisson Resort and Spa as Executive Pastry Chef to enhance the quality of the resort's desserts. He remained at the resort until it was sold and closed in 2004.

Throughout his career, Karaffa has competed in many pastry competitions and has received numerous awards.

Menu

Grilled Warm Chocolate Financier with Caramelized Bananas
Bittersweet Chocolate Mousse Torte with Hazelnut Truffled Center
Lemon Curd Mille-Feuille
Port Wine Poached Pear Tartlets with Vanilla Mascarpone Cream
Bonny Doon Vin De Glacier & Bonny Doon RM Framboise

Chefs of the Valley

Barcelona Scottsdale

Paella de Barcelona

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Michael's at the Citadel

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with Olive, Artichoke & Roast Red Pepper Salpicon
David Bruce Pinot Noir & Villa Antinori Peppelli*

Tapino Kitchen & Wine Bar

*Charred Rare Tuna Tataki, Soba Noodles & Yuzu Sesame Dressing
Lobster Corn Dogs with Ball Park Dipping Sauces
Sopporo Beer & Gekkeikan Sake*

Wright's at the Arizona Biltmore

*Basil-Rubbed Prawns with Campari Tomatoes and Pearled Mozzarella
Seared Georges Bank Cod with Mushroom Ravioli,
Chanterelle, Porcini Au Jus
Cuvaision Chardonnay & Perrier Jouet Grand Brut*

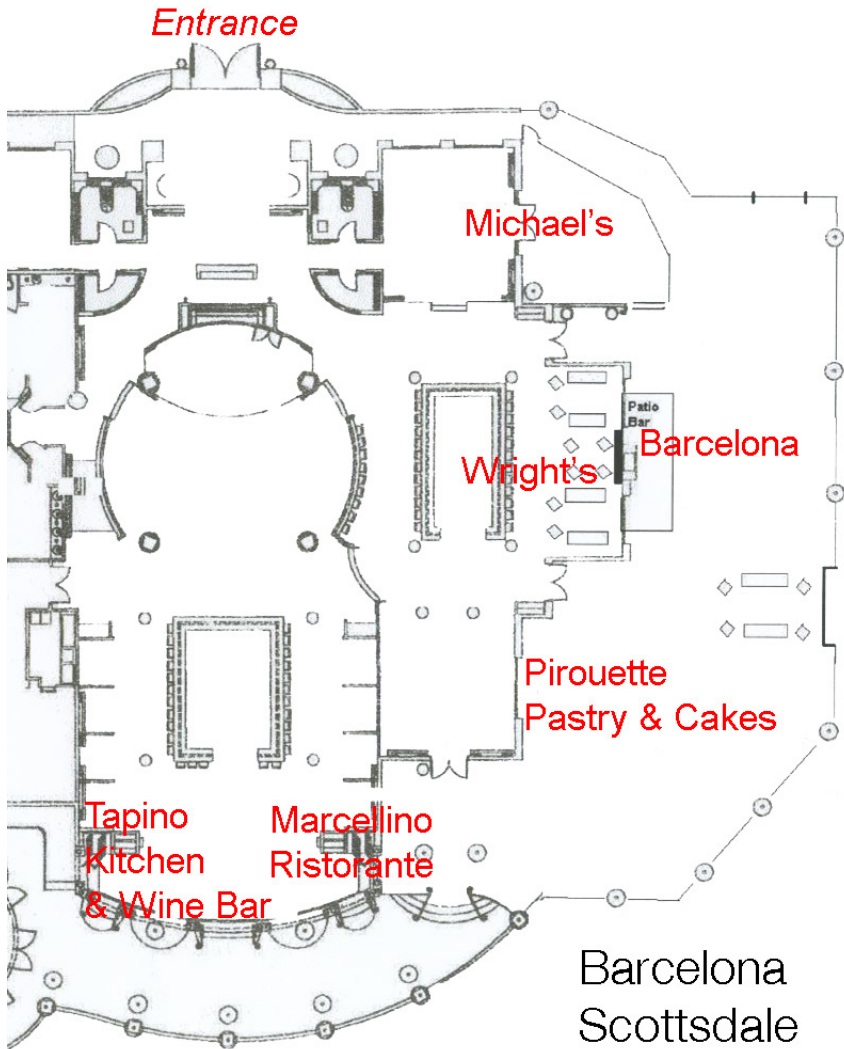
Marcellino Ristorante

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Short, handmade pasta served with a hearty Sausage Ragu
Mare e Monte Antipasto
Medley of Sautéed Shrimp, Mushrooms, Red Onion &
Cannelloni Beans finished with Lemon Dressing
Moretti Beer & Brolio Reserva Chianti*

Pirouette Pastry & Cakes

*Grilled Warm Chocolate Financier with Caramelized Bananas
Dessert Miniatures:
Bittersweet Chocolate Mousse Torte with Hazelnut Truffled Center
Lemon Curd Mille-Feuille
Port Wine Poached Pear Tartlets with Vanilla Mascarpone Cream
Bonny Doon Vin De Glacier & Bonny Doon RM Framboise*

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