

Featured Chef: Adam Price

Written by Interview by Melissa Larsen

Featured Chef Adam Price of Wildfish Seafood Grille in Scottsdale.



Photography by Erica Montgomery

How did you get your start in the restaurant business?

I began my career in the food and beverage industry at the age of 17. During the next six years, the majority of my time was spent in the front of house as a host, server, bartender, and floor manager. By the age of 23, I had become very curious about the various aspects of the culinary world. Once I was given the opportunity in the kitchen, I never left.

What is your favorite Valley restaurant, besides your own?

Café Boa in Tempe. It is a fantastic, intimate restaurant with a great menu. Also, Capital Grille does a tremendous job with their prime steaks. You can't go wrong with either one.

What is your favorite dish at your restaurant?

I have to say that our crab cake is second to none. It's hard to beat fresh Jonah crab.

What is the most memorable meal you've ever had?

I come from a relatively large Southern family, so Thanksgiving and Christmas dinners as child were always special and exciting.

If you could have anyone visit your restaurant, who would it be?

Eric Ripert is a culinary genius; it would be amazing to have him visit Wildfish.

Name three ingredients that you have at home at all times.

I always have Sriracha hot sauce, various types of cheese and Goldfish [crackers] for my daughter.

What is your favorite bottle of wine or cocktail?

I enjoy a nice pinot noir, Belle Glos, for example. Although a smooth, blended whiskey is hard to turn down.

What do you like to do in your free time?

Although much of my time is devoted to the restaurant, any second I can squeeze out of the day is spent with my beautiful wife and daughter. They are my true passion.

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