

## Featured Chef: Aaron Chamberlin

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Featured Chef Aaron Chamberlin of St. Francis in Phoenix.



*Photography by Jackie Mercandetti*

**How did you get your start in the restaurant business?**

Family tradition, love for food and people.

**What is your favorite Valley restaurant, besides your own?**

Gallo Blanco: high-quality ingredients, tons of flavors, simply done.

**What is your favorite dish at your restaurant?**

The seafood soup because of the fresh seafood and delicate broth. This dish is full of nourishment and cooked in the wood-fired oven.

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

Bouillabaisse stew in France—it changed my life.

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

My grandfather who was a chef. My biggest inspiration.

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

Nuts, Greek yogurt and fruit.

**What is your favorite bottle of wine or cocktail?**

I love Dark and Stormy.

**What do you like to do in your free time?**

Search for new ideas and inspiration.

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