

## Featured Chef: Andrew Ashmore

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### Featured Chef Andrew Ashmore of The Greene House.



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

My first job in a restaurant was at a mom-and-pop Italian restaurant. I started as a dishwasher and worked my way up to lead cook. I loved working there because we prepared everything from scratch. We worked right beside the owners, which was inspiring.

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

I love eating at the counter at FnB restaurant in Old Town.

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

One of our signature dishes, which has been on the menu for years, is the black mussels with chorizo and melted tomato. The house-made chorizo is really what makes that dish.

#### What is the most memorable meal you have ever had?

On a recent vacation to Athens, my wife and I discovered a local cafe where we had the best pork gyro we've ever eaten. Paired with a few local Greek beers, life does not get better than that.

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

Thomas Keller. I was working the grill during the opening of Michael Mina's Strip Steak in Las Vegas, and he dined there during one of our first few nights. He came in the kitchen for a tour, and I showed him around. There he was, standing right in front of me. I would give anything to have that happen at my restaurant.

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

Garlic, pasta and a can of good tomatoes.

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

Being Irish, I love my Guinness.

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

Travel, read and try new food and restaurants.

[For more information on The Greene House, click here.](#)