

## Featured Chef: Scott Tompkins

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**Featured Chef Scott Tompkins of SKYE Fine Dining & Live Entertainment in Peoria.**



*Photography by Erica Montgomery*

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

I owe my career path to Don & Charlie's. I then went on to doing prep work at Chez Louis. Also, a big thanks to my father-in-law, Howard Wong, and Trader Vic's.

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

Elements is a great place to unwind, and I cannot wait [to try] James Porter's new place, Petite Maison.

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

Seared scallops, fennel risotto and carrot-ginger oil. I love showing our guests the great scallops and seafood we can get, even here in Arizona!

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

Mandarin Hotel in Hong Kong, Mah Wah. It was a 15-course meal with an Oriental/French fusion. That was a fantastic trip and an amazing meal!

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

My dad. We built SKYE from the ground up. Dad was in construction all of his life, and I would have loved for him to see what we were able to do with the restaurant.

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

Hoisin sauce, rice and beef.

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

Desert Wind Ruah. Winemaker Scott Jenkins does a great job on this wine and many of his others. Definitely worth checking out. Really, anyone who knows me, knows that I always enjoy a good boutique gin.

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

Free time? In this business? When I do find it, I am a hunter and a fisherman. Basically, get me into the mountains and I am one happy chef (just ask the staff at SKYE)!

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