

Featured Chef: Anthony DeMuro

Written by Interview by Melissa Larsen

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Featured Chef Anthony DeMuro of Different Pointe of View at Pointe Hilton Tapatio Cliffs Resort in Phoenix.



Photography by Jackie Mercandetti

How did you get your start in the restaurant business?

Started as a dishwasher at 15. One day, one of the cooks did not show up for work, and I filled in and never turned back.

What is your favorite Valley restaurant, besides your own?

My kitchen at home.

What is your favorite dish at your restaurant?

Diver scallops with heirloom cauliflower, roasted sun chokes and fermented garlic with golden raisin-olive oil emulsion.

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

My grandma's mostaccioli with braised lamb and sweet Italian sausage.

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

Chef Charlie Trotter, anyone from the band Metallica, or anyone from the Chicago Bears.

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

Good olive oil, pasta and lots of different varieties of apples.

What is your favorite bottle of wine or cocktail?

Silver Oak cabernet, any year.

What do you like to do in your free time?

Love to fish, watch the Chicago Bears, listen to good music and hang out with my family.

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