

Featured Chef: Aaron Chamberlin

Written by Interview by Melissa Larsen

Wednesday, 17 March 2010 01:00 - Last Updated Wednesday, 03 March 2010 09:22

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.

[Click here for more information about St. Francis.](#)