Arizona Republic-Scottsdale edition January 30, 2013 Flavors of Phoenix Will Dish Out Delectable Gourmet Food

SCOTTSDALE REPUBLIC

Flavors of Phoenix will dish out delectable gourmet food

May event to feature state's premier chefs

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The 22nd annual Flavors of Phoenix, presented by Mayo Clinic, will feature some of the state's premier chefs and their palate-pleasing plates May 23 at the Westin Kierland Resort and Spa.

Thirty-four chefs will gather for a night of delectable gourmet food, elaborate table decor and fine wine — and all for a great cause. Each chef will have his or her own table of 12 and will add a personal, unique flare by providing linens, flowers and theme-related objects.

Each setting will include a cooking station where the chefs will prepare food in front of guests who will enjoy a fivecourse meal with wine. The guests will have the opportunity to interact with the chefs and pick up a few tips. The cost is \$375 per person, or \$4,500 for a table of

Proceeds benefit the American Liver Foundation.

The 34 chefs are led by co-chairmen chef Christopher Gross, Christopher's and Crush Lounge; chef Michael DeMaria, M Catering by Michael's; and chef Christopher Masco, Westin Kierland Resort and Spa.

Other chefs scheduled to attend include: Brian Archibald, Renaissance Phoenix Downtown; Frank Belosic, Phoenician Resort & Spa; Michael Cairns, Montelucia Resort & Spa; Matt

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FLAVORS

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Carter, Zinc Bistro; Massimo De Francesca, Taggia at FireSky Resort & Spa; Anthony DeMuro, Different Pointe of View, Pointe Hilton Tapatio Cliffs Resort; Peter DeRuvo, Davanti Enoteca; Ron Dimas, Orange Sky at Talking Stick Resort; Rita French, Province; Jose Hernandez, Coup Des Tartes; Eric Howson-,Hyatt Regency Scottsdale Resort & Spa at Gainey Ranch; Marc Lupino, Michael Dominick's Lincoln Avenue Prime Steakhouse; Beau MacMillan, Elements at Sanctuary Camelback Mountain Resort and Spa; Roberto Madrid, deseo; Aaron May, Praying Monk Restaurant and Bar; Mel Mecinas, Talavera at the Four Seasons Scottsdale; Don Molinich,enFuego, DoubleTree Resorts by Hilton Paradise Valley-Scottsdale; Christopher Nicosia, Sassi Restaurant; Michael O'Dowd and Jay Bogsinske, District American Kitchen & Wine Bar; Jeremy Pacheco, Lon's at the Hermosa; Daniel Patino, Bourbon Steak at Fairmont Scottsdale; James Porter, Petite Maison; Lenard Rubin, The Wigwam / Litchfield's; Michael Rusconi, Rusconi's American Kitchen; Silvana Salcido-Esparza, Barrio Cafe; Jadan Sheive, JW



Marc Lupino is one of 34 chefs scheduled to attend Flavors of Phoenix. MARK BOISCLAIR

Marriott Desert Ridge Resort & Spa-Tuscany; Todd Sicolo, Royal Palms Resort & Spa; Eric Swartz, BLT Steak, JW Marriott Camelback Inn Resort & Spa; Stephen Toevs, Ritz-Carlton; Marcellino Verzino, Marcellino Ristorante.

The mission of American Liver Foundation is to facilitate, advocate and promote education, support and research for the prevention, treatment and cure of liver disease.

Information: liverfoundation.org/ chapters/arizona.