

Christopher's Restaurant and Crush Lounge – Chef Christopher Gross



Christopher Gross has a love of food and wine. He has spent years discovering and learning about food and wine in kitchens throughout Europe and the great dining rooms of notable American restaurants. Today, he has a solid reputation of a highly regarded, award-winning chef.

From renowned kitchens in Europe to the great dining rooms of American restaurants, Christopher Gross discovered and perfected his love of food and wine, devoting all of his knowledge and experience to establishing his reputation as a highly regarded chef.

His culinary legacy continues with the opening of his newest and most modern restaurant and lounge to date at the Biltmore Fashion Park in Phoenix, Christopher's & Crush Lounge, which was already named one of the top 10 New Restaurants in the U.S. by Gayot.com.

Christopher's love of food came about by chance. He landed a position with Phoenix's Adam's Hotel in 1974 where he was first exposed to cooking in the French tradition. He relocated to Los Angeles, working at the Marina City Club and Century Plaza from 1975-1978, which eventually led to a decision to head to Europe. He worked in London for a short time at the Thierry Restaurant, but set on Paris, he secured a position in 1979 at Chez Albert, a Michelin starred restaurant. After Chez Albert, Christopher worked in Normandy in a patisserie, Maison Koberly, before returning to the United States.

In 1981, Christopher chose Los Angeles and the outstanding L'Orangerie as the place to continue his cooking career. Returning to the Phoenix valley in 1983, Christopher was Chef de Cuisine at La Champagne, at the Registry Resort in Scottsdale. His first joint venture in 1985 was Le Relais. In 1990, Christopher opened Christopher's and Christopher's Bistro, in the heart of the Biltmore area of Phoenix. In 1998, Christopher opened Christopher's Fermier Brasserie & Paola's Wine Bar within the Biltmore Fashion Park.

Among his many media recognitions, Christopher was named one of America's 10 Best New Chefs by Food & Wine magazine. Christopher's, the restaurant, was named Best New Restaurant by William Rice of the Chicago Tribune and Best New Restaurant by John Mariani of Esquire. In 1995, Perrier Jouet and the James Beard Foundation named Christopher Best Chef Southwest. In 1997 Christopher was the first chef in Arizona to be bestowed the honor of the Robert Mondavi Culinary Award of Excellence.

His previous restaurants, Christopher's and Christopher's Bistro, and Christopher's Fermier at Biltmore Fashion Park received prestigious accolades in Gourmet, Conde Nast, Food & Wine, Wine Spectator, Bon Appetit, The Arizona Republic, Phoenix New Times, Phoenix Home and Garden, The New York Times, Connoisseur, Home Beautiful, and others. Christopher's Fermier Brasserie & Paola's Wine Bar were also awarded America's Best Restaurant – Phoenix & Scottsdale, Gourmet Magazine 2002, Best French Restaurant – Best of Phoenix 2002 & 2003, The New Times, and Best Lunch – The Rep's Best 2002, Arizona Republic.

Christopher has become a dominating figure within the industry, consulting regularly for Club Med, Crystal Cruises, Cunard Cruise Lines, Disney and others. Christopher has also been featured on numerous panels with Jacques Pepin and Julia Child at the Food & Wine Classic in Aspen. He and his recipes have appeared in numerous cookbooks, including the Julia Child PBS series and cookbook "In the Kitchen with Master Chefs."

He has also been a featured chef for the James Beard Foundation Dinner of the Decade, "A Salute to Peter Kump"; and the 2002 Salt Lake Winter Olympic Games; and has cooked for President Ford, President Reagan, President Bush, Vice President Al Gore and House Speaker Nancy Pelosi.

Christopher orchestrated the Arizona chapter of the American Institute of Wine and Food (AIWF) and was its founding chairman, is on the National Board for the American Liver Foundation, has served as co-chair of the American Liver Foundation's "Flavors of Phoenix" events, and was former Chair of the Share Our Strength's "Taste of the Nation" events. Christopher was also on the National Advisory Board for the James Beard Foundation and the Advisory Board of the Art Institute of Phoenix.

Christopher's Restaurant and Crush Lounge:

2502 E Camelback Rd. Suite #102

Phoenix/Scottsdale, AZ 85016

Located inside the Biltmore Shopping Center

Phone: (602) 522-2344

www.christophersaz.com christophersaz@gmail.com

Hours of Operation:

Open 7 days a week

Christopher's main dining room

11:00AM - 9:00PM Monday & Tuesday

11:00AM - 10:00PM Wednesday - Saturday

12:00PM - 9:00PM Sundays

Happy Hour

7 days a week from 3:00PM to 6:00PM in kitchen bar for discounted food & drinks!

7 days a week from 3:00PM to 6:00PM in CRUSH Lounge for discounted drinks!

Recipes

1. Duncan Farms Beet Salad with Fresh Ricotta: Paired with Robert Mondavi Winery Fume Blanc

Duncan Farms Beet Salad with Fresh Ricotta

1 pound assorted beets roasted at 325 degrees for (1.5) hours covered with 3 oz of olive oil, sprigs of thyme and 1 tsp kosher salt and 1 tsp cracked black pepper.

Rub the roasted beets in a towel to remove skin and then slice.

2 cups field greens tossed in 1 oz of sherry vinegar and 3 oz of the braising liquid from the beets.

Toast four slices of French bread.

Ricotta Cheese

1/2 gallon of whole milk brought to 140 degrees, and then add the juice of a medium lemon.

Strain through a fine-mesh strainer and let it drain until only the cheese is left (best done the night before and left to drain in the refrigerator overnight) When done you may season with salt and pepper and finely cut chives.

Plating Salad

Arrange dressed salad greens on the plate with sliced beets.

Spread Ricotta cheese on toasted French bread, arrange on the plate and serve.

2. Pork Belly Braised With Red Wine Served with Gruyere Potatoes Puree and Portobello Powder: Paired with Robert Mondavi Private Selection Meritage

Pork Belly Braised With Red Wine Served with Gruyere Potatoes Puree and Portobello Powder

1 lb pork belly
1 medium carrot, diced
1 medium onion, diced
1 celery stalk, diced
2 cloves of garlic
1 sprig of thyme
1 bay leaf
1 tsp crushed black peppercorns
1 750 ml bottle of red wine
1 oz of canola oil
6 oz of unsalted butter
2 cups chicken stock

Pork Belly

In a sauté pan with oil over medium high heat, brown the pork on each side and then place in oven for 30 minutes at 400 degrees.

Remove pork and discard oil and place vegetables in pan and brown.

Add wine, pork, chicken stock, garlic, thyme, bay leaf and pepper.

Cook for one more hour or until tender at 350 degrees.

Remove pork and keep warm.

Strain braising stock into a pot and reduce by 2/3, then whisk in butter and season to taste.

Portobello Powder

This is made from the gills of the Portobello mushroom scraped with a spoon and dried at 200 degrees in the oven for about an hour then powdered in a small coffee mill.

Gruyère Potatoes Purée

2 large potatoes peeled and cubed (save potato peelings and add them to a pot of boiling water and simmer for 5 minutes then strain – use the same water to cook the potatoes.)

Cook the potatoes until tender and then rice them in a mill. Once passed through the mill add 2/3 cup of hot cream, 2/3 cup of olive oil, 2/3 cup butter and 2/3 cup of grated Gruyère cheese. Stir together until smooth.

To serve, cut pork into servings (4 pieces) and place atop potato purée. Ladle sauce around the pork, dust with mushroom powder and serve.

The Wrigley Mansion – Chef Chad Bolar



Chef Chad Bolar is the Executive Chef at the Wrigley Mansion. Chef Bolar brings innovative culinary ideas to The Wrigley Mansion kitchen. Born and raised in Tempe, Arizona Chad has worked in the kitchen since he was 14 years old. If he was not cooking with his mother and aunts, he was washing dishes and working his way up the ladder. He graduated with honors from the Arizona Culinary School and considers himself hardworking, loyal and someone who loves to be with family and friends.

It is not uncommon for Chad to be helping prepare food for over 200 relatives at family reunions. Chad spent seven years working for family owned and operated Pesto's Restaurant in Chandler, working in every department from the front of the house to the back. While working under Award Winning Chef

Christopher Gross for five years, Chad moved up from Chef Tournant to Sous Chef at Christopher's Fermier to Chef de Cuisine of Christopher's and Crush Lounge. Chef Bolar has brought about fresh cuisine using local grown ingredients to many of the fabulous dishes offered at the Wrigley Mansion. He also oversees the banquet side of operations, whether it be for a Corporate Dinner of 50 people or a Wedding for 300 people, each receives his personal flair.

Hours:

<i>Lunch Hours:</i>	Wednesday – Saturday	11:00AM – 3:00PM
<i>Dinner Hours:</i>	Friday – Saturday Evening	5:00PM – 9:00PM
<i>Lounge Hours:</i>	Friday – Saturday Evening	4:00PM – Close
<i>Sunday Brunch:</i>	Every Sunday	10:30AM – 2:30PM
<i>Fireside Sunday:</i>	Every Sunday	4:00PM – 8:00Pm
<i>Tours:</i>	Tuesday – Saturday	10:00AM – 1:00PM – 3:00PM
	Sunday	3:00PM

Where:

Geordie's Restaurant & Lounge at The Wrigley Mansion, located just north of Missouri off 24th Street on Biltmore Circle

Contact:

Vincent Forgione, General Manager (602)553-7390

Website:

www.wrigleymansion.com

Recipes

1. Ceviche of Hamachi: Paired with Robert Mondavi Winery Fume Blanc

Ceviche of Hamachi

1 pound fresh Hamachi
1 large shallot
1 grapefruit (juiced)
1 bunch of cilantro
1 clove of garlic
2 smoked Spanish olives
1 Papadu(Peppadew) pepper
Salt and pepper

Preparation

Take the cilantro, garlic, olives, Papadu pepper, and shallot and finely mince. Then take Hamachi and rough chop the meat. Mix together with the minced vegetables. Add the juice of the grapefruit and let it marinate for 1 hour. Season with salt and pepper and serve.

2. Cocoa-Braised Boneless Beef Short Ribs: Paired with Robert Mondavi Private Selection Meritage

Cocoa-Braised Boneless Beef Short Ribs

1 pound boneless beef short ribs
1/4 cup cocoa powder
3 shallots
1 carrot
1 leek
3 cloves garlic
1 sprig thyme
1 cup Meritage
2 cups veal stock
Salt and pepper
1 tablespoon olive oil

Preparation

Take short ribs and rub with cocoa powder, salt and pepper to taste. Place into a large, oven-proof sauté pan on medium high heat and sear for two minutes on each side. Remove short ribs and add vegetables that have been rough-chopped and caramelize them. Add short ribs back to the pan, deglaze with red wine. Cook for about 4 minutes then add thyme, garlic and veal stock. Cover and place into a 350 degree oven for about 3 hours. When done remove from pan and reduce liquid in pan until thick and use for sauce.