

## Featured Chef: Michel Pieton

Written by Arizona Foothills Magazine

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### Featured Chef: Michel Pieton of Latilla at The Boulders Resort



*Photography by Jackie Mercandetti*

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

I was influenced by my mother because she was such a good cook.

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

Binkley's in Carefree.

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

Pan-seared wild boar tenderloin with steel-cut oats, golden raisin compote, cotija cheese, rhubarb puree and pasilla pepper jus.

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

Mussel soup at Chez Boyer in the Champagne region of France.

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

Paul Bocuse [a French chef; he is considered one of the greatest chefs of the 20th century].

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

Butter, basil, and mushrooms.

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

Martini & Rossi Vermouth.

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

Gardening.

[Click here for more information about Latilla at The Boulders Resort.](#)