

Phoenix Chef Invited to James Beard House

Written by Melissa Larsen



Chef Cullen Campbell of Phoenix's Crudo has been invited to cook at New York City's James Beard House, widely regarded as one of the greatest honors for a chef. He will be dishing up his inventive Italian eats at the renowned James Beard House on April 22, and the menu will feature ingredients from Arizona's top purveyors. Tickets are \$170.

Hors d' Oeuvres

Burrata with Hudson Valley Foie Gras and Truffles

Ahi Crudo with Pickled Spring Garlic

Beef Hearts with Nduja Vinaigrette

Crispy Pigs' Tails with Heirloom Controne Beans

Pickled Niman Ranch Pigs' Feet on Deviled Eggs

Wine: Scarpetta Brut Rosé NV

Dinner

1st course: Schnepf Farms Peaches with Beets and Arugula

Wine: La Lastra Vernaccia di San Gimignano 2011

2nd course: Butterfish Crudo with Tomatoes, Lemon, and Lardo

Wine: Capestrano Verdicchio di Matelica 2011

3rd course: Santa Barbara Abalone with Salsa Verde and l'ittoi Onions

Wine: Terredora Fiano di Avellino 2011

4th course: Squid Ink Risotto with Tuna Conserva and Pickled Chilies

Wine: Cataldi Madonna Montepulciano d'Abruzzo 2009

5th course: Short Ribs with Smoked Onions, Bone Marrow, Horseradish, and Polenta

Wine: Ca'Viola Bricchet Barbera d'Alba 2009

6th course: Crespelle with Red Wine Strawberries and Ricotta

Wine: Le Salette Valpolicella Classico 2011