



Address: 111 E. Camelback Rd. in Phoenix, Arizona

Phone: 602.200.8111

Website: www.stfrancisaz.com.

Hours: 5:00 pm to 10:00 p.m. (Tuesday-Thursday)
5:00pm to 11:00 p.m. (Friday and Saturday)
5:00 pm to 9:00 pm (Sunday)
Lunch is served from 11:30 am – 2:30 pm (Tuesday-Saturday)
Closed on Monday

Opening September 2009

Chef: Aaron Chamberlin

Overview: A celebration of sustenance may best describe Chef Aaron Chamberlin's restaurant, St. Francis. Located in a historic building on Camelback Road, just east of Central in uptown Phoenix, the family-owned, family-built and family-run restaurant welcomes patrons to a neighborhood gathering place. The repurposed space was transformed with a comfortably modern and rustic sensibility that echoes the honest, spontaneous "wood fired cuisine. St. Francis is for everyday nourishment for families, couples and even for special occasions. It's for connecting with the community and sharing the simple pleasure of simple, honest and good food. The name "St. Francis" was derived from the neighborhood land deed that dates back to 1936. It was originally owned by the Brophy family. In addition, the name "St Francis" is Spanish for San Francisco, a city that figured largely in Chef Chamberlin's background.

Design: Designed by Wendell Burnette Architects, the space is modern and warm, with openness and ease that invites relaxation and lingering. The first floor is a very simple dining experience with lager pivot doors to the outside patio. The mezzanine dining level is more refined with views of the bar and Piestewa Peak. Outdoor patios, with lush landscaping, provide a perfect spot for neighborly conversation. The façade was designed to maximize as much indoor/outdoor interaction as possible with windows that will keep St. Francis awash in natural light. Distinctive spaces include a pop out bay window where diners have an uncensored glimpse of the kitchen and the wood fired oven and a bay that contains a large glass roll up door with an indoor/outdoor bar. To encourage integration into the community, the design maintains an open dialogue between the interior and exterior. Adding to the St. Francis' rustic charm are original brick walls and polished concrete floors with cork floors upstairs. Organic materials such as wood and brick, rather than a sea of metal, imbue the space with warmth. The contemporary elements of the restaurant's design provide its "wow" factor – dramatic sails shade pathways and a support system of cable and pin settings, which eliminate support columns, create a truly unique architectural feature and flow. This installation of form and function provides support for the upper story revealing the open ceiling. Giving the space movement and liveliness is a welcoming

bar—a place to gather for a quick drink or linger or a hearty meal. In lovely complement to the design of St. Francis, Chef Chamberlin chose gently used place settings, silverware, chairs, tables and even pots and pans to lend charm and a certain kismet to St. Francis. But without doubt the heart and soul of the restaurant is a massive hand-crafted wood-fire brick oven. This one-of-a-kind chamber oven was inspired by a similar oven used in Napa Valley. For St. Francis, the architect has added special design features. Different than a wood-burning pizza oven, the brick chamber oven will be used for roasting meats, fish, vegetables, and even breads.

Cuisine: Great pleasure awaits patrons of St. Francis at the hands of Chef Chamberlin. His intuitive cuisine respects the integrity of each food, encouraging unique flavors often through wood-firing and his French/Mediterranean training. Chef Chamberlin is a masterful artist who knows the most important rule in creating a masterpiece is knowing when to stop. This is not overwrought cuisine. His simple yet sumptuous Wood-Fired Lemon Chicken, Provincial Seafood Soup and French-style Pot Roast are each tasty proof of his talent. St. Francis' menus will be changed seasonally to take advantage of ripe bounty. Chef Chamberlin has also scouted local purveyors and incorporates local ingredients such as Arizona pistachios, honey and goat cheese from Black Mesa Ranch. But Chamberlin will also search high and low for the perfect, elusive spice that will make or break a meal. St. Francis is one of only a handful of restaurants utilizing rare specialty herbs from Sonoma. And, to make sure a wonderful meal ends on the sweetest note, Chamberlin drew inspiration from his collection of antique cookbooks to craft Tuity Fruity Cake and Sticky Toffee Pudding, among other desserts.

Owner: St. Francis is family-owned by partners Aaron & David Chamberlin.

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Media Contact:
Debra Bridges-Bridges Media Group
(602)602-466-2128/db@bridgesmediagroup.com