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ST. FRANCIS RESTAURANT OFFERS SPECIAL *FARM TO TABLE* MENU IN HONOR OF BROPHY COMMUNITY AND HAUSTAS TRADITION *-St. Francis gets blessed and breaks bread with neighbors*

PHOENIX, Ariz. (January 25, 2010) – Chef Aaron Chamberlin, owner of St. Francis, believes that tradition, history and community make a restaurant more than just a eatery but a neighborhood gathering place as well. Chef Chamberlin named St. Francis after the neighborhood land deed owned by the Brophy family that dates back to 1936. Now, on February 10, Jesuit Priests Father Eddie Reese SJ (Brophy President) and Father Dan Sullivan SJ (Pastor of the St. Francis Church) will bless the restaurant as a neighborhood gathering place and a continuation of the century-old Jesuit tradition, *Haustas*, (a time to be together in the community)—a custom where family and friends “break bread” and enjoy the gifts of people and giving.

In honor of this custom, St. Francis restaurant will offer a special farm-fresh meal that will be so fresh that the menu can't be planned until a few days before when the produce is pulled out of the soil. **The Brophy Farm-to-Table** menu is a collaboration of Chef Chamberlin and Farmer Patrick Duncan. It will be a four-course feast that includes soup/salad, seafood with fresh vegetables and wood-fired braised meat and vegetable entrée. A delicious ending includes a decadent chocolate dessert.

The **Brophy Farm-to-Table** menu will be offered on **February 10, 2010** and the cost is \$60 per person or **\$90** per person with wine pairings. For more information on the **Brophy Farm-to-Table** dinner and reservations, call **602-200-8111** or visit **www.stfrancisaz.com**.

Patrick Duncan, owner of Duncan's Trading Co. in Litchfield Park, grows and distributes seasonal organic specialty produce to an exclusive clientele of the valley's finest restaurants and resorts. A proud graduate of Brophy College Preparatory, he wanted to bridge a natural, communal relationship between the Brophy Jesuits and St. Francis Restaurant. Duncan is known as a “visionary of exotic organics” including heirloom and hard to find items such as cardoon, charentais melons, purple brussels sprouts and the coveted “calabacitas con flor”(mixed baby squash with blossoms). Duncan's unique produce is the inspiration for Chef Aaron Chamberlin's seasonal menus that are known for their distinct, profound flavors. Duncan grows nearly 200 varieties of certified organic specialty fruit and vegetables on his sprawling tract. He still tries to plant everything personally while overseeing a loyal team of harvester/packers.

About St. Francis

A celebration of sustenance may best describe St. Francis, a restaurant transformed with a comfortably modern and rustic sensibility that echoes the honest, spontaneous “wood fired cuisine. 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. The heart and soul of the restaurant is a massive hand-crafted wood-fire brick oven that is used for roasting meats, fish, vegetables, and even breads.

St. Francis is family owned by partners Aaron & David Chamberlin. It is located at 111 E. Camelback Rd. in Phoenix. The restaurant is open from 5:00 pm-10:00 p.m. Tuesday-Thursday and 5:00pm to 11:00 p.m. Friday and Saturday. It is also open for lunch Tuesday-Fridays from 11am to 2pm.

It is closed on Monday. For more information call 602.200.8111 or visit www.stfrancisaz.com.