

Contact: Tony and Susan Makridis, Owners  
The Greekfest Restaurant  
Phone: 602-265-2990  
Fax: 602-265-3036  
info@thegreekfest.com  
<http://www.thegreekfest.com>



## **FOR IMMEDIATE RELEASE**

### **Michelin Star Chef Brings Avant-Garde Greek Cuisine to the Desert**

Yiannis Baxevanis creates innovative Mediterranean flavors for Valley Celebrity Chef event

Phoenix, Arizona (November 15, 2007) – Globe-trotting celebrity chef Yiannis Baxevanis is in demand. His sophisticated approach to Greek cuisine has garnered numerous accolades, including a Michelin Star, and stellar reviews from critics on both sides of the Atlantic. Between serving as an ambassador for culinary innovation in New York, Strasburg and Dubai, he crafts dishes to surprise and delight patrons at his two award-winning Athenian restaurants, the Culinary Laboratory and Yiorti. From Thursday, November 29 to Saturday, December 1, he will bring his unique culinary perspective to Greekfest Restaurant on 20th St. and Camelback as part of Greekfest's Visiting Celebrity Chef Program.

Baxevanis is part of a new wave of Athenian chefs whose transnational influences enliven and enrich traditional Greek cooking. Commenting on the impact of his five years in France, he says, "My time in France was a period of professional growth, but returning to Greece and revisiting the delicacies of my youth spurred an awakening. I rediscovered tastes from the Greek Isles that can't be found anywhere else." Baxevanis' trademark is the spirited reinvention of island cuisine, fusing wild greens, fruits, savory meats and indigenous herbs to achieve spectacular and unexpected flavors. Tony Makridis, Greekfest's chef/owner, remarks: "Young chefs here in the Southwest are reinterpreting local dishes in fresh, creative ways. When my wife and I started the Visiting Celebrity Chef program last year, we wanted to bring that kind of passionate innovation to the Valley's Mediterranean cuisine. Yiannis was the perfect choice."

For the three-night Visiting Celebrity Chef Event, Baxevanis and Makridis are designing a full six-course gala dinner with hand-picked wines, as well as a menu of à la carte delicacies. "Exploring our cellar and choosing the most appropriate wine pairings is one of the joys of being a restaurateur," Makridis notes. "Determining the perfect grape and vintage for each course gives another layer of pleasure to the meal." At \$125 per person for the gala dinner on December 1, demand for tickets has been brisk. "Especially around the holidays, serious food lovers crave something different, something special," says Makridis.

– MORE –

What special items will grace the Visiting Celebrity Chef menu? Baxevanis' ever-changing repertoire has included cockerel in mulberry leaves, chocolate mousse with sheep's milk and saffron, and sautéed wild rabbit with bergamot fruit. For the Greekfest event, however, the two chefs remain tight lipped. Makridis hints with a grin, "Maybe something with rose petals."

Makridis plans to invite additional Visiting Celebrity Chefs to Greekfest next year.

**WHAT:**

Visiting Celebrity Chef Event: Splendors of the Holiday Table

A three-night celebration of innovative Mediterranean cuisine presented by Michelin Star Chef Yiannis Baxevanis and Greekfest's Tony Makridis

**WHEN:**

Saturday evening, December 1: Six-course Gala Dinner with wine pairings and live entertainment

Thursday and Friday evenings, November 29 and 30: à la carte menu

**WHERE:**

The Greekfest Restaurant  
1940 E. Camelback Rd.  
Phoenix, AZ 85016

**RESERVATIONS:**

Gala Dinner: tickets available in advance for \$125 per person, all inclusive  
à la carte: reservations strongly recommended

**CONTACT:**

Susan Makridis 602-265-2990

**ABOUT GREEKFEST:**

Founded in 1980 by Tony and Susan Makridis, Greekfest offers creative Mediterranean fare, European desserts, and an extensive list of Greek wines. A passion for excellence and warm Greek hospitality has made Greekfest the winner of numerous "Best in Phoenix" awards. Greekfest Restaurant is proud to be Arizona's Greek Dining Experience.

Contact: Tony and Susan Makridis, Owners

The Greekfest Restaurant

Phone: 602-265-2990

Fax: 602-265-3036

info@thegreekfest.com

<http://www.thegreekfest.com>

– END –