

#### Chef Tandy Petersen Bio:

I grew up in a small town in Wyoming where my free time was spent raising cattle and cooking with my family. After I pursued a degree in Animal Science, I decided I needed to follow my passion for cooking. I relocated to Arizona to attend Arizona Culinary Institute and graduated with a diploma in Culinary Arts, Baking and Restaurant management.

While in school I started working for Kevin Binkley (Binkley's Restaurants) and worked my way through all the stations at Cafe Bink and Binkley's before I took over Cafe Bink as Chef de Cuisine. After 5 extremely knowledgeable years with the Binkley's Culinary Family, I started working at the The Phoenician. That is where I rekindled my second passion of traveling. This past summer I spent 3 months traveling and working at restaurants in Spain, including Asador Etxebarri the number 10 restaurant in the world.

On March 9, 2017 along with Students from Arizona Culinary Institute we will recreate and take you through my travels and experiences of Spain, particularly the Basque Country. The Basque Country is not only known for its beauty but also for its simple yet soulful food. I invite you to attend this culinary event paired with Spanish wines and enjoy an evening at du Jour Restaurant.

Chef Tandy Peterson