



## CHEF CHARLEEN BADMAN

CHEF/CO-OWNER,  
FNB RESTAURANT,  
SCOTTSDALE, AZ

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@VEGGIEBADMAN @FNBRESTAURANT

I DON'T SEE MYSELF EVER NOT COOKING ON THE LINE..

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As chef and co-owner of the award-winning FnB restaurant in Scottsdale, Charleen Badman is one of Arizona's most celebrated chefs. A four-time James Beard nominee for Best Chef of the Southwest, Charleen is known as the “veggie whisperer” for her ability to coax the very best flavor out of locally grown vegetables.

Charleen and 8-year-old FnB have won numerous awards, including a “Best New Restaurant” designation by every major Phoenix news media outlet in 2010. That same year, Food & Wine magazine selected Badman's braised leeks topped with mozzarella, mustard, breadcrumbs and a sunny-side up egg as a “Top Ten Dish.” In 2013, Charleen and co-owner Pavle Milic were inducted into the Arizona Culinary Hall Fame as “Best Restaurateurs.” Prior to opening FnB in late 2009, Charleen was the sous chef at Café Terra Cotta in Scottsdale, the chef de cuisine at the famed Lobster Club in New York City and the chef/co-owner of the Greenwich Village restaurant, Inside.

### FEATURED DISH

GUEST CHEF CHARLEEN BADMAN'S BASTILLA  
TWO WASH RANCH GUINEA HEN BISTEEYA  
SWEET POTATO, HARISSA VINAIGRETTE, BLACK GARLIC

GAME DAY ARTIST: CARISSA ROSE @CARISSAMULLS  
FOR INQUIRIES: CARISSAMULLS@GMAIL.COM



## BARTENDER SEONGHA LEE

BARTENDER/BAR CONSULTANT  
LAS VEGAS, NV

@LEESEONGHA

Five Hundred Per Cent. That's the phrase that follows Seongha Lee around, after a bar room boast that reflected not only the Korean native's pride in his heritage, but also the level of passion he brings to every pursuit.

Lee—a highball enthusiast—thinks the total bartender needs to have personality, a sense of hospitality, and technique in equal measures. He leads by example, his ice carving skills just as surgically exacting as his dry sarcastic wit. Eventually, he hopes to open his own watering holes, both in Las Vegas and Seoul, and create an exchange program that will give opportunity to bartenders like himself. As they like to say in the casinos, the odds are in his favor.

### FEATURED COCKTAIL

AGUA DE PO9ER (WATER OF POWER)  
HIBISCUS INFUSED HERRADURA BLANCO,  
FRESH WATERMELON, LEMONGRASS SYRUP, CITRUS



## NUT KREATIONS

CRAIG AND TAMI OLSEN  
OWNERS  
SANTA CRUZ, CA

@NUTKREATIONS

Passionate foodies Craig and Tami Olsen own Nut Kreations, a gourmet nut, fruit and artisan chocolate store located in the heart of Santa Cruz. In his quest for a simpler life, Craig went from Silicon Valley exec to mellow nut-mixologist, trading in long commutes and international flights for walks in the woods and coming up with new Kreations to try. With over 130 nut, fruit and chocolate options, they can help you find exactly what you're craving or help you design a blow-your-socks-off gift.

Specializing in corporate gifts and meeting snacks, wedding favors and party trays., Nut Kreations' products can be found at fine hotel properties like The Fairmont Hotel San Francisco, Rosewood Sand Hill and Ventana Big Sur.

Do your holiday shopping with us, hand-crafted edible gifts for every taste and budget! Visit our website at: [www.nutkreations.com](http://www.nutkreations.com)