

## INFORMATION

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EXECUTIVE CHEF SHANE MICHAEL PHILLIPS

# GOODIES

## PROSCIUTTO SNAP PEA AND PESTO PASTA

### INGREDIENTS

- 4 cups heavy cream
- 8 tbs butter
- 2 tsp chicken base
- 1 lb thinly sliced prosciutto
- ½ 20-oz can roasted red peppers, sliced
- 2 cups fresh snap peas
- ½ lb Parmesan cheese
- 1 pinch salt
- 1 pinch pepper
- ½ cup pesto sauce
- Pasta of your choice

### PROCEDURE FOR FILLING:

Heat sauté pan and add 4 tbs butter. Add heavy cream on medium heat. In separate pan, sauté snap peas, red peppers and prosciutto in 4 tbs butter on medium heat for five minutes, then turn off heat. Add chicken base to cream and whisk thoroughly. Reduce cream and add Parmesan cheese. Whisk until cheese has mixed well into the sauce, then add ingredients from the other pan and toss. Add pesto sauce, salt and pepper to taste. Add cooked pasta to mixture and toss. Sprinkle with fresh Parmesan and parsley and serve with the bread of your choice.

## HALF MOON'S GAME DAY

Are you one of those fans who likes getting together with friends to watch the big game on TV? At the three locations of the Half Moon Sports Grill, you can do just that—in comfort and class. No, these aren't your average sports bars. Take, for instance, the Skybox and Loge, private rooms that accommodate up to six people, each with dedicated plasma screen TVs. Then there's the exclusive Platinum Club, which features club-style leather chairs, a custom-built pool table, 42-inch plasma screen TVs and a 100-inch Glasfire projection system, allowing you to view both sides of the screen in high definition. All these rooms can be reserved at no cost except during special events, but even in the rest of the sports grill, you'll feel you're at an exceptional place. Many months of planning and design went into what amounts to one of the most impressive audio-visual presentations in the Valley, with each television carefully placed to ensure comfortable viewing from any seat. You can choose to watch more than a dozen 42-inch plasma TVs, two 88-inch high-definition projection TVs and the amazing Glasfire system (at the Biltmore and Tempe locations).

When your eyes are on the game, chances are you might not even notice what you eat—unless you're at Half Moon. The menu is a mix of game-day favorites, from burgers to wings, and signature dishes like Frito Pie, Half Moon Meatloaf and Sliders (available in three varieties: Reuben, Prime Rib and Ahi Tuna). Half Moon's tasty wings, in fact, received the Best Wings accolade in the recent *New Times*' Best of Phoenix awards. Overseeing the eclectic menu is Executive Chef Shane Michael Phillips, who began his culinary career under the guidance of Chef Arnie Finklestein at the four-star Cavanaugh's Colonial Hotel in Helena, Montana. After moving to the Phoenix area, Chef Phillips worked at Paradise Valley Country Club and Jilly's American Grill as sous chef before moving to Half Moon. He says he loves the creative autonomy he has now, which allows him to create his own recipes and plate designs. His tip for budding chefs? "When you're creating a new recipe or dish, get a good idea of what you want your dish to taste and look like, and visualize it mentally." Chef Phillips' favorite dish at Half Moon is the Beer Battered Pork Chop Sandwich (now doesn't that sound low-cal?), but for *frontdoors* he's decided to share another popular dish: Prosciutto Snap Pea and Pesto Pasta. ■