



圖 森

Tucson

美國

USA

加入網絡

Year of designation

2015

城市介紹 City Information

Located in the Sonoran Desert, Tucson has the longest agricultural history of any city in the United States of America. In addition to Indigenous wild-harvested desert foods and crops cultivated for more than 5,000 years, it has a 300-year tradition of vineyards, orchards, and livestock ranching introduced during the Spanish Colonial period, and later food introductions. In this diverse, multicultural borderland community, Indigenous and immigrant foodways have influenced each other and continue to interact, forging a wide array of local heritage foods and distinctive cuisine that are a source of identity and cultural vitality for the local population of 1 million inhabitants. Grounded in traditional dishes and food preparation techniques of the region, Tucson's living food heritage is constantly reinvigorated by chefs creatively blending food traditions and using heritage ingredients in new ways.

廚師簡介 Chef Information

- **Travis Gary Peters**

I am a founding member of the philanthropic chef alliance, the Gastronomic Union of Tucson (G.U.T.). My commitment to cooking with hyper-local ingredients is reflected in my original fusion cuisine, and I have a passion for giving back to the community and increasing awareness of Tucson's UNESCO City of Gastronomy designation. As a certified Tucson Chef Ambassador, I am proud to represent Tucson's rich gastronomic heritage across the globe. My restaurant, The Parish, was featured in the national industry trend magazine Get Flavor, ranked in Yelp's Top 100 Restaurants (nationwide), and ranked number one on eater.com's 17 Essential Tucson Restaurants. Recognition and awards include Arizona Bacon Fest 2017; Shamrock Foods Fired Up Celebrity Chef Challenge 2017; Stella Artois Iron Chef Tucson 2017; California Giant Berry Farms Top Chef 2019; and the United Fresh Produce Excellence in Foodservice Award 2020. In 2017 I represented Tucson at the DNA Culinary Festival in Denia, Spain.

- **Pablo Francisco Valencia**



菜品名稱 Dish Name

- **Mesquite Smoked Carne Seca Tacos with Squash Puree**
- **Sonoran Heirloom Garden Salad**

