

Chef Faz Poursohi

Chef Faz Poursohi brings his passion for fresh ingredients and flavor to his menu at MacArthur Park, the historic restaurant in Palo Alto that he has relaunched with partner and restaurateur, Chuck Frank.

A native of Iran, Poursohi's success as a chef is based on a love of food and cooking that he acquired growing up in Tehran. His family took culinary matters seriously and their table was always laid with freshly baked breads, fruits and vegetables from the family farm. Poursohi's culinary career came to life in the 1970's in Chicago at Lettuce Entertain You Enterprise, a popular restaurant group, where BBQ baby back ribs became his specialty.

In 1981, Poursohi was recruited by Chuck Frank to become the opening day chef at MacArthur Park in Palo Alto, part of the Spectrum Foods restaurant group cofounded by Bay Area restaurateur Larry Mindell. At MacArthur Park he continued to gain a reputation for fine American cuisine and his Chicago-style ribs.

Poursohi went on to create several restaurants in the Bay Area including his well-known Faz Restaurant and Catering in Danville, Pleasanton and Sunnyvale. His signature wood-fired Mediterranean cuisine and al fresco dining made these restaurants an instant success. But, he always wanted to return to MacArthur Park where he opened the kitchen.

At MacArthur Park, Poursohi has revitalized the menu with his emphasis on fresh seasonal produce from local farms, his mesquite grilled meats and fresh fish and his award-winning Oakwood Smoked BBQ baby back ribs, which he insists on ordering from Chicago. "I've raised the bar on cooking ribs," says Poursohi. "I want to make sure MacArthur Park has the best ribs in town."

Poursohi offers homemade baked breads and delicious desserts — Turtle Pie with warm caramel sauce, New York Style Cheese Cake and Apple Crisp -- all prepared from scratch. "Food is about freshness and flavor, not about ingredients buried in complex combinations," says Poursohi.

His dedication to cooking with the freshest ingredients available and the cleanest flavors are engrained in his philosophy and success. "I love to go to the farms (or farmers markets) and smell the fresh herbs or pick the fresh vegetables right off the vine. This is the inspiration behind my cooking."

For more information on Faz, visit:

www.fazrestaurants.com