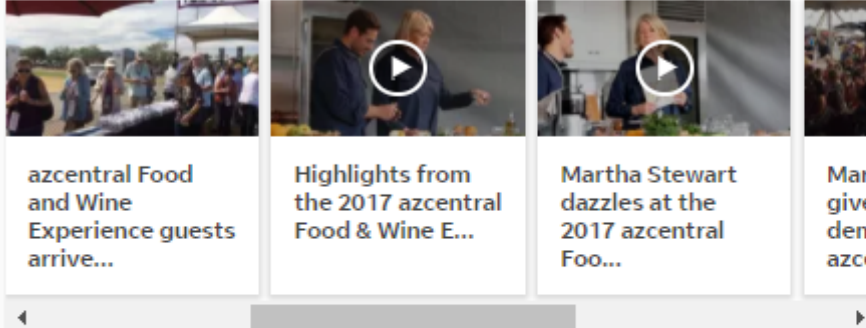


## 10 best bites from the 2017 azcentral Food and Wine Experience

Dominic Armato, The Republic | azcentral.com Published 8:00 a.m. MT Nov. 6, 2017 | Updated 5:55 p.m. MT Nov. 7, 2017



2017 azcentral Food & Wine Experience



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Martha Stewart dazzles at the 2017 azcentral Foo...

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(Photo: Dominic Armato/The Republic)

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The tents have been packed up, Martha Stewart is off chilling with Snoop somewhere and the third annual azcentral.com Food & Wine Experience has drawn to a close.

But we still have the memories. And maybe an extra pound or two for posterity. (Worth it.)

In addition to the panels, demos, lounges, seminars and booths slinging booze of every stripe, the festival, held Nov. 4-5 at Salt River Fields at Taking Stick, featured the usual complement of delectable vittles, presented by some of Arizona's best.

It's always tough to name favorites, particularly when chefs are out of their kitchens and conditions can vary throughout the day. But of the scores of tastes I sampled across both days, these 10 stood out the most:

### Mini brioche bread pudding from Quiescence



Mini brioche bread pudding with almond, tart cherry, dried cranberries and dulce de leche from Quiescence at the 2017 azcentral.com Food & Wine Experience. (Photo: Dominic Armato/The Republic)

Similarly, chef Dustin Christofolo sent out a bunch of bites that could have been sitting at the top (I almost included that halibut ceviche, too), but this was the dessert I couldn't stop thinking about after leaving. It's a bread pudding, studded with almonds, sour cherries and cranberries set atop a rich dulce de leche. The light texture with almost crisp edges was just gorgeous and put it over the top.

Quiescence: 6106 S. 32nd St, Phoenix, 602-276-0601, [qatthefarm.com](http://qatthefarm.com).