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### Scott Leibfried to chef at new Arch Rock Fish

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So long fondue, hello fish.

The restaurant space at 608 Anacapa St. that until recently was home to Santa Barbara's short-lived The Melting Pot is set to reopen in the summer as Arch Rock Fish.

Taking its name from the 40-foot formation on the eastern part of Anacapa Island, the eatery has a high-profile trio from Santa Monica restaurant adviser Higgins, Jones, Leibfried on its side.

One partner is Santa Barbara native Jeremiah Higgins, who's opened 20 restaurants, including The Marquee Martini Bar at The Granada. His fingerprints are also on the reworked Blush Restaurant and Lounge and Tonic Nightclub.

A former chief operating officer of the company behind Enterprise Fish Co., Mr. Higgins also opened Santa Monica Seafood's new flagship store on Wilshire Boulevard in Santa Monica.

Another partner is Cobi Jones, a partner in L.A. restaurant Magnolia and assistant coach of the Los Angeles Galaxy Major League Soccer organization. Mr. Jones played his entire 12-year pro career with the Galaxy, and recently retired as a midfielder.

The other partner -- and the man who will be chef at Arch Rock -- is Scott Leibfried, the gravelly voiced sous chef to Gordon Ramsay on Fox TV's "Hell's Kitchen," and a regular on Food Network's "Challenge" series.

His many accomplishments include developing the menu at Santa Monica Seafood's flagship store. Mr. Leibfried is also the consulting chef at The Marquee.

In about two months, once the kitchen hood is installed and approved by the city -- the fondue place was not required to have one because all of the cooking took place at the tables -- Arch Rock Fish should be open for business.

In addition to fish, the menu will include steak, chicken, sandwiches and salads.

The idea of the new venture, Mr. Higgins told the News-Press on Thursday, is to take advantage of what's already available locally on land and in the sea.

"Almost 100 percent local, that's our goal," he said. "I'm a local guy and know what we have to offer here."

That includes everything from fish to cheese to breads to coffee.

"Part of our whole deal is being very local and taking advantage of everything that Santa Barbara has to offer," said Mr. Higgins.

While Mr. Higgins works the front of the house and Mr. Leibfried runs the kitchen -- and adds some celebrity splash -- Mr. Jones kicks in with his own experience.

"Cobi is a big wine guy," said Mr. Higgins. "I've seen the wine list and it's almost all local."

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