

Beau MacMillan Executive Chef

As Executive Chef of Sanctuary on Camelback Mountain and its signature restaurant, **elements**, Beau MacMillan inspires his staff with his passion for fresh ingredients. His ingenuity in the kitchen is stimulated by his belief that food should not be overworked, but rather appreciated for its simplicity and natural perfection. This philosophy is evident in Chef MacMillan's innovative seasonal menus that focus on fresh, local ingredients procured from a network of artisans and organic farmers.

Chef MacMillan has cooked in some of America's most distinguished kitchens. He hails from Plymouth, Massachusetts and is a graduate of Johnson and Wales University in Providence, Rhode Island. His culinary career began at the age of 16 when he secured a position at Crane Brook Tea Room in Carver, Massachusetts. Chef MacMillan spent a year under the tutelage of Chef Francois de Melogue. Inspired by this experience, he joined the brigade at *La Vieille Maison* in *Boca Raton* Florida, rising through the ranks to the position of *Sous Chef*. Drawn to the culinary scene on the West Coast, Chef MacMillan moved to Los Angeles where he held *Sous Chef* positions at the prestigious *Hotel Bel Air*, and later *Shutters on the Beach* in Santa Monica. He was then recruited to Arizona in 1998 to develop the cuisine at The Ranch on Camelback, which later became Sanctuary on Camelback Mountain. Chef MacMillan and former Executive Chef Charles Wiley opened **elements** restaurant in March of 2001.

As Executive Chef, MacMillan's innovation has brought **elements** national recognition and acclaim. In March 2006, Chef MacMillan was invited to *The Food Network's* kitchen stadium to compete in an episode of the hit series, *Iron Chef America*.

Chef MacMillan was pitted against Iron Chef Bobby Flay in "Battle American Kobe Beef." Ultimately, Chef MacMillan's cuisine reigned supreme, letting him claim victory over Flay.

Chef MacMillan was the co host of *The Food Network's* latest hit series *Worst Cooks in America* along with *Secrets of a Restaurant Chef* Anne Burrell which premiered in January 2010. Beau has also appeared on *NBC's Today Show* in December 2006,

February 2008 and in January 2009. In addition to his appearances on *Iron Chef America* and *Worst Cooks in America*, Chef MacMillan has cooked at The James Beard House and at *Bon Appetit Magazine* in New York, and regularly conducts cooking classes for the guests of Sanctuary. He is also the personal Chef for Wayne Gretzky and his family and has cooked for such personalities as President Bush, Britney Spears, U2, Michele Richard, Jacques Pepin and Michele Roux, Sr.

Chef MacMillan lends his time and talent to several local and national charities and was recently named "Culinary Chef Extraordinaire" by the local non profit, *Scottsdale League for the Arts* for his outstanding charitable contributions in his community.

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