

Beau MacMillan, Executive Chef

As Executive Chef of Sanctuary on Camelback Mountain Resort & Spa 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 was recruited to Arizona in 1998 to develop the cuisine at The Ranch on Camelback, which later became Sanctuary on Camelback Mountain. He and former Executive Chef Charles Wiley opened **elements** restaurant in March of 2001, and Chef MacMillan took the helm in 2004. Since then, Chef MacMillan has brought **elements** national recognition and acclaim. His 2006 appearance on Food Network's hit series *Iron Chef America* (during which he claimed victory over Iron Chef Bobby Flay in "Battle American Kobe Beef"), led to a 2010 starring role in Food Network's *Worst Cooks in America*. In 2011, Chef MacMillan competed on Food Network's *The Next Iron Chef*, and appeared in several episodes of the network's *The Best Thing I Ever Made* and *The Best Thing I Ever Ate*. In 2013, he became a judge on fellow Food Network chef Guy Fieri's *Guy's Grocery Games*, now in its fourth season. In addition, Chef MacMillan has appeared on Game Show Network's *Beat the Chefs* and enjoyed multiple appearances on NBC-TV's *Today Show* to showcase a variety of recipes, be it festive holiday dishes, upscale comfort foods or Super Bowl specials. He most recently appeared as a guest on CBS This Morning's *The Dish* segment.

Off-camera, Chef MacMillan has cooked at The James Beard House and regularly conducts cooking classes for the guests of Sanctuary. Every year he leads the resort's famed "Lunch & Learn" program, inviting masters of the culinary world – from star chefs to wine makers and TV personalities – to join him and guests for a weekend of cooking, conversation, and camaraderie. In 2017 Chef MacMillan spearheaded the launch of Nirvana, a culinary festival that takes place each year in Scottsdale, bringing together world-acclaimed chefs, winemakers and mixologists for a series of tastings, special meals, and a celebrity golf tournament. In 2012, he joined forces with Dr. Marwan Sabbagh to create *The Alzheimer's Prevention Cookbook* which showcases recipes designed to promote brain health.

Throughout his career, Chef MacMillan was a personal chef for Wayne Gretzky and his family and has cooked for such personalities as former President George W. Bush, Jay-Z, Beyoncé Knowles, Britney Spears, Halle Barry, members of U2 and Arcade Fire, Steve Nash, Bud Selig, Michele Richard, Jacques Pepin and Michele Roux, Sr.

Prior to joining Sanctuary, Chef MacMillan worked 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 Francios Demueloge. 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, before his move to Arizona.