



CHEF JEREMY MCMILLAN

EXECUTIVE CHEF
BOURBON STEAK ARIZONA



B O U R B O N S T E A K

SCOTTSDALE

A former Division I tight end at Western Illinois University, the Phoenix native didn't set out with a culinary career in mind. It was only after he took a side job at a private club in Seattle while in school, that it clicked. A native of Arizona, Jeremy McMillan began his culinary career at Scottsdale's Zinc Bistro. After six years he moved to Napa Valley to work with chef Richard Reddington's Redd before relocating to New York as the chef de cuisine of Westchester County's Bedford Post. He'd later work as sous chef and chef de cuisine of A Voce's two Michelin-starred locations in New York City before returning to Bedpost Post as its executive chef, earning an "Excellent" rating from The New York Times. At Talula's Garden, McMillan worked closely with local producers to project the distinctly elegant farm-to-table mentality of owners Stephen Starr and Aimee Olexy.

At BOURBON STEAK Scottsdale, the region heavily influences Jeremy to pursue the delicate balance of progress and restraint that defines a fully realized dish."McMillan has been featured on Today, the Cooking Channel and in The New York Times.

FEATURED DISH

**SONOMA LAMB MERGUEZ
ZA'ATAR CHIMICHURRI, ISRAELI SALAD**

Join Chef Jeremy for a 5-course
dinner at BOURBON STEAK Santa Clara tomorrow August 27.
\$110 per person. 408.217.2490 for Reservations

CHEF JOSHUA SMITH

EXECUTIVE CHEF
BARDOT BRASSERIE



BARDOT
BRASSERIE
MICHAEL MINA

Born and raised in Las Vegas, Chef Joshua Smith has returned home to take on the role of Executive Chef of BARDOT, Mina's first traditional French brasserie concept on The Las Vegas Strip.

With over a decade of experience, Smith has accrued a wealth of knowledge and skill in a variety of roles in restaurants including Divisional Executive Chef for Lettuce Entertain You, as well as Executive Chef at various establishments including Anisette Brasserie and Church and State in Los Angeles and Estiatorio Milos in Las Vegas. At BARDOT, Smith is responsible for developing the culinary program of classic French fare including the restaurant's weekend brunch and the kitchen, leading his team to achieve culinary and hospitality excellence while ensuring an exceptional experience for the guests.

When he's not in the kitchen, you can find Josh tinkering with motorcycles, digging into a meal at Raku, or spending time with his family.

FEATURED DISH

**BARDOT BLACK & WHITE MACARONI GRATINEÉ
PARMESAN, BLACK TRUFFLE, BECHAMEL**

Join Chef Josh for a Pop Up at RN74 in San Francisco, tomorrow August 27
starting at 5:30pm and enjoy a Taste of BARDOT Brasserie.