

CHEF MATT CARTER

EXECUTIVE CHEF
ZINC BISTRO, THE MISSION, THE HOUSE BRASSERIE, FAT OX
SCOTTSDALE, AZ



“I have the best job in the world. I get to play with food everyday and work with some of the best chefs to serve our amazing guests.”

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FEATURED DISH

“ADOBO-SMOKED PORK NECK TACO”
HANDMADE FLOUR TORTILLA, ONION, CILANTRO, MERQUÉN GUSANO

Like many chefs, Matt Carter’s culinary career began as a dishwasher. He’d moved to California from his native Arizona, and took a barely-bill-paying job washing dishes at The Eggery breakfast restaurant in San Diego. Carter immediately took to the restaurant business and made his way to the line, working as a prep cook. He decided a career in the kitchen fit his late-night lifestyle, so he enrolled at the Scottsdale Culinary Institute, graduating in 1989. Thanks to a chance meeting with Chef Thomas Keller in 1998, Carter was given the opportunity to cook in another acclaimed kitchen—the illustrious French Laundry in Napa Valley. After working as Chef Poissonnier (fish cook) for Keller, Carter returned to Scottsdale to work as Executive Chef at Michael’s at the Citadel. After two-and-a-half years at Michael’s, Carter left to collaborate with restaurateur Terry Ellisor in creating Zinc Bistro, a casual yet refined French bistro in 2001. In 2008, Carter teamed up with Ellisor and entrepreneur Brian Raab to bring a Modern Latin vibe to historic Old Town Scottsdale with the opening of The Mission. Next, the trio opened The House Brasserie inside the second-oldest house in downtown Scottsdale.

Most recently, Carter and Raab teamed up with fellow Valley native and longtime restaurateur, Mark Drinkwater, to open Scottsdale’s Fat OX. Named after the iconic Italian Bue Grasso cattle, food & wine festival, Fat OX serves up modern takes on the authentic and hearty recipes of rural Italy.

CHEF BEAU MACMILLAN

EXECUTIVE CHEF
SANCTUARY CAMELBACK MOUNTAIN RESORT & SPA
PARADISE VALLEY, AZ



“Food for me is a way of life, it is the bridge that has always been able to connect me with new friends, bring people together and to celebrate one of life’s most sensual pleasures.”

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FEATURED DISH

“SMOKE-FRIED CHICKEN SANDWICH”
CHEDDAR BISCUITS, RED DRAGON SAUCE

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 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*, 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*. He most recently appeared as a guest on CBS This Morning’s *The Dish* segment.

CHEF SCOTT CONANT

EXECUTIVE CHEF AND OWNER
MORA ITALIAN, THE PONTE, CELLAIO
PHO ST. GEORGE BOTANIVORE NIX, AZ



**“Keep your head down
and fight until there
is no fight left in you.
And appreciate the
ride.”**

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FEATURED DISH

“SICILIAN-STYLE BRISKET”
CHICORIES, MARCONA ALMONDS, ANCHOVY GREMOLATA

Chef, restaurateur, cookbook author and TV personality Scott Conant brings a deft touch and unwavering passion to creating culinary experiences with thoughtful hospitality and soulful cuisine. He is the chef and owner of Mora Italian, a modern osteria in Phoenix, Arizona; The Ponte, a contemporary Italian restaurant in Los Angeles and Masso Osteria at Red Rock Casino, Resort & Spa in Las Vegas, Nevada. In April 2018, Conant opened Italian steakhouse Cellaio at Resorts World Catskills in Monticello, New York. Conant has published three cookbooks, including the acclaimed *Bold Italian* in 2008 and is a frequent co-host on Food Network's *Beat Bobby Flay* and a judge on *Chopped*, as well as the Season 2 host of *Best Baker In America*.

JASON ASHER

OWNER
UNDER TOW TIKI BAR & POBRECITO, BARTER & SHAKE
PHOENIX, AZ



**‘Hard work beats
talent when talent
doesn’t work hard.’**

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FEATURED COCKTAIL

“BOW TO THE BIRD”
ST. GEORGE BOTANIVORE GIN, FALERNUM, CURAÇAO,
FRESH CITRUS, HONEY, PEACH BITTERS

Jason Asher, a Scottsdale-native, began his career working in restaurants throughout high school and college. He relocated to San Francisco in 2001 to attend and graduate from the California Culinary Academy. He began his journey from bartender to mixologist at the Sanctuary Resort on Camelback Mountain in 2007. A few years later, in 2010, Jason won the prestigious GQ Bombay Sapphire's "Most Inspired Bartender" nationally. He also worked for distributor, Young's Market Arizona, as mixologist and Director of Craft Spirits from 2011 to 2016. His hospitality experience spans from cooking in kitchens, nightclubs, resorts, craft cocktail bars, assisting with national account beverage programs, private events, management and, most importantly, as a mentor within the local Arizona mixology community. He has been featured in numerous national publications, including Esquire, Imbibe, Tasting Panel, Food & Wine, GQ and Saveur. In April 2013, Jason was awarded "Top 100 Culinary Trendsetters" by the Scottsdale Culinary Festival. He is currently an owner of Barter & Shake Creative Hospitality Group. Barter & Shake owns and operates Arizona cocktail bars Pobrecito and Undertow.