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**JW MARRIOTT CAMELBACK INN RESORT & SPA APPOINTS NEW EXECUTIVE CHEF AND
DIRECTOR OF FOOD & BEVERAGE**

*Global Chef Paul Millist and Marriott Veteran Paul Rossi Join the Culinary Team at the Renowned
Scottsdale Resort*

SCOTTSDALE, AZ (October 29, 2012) – The [JW Marriott Scottsdale Camelback Inn Resort & Spa](#) today announces two new additions to its food and beverage team: Executive Chef Paul Millist and Director of Food & Beverage, Paul Rossi. Millist, who has worked and traveled around the globe, will oversee the culinary operations for each of the Scottsdale resort's seven restaurants and lounges, as well as in-room dining. Rossi, who has more than two decades of food and beverage experience with Marriott International, Inc., will conceptualize and continue to develop the culinary program at the JW Marriott Scottsdale Camelback Inn Resort & Spa.



An adventurous and creative chef, Millist brings more than 20 years of eclectic experience, both in and out of the U.S., to the historic Camelback Inn. Having trained under renowned Chef Mark Miller at the Coyote Café in Santa Fe, New Mexico, Millist is an expert in Southwestern cuisine and farm-to-table cooking. A passionate traveler, Millist has also worked in the kitchens of several popular European restaurants and Asian resorts, including the Lemura Resort in Seychelles and the One & Only Kanahura in the Maldives. Most recently, he served as the Executive Chef of the JW Marriott Phuket Resort & Spa in Thailand, a resort with more than 10 restaurants and

bars, ranging from authentic Thai to Italian cuisine.

In his new position at the JW Marriott Scottsdale Camelback Inn Resort & Spa, Millist will be responsible for conceptualizing and designing restaurant menus, hiring and overseeing restaurant staff, and ensuring that performance in the venues is consistent with the resort's dedication to quality service and exceptional culinary experiences.



The JW Marriott Scottsdale Camelback Inn Resort & Spa is also pleased to announce the appointment of Paul Rossi as the Director of Food & Beverage. An industry leader and Marriott veteran, Rossi will spearhead the resort's robust food and beverage program, overseeing the operational and financial success of seven distinct restaurants and lounges.

Rossi brings with him 25 years of experience within Marriott International spanning multiple states and brands, where he has developed numerous successful food and beverage programs, branding initiatives and revenue-driven strategies. Most recently, Rossi served as the Director of Food & Beverage at the Ritz-Carlton, Los Angeles and the JW Marriott Los Angeles L.A. LIVE, launching the food and beverage programs at the two new properties, including two celebrity chef signature restaurants: WP24 Restaurant and Lounge by Wolfgang Puck and LA Market Restaurant by Kerry Simon. In 2005, Marriott International tapped Rossi

to develop one of the corporation's most successful brand-wide initiatives, the branding of the "Great Room" – a concept implemented in full-service Marriott properties across the country.

"Chef Millist and Paul Rossi's wide range of experiences in the food and beverage industry, combined with their numerous accomplishments and achievements, make them valuable additions to the Camelback Inn team," said Jim Rose, General Manager of the JW Marriott Camelback Inn Resort & Spa. "We are looking forward to seeing what new creative concepts they will bring to the resort."

The Camelback Inn is one of the most beloved resorts in the Marriott profile, with a rich history and unique Southwestern style that has made it a favorite of generations of travelers. The occasion of Chef Millist and Paul Rossi adding new chapters to the Scottsdale resort's storied 75 year history is cause for celebration, and so the resort is offering a new "Diamond in the Desert" [75th Anniversary Package](#). This Scottsdale hotel deal starts at \$214, which includes two nights in a casita-style guest room, a \$75 per day resort credit, two 75th Anniversary Signature Cocktails at [RBar](#), and daily breakfast (at Rita's Kitchen, Sprouts or room service).

JW Marriott Camelback Inn Resort & Spa is home to seven distinct food and beverage venues, including [BLT Steak](#), Chef Laurent Tourondel's modern American steakhouse; [Rita's Kitchen](#), a casual and colorful restaurant serving authentic, Southwestern fare; and Sprout's, an award-winning spa café. For additional information on the resort's culinary offerings, please visit www.camelbackinn.com

ABOUT JW MARRIOTT CAMELBACK INN RESORT & SPA

Set on 125 acres of Sonoran Desert terrain in affluent Paradise Valley, Camelback Inn embodies the spirit of the Southwest with its peaceful desert setting. The resort, which underwent a \$50 million renovation in 2008, features 453 oversized guest rooms and suites, each with a private entrance and garden patio or balcony. The property—which recently received its 37th consecutive AAA Five Diamond Award—also offers 36 holes of championship golf, six tennis courts, a 32,000-square-foot spa, three swimming pools, and seven restaurants and lounges. www.camelbackinn.com

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