

LAS VEGAS, Sept. 24, 2013 /PRNewswire/ -- Internationally known [Chef Grant MacPherson's](#) career spans five continents, four decades, and some of the world's most iconic and celebrated dining and hospitality destinations. MacPherson announces this week his formal return to Las Vegas, which he is establishing as the base of international operations for his company [Scotch Myst](#). Scotch Myst develops, consults, and implements highly customized culinary solutions and services for restaurants and hotels worldwide.

Before founding his own firm in 2010, MacPherson spent a decade with the Wynn Organization in Las Vegas and Macau—he was originally recruited by Steve Wynn in 1998 to head culinary operations for the opening of the Bellagio Resort & Casino in Las Vegas.

"I am incredibly thrilled to return my business to Las Vegas and run Scotch Myst from there," Chef MacPherson says. "We have identified a space and plan to open the new facility by the end of the calendar year. Las Vegas has always been near and dear to my heart."

Current Scotch Myst projects include overseeing The Merrywell gastro-pubs at the Crown Perth and Crown Melbourne in Australia, which he opened in collaboration with Chef Sammy DeMarco in 2012. In Russia, MacPherson is leading the restaurant and kitchen remodel for the luxurious and historic Grand Hotel Europe by Orient Express in St. Petersburg, Russia, where he is traveling this month. Stateside, he is working with Crescent Hotel Group in Beverly Hills, CA on new developments. Earlier this year (2013), MacPherson was named Global Culinarian for

Beech Ovens,  
Jade Range  
and Viking Commercial Range. He has been Viking Commercial's Executive Chef since 2010,  
and created the 2011 cookbook In The Viking Kitchen with them. MacPherson also officially  
represents the American Pistachio Growers.

In addition to running Scotch Myst, MacPherson keeps a busy schedule touring the United  
States and the  
world to appear at a wide variety of major culinary events. In August, he was one of four master  
chefs at "Modern 48 Classics," for a weeklong promotion at Resort World Genting (a.k.a.  
Genting Highlands) in Malaysia. Most recently, MacPherson was among the talent cooking  
earlier this month at the third annual Hawaii Food & Wine Festival in  
Oahu  
, an event chaired by chefs  
Roy Yamaguchi  
and  
Alan Wong  
.

Next up are two dates in Las Vegas—the International Baking Industry Exposition (10/6-8), and  
the Life Is Beautiful Festival (10/25-27), a star-studded, food/music/art/learning mash-up. For  
the latter, MacPherson is cooking on opening night at the \$5,000 per-person charitable dinner  
"Take A Stand," hosted by Hu  
bert Keller  
and  
Elizabeth Blau  
. A rarefied culinary experience limited to 40 guests, it benefits  
Las Vegas  
non-profits Three Square Food Bank and Communities in Schools. MacPherson's 2013  
calendar continues with the 16th annual Worlds of Flavor (11/14-16) at  
Culinary Institute of America's  
historic Greystone campus at  
St. Helena  
in  
Napa Valley  
, a James Beard Foundation dinner in  
Chicago  
(11/18)—hosted by MK Restaurant and chef/owner  
Michael Kornick  
, and also featuring chefs  
Charlie Trotter  
,

Grant Achatz

,  
Paul Kahan  
, and pastry chef Mindy Segal—and the 10th annual San Diego Bay Food + Wine Festival (11/20-24).

A native Scotsman who grew up in Johannesburg, South Africa and Alberta, Canada, he began his start at a southern

Ontario, Canada

restaurant more than 30 years ago. MacPherson has cooked adventurous five-star food, developed menus, designed and run kitchens, and built top-notch teams at iconic places including Raffles Hotel—the legendary "Grand Old Lady of

Singapore

; Bellagio Las Vegas; Wynn Las Vegas; Wynn Macau, Regent Hotels in Sydney

,  
Kuala Lumpur

, and

Singapore

; Four Seasons Hotels in Toronto

,  
Vancouver

, and

London, England

; Ritz Carlton Big Island of Hawaii, and Sandy Lane Hotel in Barbados

While looking to the future with Scotch Myst, MacPherson relishes sharing tales of his colorful experiences, extraordinary mentors, and storied accomplishments so far. He collects many of them in Word Of Mouth, a limited edition coffee-table volume brimming with mouth-watering photos, recipes, memoir, and quotes from a stellar array of culinary world colleagues. The book is available for sale on [www.scotchmyst.com](http://www.scotchmyst.com).

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