

**Steven Geddes, MS.**  
**Food and Beverage Professional**

One of the country's leading experts on food, beverage, and service, Steven Geddes also covets the title of the only working chef in the United States to hold the honor of Master Sommelier.

The Colorado native first found himself cooking in Las Vegas at local landmark *Andres'*. At the age of seventeen, Geddes was cooking side by side with the restaurant's famed owner, mentor, and chef; Andre Rochat. With experience on the line, assisting with Rochat's cooking classes, and a new found respect for wine, Steven began redefining his outlook on the food and beverage world.

In 1995, now armed with an ever evolving pallet Steven Geddes earned the honor of becoming a certified Master Sommelier, a certification given from the exclusive Court of Master Sommeliers. After five years of hard work and determination, at the age of 29 he became only the 25<sup>th</sup> American to hold this internationally certified title. This is a distinction currently held by only 171 professionals worldwide.

The title of Master Sommelier has given Geddes the opportunity to be part of many rewarding projects including heading up the "wine tower" at Charlie Palmer's Aureole and teaching at the esteemed Hospitality school at UNLV.

With a firm grip on the pulse of the wine world, Geddes wanted to return to where it all started, cooking. After studying in the kitchen of Wolfgang Puck's Trattoria del Lupo, Steven then came full circle, once again winding up in the kitchen with his mentor Andre' Rochat. This time at Rochat's Michelin rated *Alize'*. Continuing on the path, Geddes has worked in kitchens and opened restaurants with namesakes such as Mark Miller, George Morrone, Charlie Trotter, and Rick Moonen.

After years of experience in the front of the house and back of the house Steven began to take hold of the art of gastronomy. Gastronomy is the marriage of all that goes into the nuances of a dining experience. Geddes first real test of blending his talents as a chef and Master Sommelier came as he opened Alchemy Kitchen, Raw Bar, and Asia, all located in Las Vegas. Recently Steven has teamed with culinary royalty, Chef Brian Ogden, son of the famed Chef Bradley Ogden, to open Apple in both Los Angeles and Miami.

Steven Geddes has achieved numerous awards and can often be found in publications such as Wine Spectator, Decanter, Wine and Spirits, as well as Santé. Geddes has also been featured in New York Times and Los Angeles Times.

Backed by a full resume and a healthy amount of exposure, Steven Geddes now finds himself alongside colleague and chef, Kyle Johnson in Cincinnati, Ohio to reopen the local favorite Pigall's. Now operating as Local 127, Geddes plans on delivering a generous dose of gastronomy with a "farm to table" approach focusing on American heritage recipes. Local 127 will open its doors September 15, 2009.