



Profile/Bio

Keith Mahoney
Breckenridge, Colorado

Epicurean, gourmet, gastronome, bon vivant. No matter how he is described, Keith Evan Mahoney's national reputation for creative, regional American cuisine and carefully selected wines, speaks volumes. For 35 years, his inspired dishes have derived their flavors from Chicago, Nantucket, Louisiana, the Florida coast, and the Caribbean.

Mahoney's latest creation, Café Alpine, nestles within view of the majestic Ten Mile Range in the quaint Victorian town of Breckenridge, Colorado. Café Alpine offers unique, seasonal menus that reveal the expanse of Mahoney's culinary travels across the United States and the Caribbean.

Although Mahoney's cooking shines in its Summit County ski setting, this New Jersey native's culinary skills were honed by eclectic training that defies geographical boundaries. He acquired many of his culinary and service skills working in diverse establishments throughout Florida, which include Brazilian Court Hotel, Bernard's Restaurant, Conchy Joe's Seafood Restaurant, Petite Marmite, Boca Raton Hotel and Beach Club, and Seagate Hotel and Beach Club.

In more northern climes, Mahoney earned his sea legs at the Devon Yacht Club in Long Island and the Wauwinet Inn in Nantucket, Massachusetts. Heading south once more, Mahoney mastered the art of authentic Creole cuisine at the Commander's Palace in New Orleans, and as executive sous chef for Criolla's in Grayton Beach, Florida, he was able to draw once more the warm spices of Louisiana and Caribbean flair to his dishes.

Recognizing his tremendous talent, the Roger Greenfield Restaurant Development Group hired Mahoney to create a new restaurant concept, called Redfish, in Chicago, specializing in a southern barbecue, seafood and traditional Creole-styled entrees.

Restaurant Hospitality wrote, "Keith Mahoney got his start in foodservice washing dishes at his father's restaurant in New Jersey. Since then, this well-traveled chef has honed his culinary craft in eateries up and down the East Coast and throughout the South. He can currently be found whipping up Cajun-Creole dishes and other southern specialties at Redfish in Chicago."

Now, at Café Alpine, located in the center of Breckenridge, Colorado, Mahoney is at the helm as chef and owner of this cozy, regional American restaurant, where the dining experience is unparalleled. His well-deserved and distinguished honors include Four-Star ratings from the Mobile Travel Guide, the Wine Spectator's Award of Excellence and AAA's Four-Diamond rating. He has served in many capacities as a member of the Treasure Coast Chef's Association, AFC, and the James Beard Foundation.

Frontier magazine raved about Café Alpine's attention to detail, from folded linen napkins to the ambience created by the glowing fireplace and the original art work on the walls. "We do the opposite of what other people do, we buy food and create with it," says Mahoney, "We do not have the menu driving the restaurant; we have the restaurant driving the menu." The dining experience at Café Alpine is indeed unparalleled.

Zagat's Millennium survey of "America's Restaurants Rated Extraordinary," included Café Alpine in the list of the region's "best" for its famous tapas bar as well as its "creative menu" and attentive service. It's excellent when you want something different," the book reads.

Mahoney whips up memorable dishes ranging from pan seared duck breast with hearts of palm and conch fritters, to mahon and chorizo stuffed chicken breast with calamari paella rice. Mouth-watering, delicate desserts include almond armagnac creme brulee with gingersnap shortbread and sweet lime and mango tart with housemade piña colada ice cream.

Café Alpine – do not miss the experience!

