



CHEF KEVIN SCHARPF



BIOGRAPHY

Chef Kevin Scharpf prides himself on creating an authentic, progressive, yet approachable menu. One that highlights the seasonally fresh ingredients available in the midwest with classic and modern techniques alike.

Kevin's goal is to craft thoughtfully unique plates that are relevant anywhere in the culinary world, but accessible to locals in Dubuque, Iowa.

Born and Raised in Galena, Illinois, Kevin attended the Le Cordon Bleu of Culinary Arts in Minneapolis, MN. His past culinary experience include the Hotel Sofitel's fine dining restaurant, La Fougasse, the acclaimed Restaurant Daniel in New York City, and a 6 year stint as the Executive Sous of Diamond Jo.

In 2014 Kevin received First Place at the Taste of Elegance competition and competed in the National Pork Summit in Napa Valley. In 2016 Kevin was named one of FSR magazine's "40 under 40" Rising Stars. Kevin competed in season 16 of Bravo's "Top Chef" and was awarded the 2019 Iowa Restaurant Association's Chef of the Year.

In November 2019, Kevin and his team were invited to the James Beard House in NYC as the Featured Chef for the 'Dubuque Debut' dinner. In 2022, he was named a semifinalist for 'Best Chef: Midwest' from the James Beard Foundation Awards. Additionally, Kevin attended the Foundation's 'Chefs Boot Camp for Policy and Change', a session designed to inspire advocacy and provide education on the issues, challenges, and opportunities facing our food systems.

AWARDS & HONORS

- 2022 James Beard Foundation Awards
Semifinalist for Best Chef: Midwest
- 2019 Iowa Chef of the Year
- 2016 FSR magazine's "40 Under 40"
Rising Stars
- 2014 First Place, IPPA Taste of Elegance

NOTABLE EVENTS

- 2022 James Beard Foundation Chefs
Boot Camp
- 2021 Outstanding in the Field Chef,
Galena, IL
- 2019 Outstanding in the Field Chef,
Johnston, IA
- 2019 James Beard House Guest Chef,
"Dubuque Debut Dinner"
- 2019 Brazen& Dinner Series with
Guest Chefs Rick Bayless,
Eddie Konrad, David Viana,
Michelle Minori, Joe Flamm
- 2019 Top Chef Season 16 Cast

OFFERINGS AVAILABLE FOR:

- Food and Wine Events
- Cooking Demonstrations
- Cooking Classes
- Private Chef for Special Events
- Corporate Events
- Speaking Engagements

People are drawn to things that are authentic and genuine, the things that are made in small batches. Everyone wants that thing. And behind that thing is a person, not a machine, and it is warm and inviting and we support that.

- Chef Kevin Scharpf -

BUSINESS AFFILIATIONS

BRAZEN OPEN KITCHEN + BAR / Owner
BRAZEN RESERVE / owner

BIRDS. SERIOUS CHICKEN / owner
OTTOS / owner
PROJECT ROOTED / Co-founder

BRAZEN OPEN KITCHEN + BAR

Brazen is an open scratch kitchen which creates honest food made from fresh, locally sourced ingredients. With every dish, Chef Kevin and staff highlight the dynamic flavor each ingredient provides. They leverage traditional and modern culinary techniques to present thoughtful and innovative plates. Brazen's warm midwest atmosphere is casual and approachable, making it the perfect destination to enjoy craft beers, cocktails and a viscerally exciting menu.

BRAZEN RESERVE

Brazen Reserve is an interactive 12 seat chef's table nestled in the heart of the Millwork District in Dubuque, IA. Designed with modern touches and cooking styles, it is a complete, intimate culinary experience tailored and designed for each party by the Brazen Chef Team. Guests can choose to be entertained with an interactive multi-course tasting menu, or enjoy a shared family-style dinner. The Reserve Space is also the perfect setting for cocktail parties, family celebrations or work events.

BIRDS. SERIOUS CHICKEN.

Launched in 2021, the Birds. food truck serves unique fried chicken sandwiches oozing with personality and pickles.

OTTOS.

Kevin Scharpf took over the rein's of this popular dining spot in late 2022. Billed as "A Neighborhood Place" and serving breakfast, brunch, and lunch, Otto's is housed in a quaint building constructed in 1899 in Kevin's hometown of Galena, IL. Chef Kevin brings the same philosophy to this restaurant - genuine food made in-house from scratch and as locally/regionally sourced as possible.

PROJECT ROOTED.

Project Rooted is not just an idea, it's a vision – a vision of a world where everyone has access to fresh local produce, connections to farmers and gardens – and living nourished lives in our schools, homes and community. Project Rooted offers a variety of in and out of school and community programs that include experiential learning through hands-on activities and events that help teach children and families how to choose and prepare healthy, tasty, and sustainable meals for everyone to enjoy.



CORPORATE EXPERIENCE

Chef Kevin Scharpf is a seasoned corporate chef, cooking for events across the US ranging from high-profile soirees to casual gatherings among c-level executives. Chef Kevin always leaves guests impressed and inspired by a memorable experience full of flavor.

NOTABLE EVENTS

PRIVATE DINNER FOR THE MAJOR LEAGUE BASEBALL COMMISSIONER / Dubuque, IA

BOOKED BY CINCINNATI REDS FOR UPCOMING MLB GAME VIP TENT / Dyersville, IA

HIRSCHBACH MOTOR LINES / Orlando, FL

