



Chef Timothy Ralphs Brings International Expertise & Passion to The Brown

Denver's favorite iconic hotel welcomes a new executive chef

DENVER, August 1, 2017—With tea parties, buzzing rooftop bees and its own artesian water, The Brown Palace Hotel & Spa's new executive chef Timothy Ralphs finds plenty of fodder for his whimsically creative cooking style at his new post. Add in a full history of celebrity guests and 125 years of fine-dining and culinary excellence and it's easy to see that Chef Timothy has plenty of inspiration

Chef Timothy's impressive resume and international expertise fit perfectly with The Brown. After graduating from the University of Southern California, Chef Timothy completed culinary school at Le Cordon Bleu in Scottsdale. In his own words, he worked way up "and had the good fortune to learn and work in Europe as well at Hong Kong, Thailand, and many other locations." All the hard work paid off, and Chef was invited to cook at James Beard House in 2014, which he sites as career highlight.

Along with an award-winning, creative mind, Chef Timothy brings a passion for community to The Brown. In 2008, Chef Timothy's hometown of San Diego suffered the most devastating wildfire season in decades. As part of an organization called Chefs for Humanity, Chef Timothy rallied a team of chefs to cook for evacuees in make shift kitchens in the Charger's stadium. Chef spins stories of feeding people who had just lost their homes; he speaks of a pride in being able to help people in need by utilizing his skills as a chef. "There are so many bad things in the world and for that one moment everyone was unified in doing something for others," Chef Timothy remembers.

Looking forward, Chef sees a steep learning curve with 125 years of tradition to digest. But, as Chef Timothy explains, "it's going to be fun to pick the long-term employees brains' and hear stories of celebrities, politicians, everyone who has walked through that door."

He's also looking forward to keeping the local relationships intact by supporting local businesses. "There's a symmetry in working with locals to help make great dishes and this makes a great experience for the guests as well," says Chef.

For more information on The Brown and 125th year anniversary happenings, visit:

www.brownpalace.com.

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