



Timber Cove Inn

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ALEXANDER'S AT TIMBER COVE BIO FOR EXECUTIVE CHEF JON MORTIMER

2008 James Beard Nominee, Jon Mortimer was born into a "food family" with a grandfather, Charles Mortimer, who was chairman of General Foods in White Plains New York. After moving to the resort town of Sun Valley, Idaho, at the age of 14, Jon started his first restaurant job and instantly knew that this was what he needed to do with his life. After working in various restaurants into his early 20's, attending the University of Arizona and the Horst Mager Culinary Academy, Mortimer studied as a pastry apprentice in Geilo, Norway, and a hotel's chef apprentice in Fiesole, Italy, before returning to the U.S. to begin life as a corporate chef.



In 1992, Jon returned to Idaho to open his own restaurant and truly explore his culinary style. His first restaurant, B.B. Strand's, opened in 1993. Out of the culmination of this vast experience, in 1999 he opened Mortimer's, which became the cornerstone of his "sense of place" style. Then in 2005, Chef Mortimer opened Franco Latino restaurant, showcasing a counterpoint between French Latin fusion cuisine and his modern American repertoire.

These many years of experience have laid the foundation for Chef Mortimer to utilize the bounty of food and wine that Sonoma, California, has to offer. In the fall of 2008, a new chapter in a long culinary career began at the Timber Cove Inn's new restaurant, Alexander's, at one of the most dramatic fine dining locations on the Pacific Coast. At Alexander's, Chef Mortimer has developed a signature cuisine that is best described as modern coastal comfort cuisine paying homage to the area's ranchers, farmers, fisherman and winemakers.

Other highlights in Chef Mortimer's career include the release of The Idaho Table that showcases the foods of the intermountain west using the techniques of the world. Along with being a cookbook author, accolades include Certified Executive Chef, adjunct professor to Boise State University School of Culinary Arts, Host of the weekly radio show Radio Café on KIDO 580 AM, television chef on KBCI channel 2's "Culinary Tip of the Day", spokesman for the United Dairymen of Idaho and consulting chef to Snake River Farms, Simplot Foods and Fresca Fine Foods.

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