



Alexander Feldman

Raised outside of Boston by two classical musicians, Alexander Feldman had little choice but to enter into a creative profession. Choosing the kitchen over the concert hall, Alex began his culinary career at age 14, when he baked muffins and scones for the musicians backstage at the Tanglewood Music Festival.

By age 15, Alex had become a cook at La Bruschetta in West Stockbridge, Massachusetts before going to work for lauded Boston Chef Chris Schlesinger at the East Coast Grill. He moved on to study under Jimmy Burke at the well-regarded Tuscan Grill in Waltham, Massachusetts. It was there that Feldman first developed a passion for Italian Cuisine.

In 2001, Feldman moved to Italy to apprentice under Chef Fabio Picchi at one of Florence's most famous restaurants, Cibreo. There he learned the ins and outs of preparing classical Tuscan Cuisine. In 2006 Feldman returned to Italy to further his knowledge at Al Cambio in Bologna, working with Chef Massimo Poggi, a master of New Italian Cuisine. There Feldman learned the secrets of making fresh pasta, one of the cornerstones of his culinary repertoire.

In 2003 Feldman headed to America's culinary capital, New York City, where he worked under Chef Mario Batali at Babbo. He later returned to the Boston area to work with Josh Ziskin in opening La Morra, a restaurant known for its Piemontese cuisine. Wanting to further his knowledge of restaurant operations, Feldman moved to Colorado in 2006 to work at the illustrious Sweet Basil. There

he took on both front and back of house roles as cook, server, and host. Sweet Basil was his last stop before taking over the kitchen at Alba.

Alex takes a novel approach to his craft, wanting to understand the history behind the food, and even when innovating, to adhere to the traditions from which the cuisine was born. He stresses a respect for the ingredients, and seasonality. The core credo in his kitchen: Don't stop cooking it until it's delicious.