



Alex Seidel

Chef / Owner

Fruition Restaurant & Fruition Farms

Alex Seidel, now Chef/Owner of Fruition Restaurant, began his culinary career at age 14 in his home state of Wisconsin. He quickly moved from the line to Sous Chef of Main Street Bistro by age 20. Inspired by food at a young age, Seidel studied at Western Culinary Institute in Portland, Oregon, graduating at the top of his class.

After graduation, he wanted to move to the California coast and work with the best chefs, local produce, and bounties from the nearby waters. He found his way at Hubert Keller's Club XIX at the prestigious Pebble Beach Resort. He went on to become Sous Chef at Antoine Michelle and Chef at Carmel Valley Ranch both in Carmel, California. From there, he left the coast for the Rocky Mountains of Colorado. He found a home as the Chef De Cuisine in one of Colorado's most renowned establishments, Sweet Basil in Vail, Colorado. Keeping his roots in Vail, Alex's thirst for culinary knowledge and experience took him to France, Italy and Morocco, where he experienced firsthand the foods that formed his foundation in French cooking techniques.

Following his first love (wife Melissa), Alex moved to Denver and became the Executive Chef at Mizuna. Seidel then opened his first restaurant, Fruition, in the historic 7th Avenue district tucked between downtown Denver and Cherry Creek. In June of 2007, Gourmet Magazine featured Alex's new eatery, noting, "Fruition has opened a whole new chapter for Denver."

In May 2009 Seidel purchased a 10 acre farm in Larkspur, CO. The farm is where Alex and Josh Halder produce fruits and vegetables for Fruition and many other top-tier restaurants in Denver. This small farm is now home to a flock of forty milking sheep.

Honored by his success and recognition from the local and national media, Alex's focus remains on the quality and consistency of his food, the education for his staff and clientele, and the ultimate dining experience for Fruition's patrons.

