

Meet Alexis Martinez, Senior Culinary Director and Mentor at Modena Cherry Creek

At Modena Cherry Creek, food and dining are central to a healthy, social lifestyle. Every meal brings us together with old and new friends, and it also provides us with the nutrition needed to fuel an active and engaged life.

Chef Alexis Martinez, our Director of Culinary, designs our menus to be flavorful while supporting a healthy senior diet. Chef Martinez, who has won awards including Denver's Best Chefs of the West, joined Modena Cherry Creek in 2020. You can get to know Chef Martinez below, from his approach to senior nutrition to the mentors who have inspired him throughout his career.

How did you develop a passion for food?

From my mother. Growing up and watching her cook was so relaxing. The food was so tasty, and she was also working two jobs to support our family. It was amazing.

Who have been your culinary mentors in your career?

My mentors have been my mom, Master Chef [Marc Ehrler](#) and Chef [Philippe Trosch](#).

What's your approach to cooking?

My cooking approach is simple but not simplistic. As a chef, I need to think quickly, and I enjoy the challenge of creating a dish out of nothing. My goal is always to allow each dish to speak for itself.

How do you think about nutrition when creating menus and dishes for seniors?

I'm often focused on immunity boosting superfoods and finding new ways to integrate them into my dishes. I want every bite to be delicious, and I can do that without adding extra bad fats, gluten or sodium. Balance is key for both taste and everyone's health.

Do you have a favorite meal you like to prepare?

I love to make street style tacos! I like to use marinated meats and veggies to achieve even more flavor. As simple as they sound, tacos allow me to get really creative.

MODENA

CHERRY CREEK

How do you keep your food exciting?

Chef Marc Ehrler taught me the concept of kaizen, which is a Japanese term that means “change for the better.” For the dining operations at Modena Cherry Creek, it means constant improvement for our people and processes to elevate the experience for our residents and guests. It also means using the freshest seasonal ingredients to create vibrant, energizing dishes.

Are there any local farms or purveyors you like to work with for fresh ingredients?

Jumping Goat Farms has delicious cheese. Buena Vista farms is another favorite. Shamrock provides great local items and Fresh Points always provide fresh local ingredients. We love to support our local suppliers to provide a more “farm-to-fork” dining experience.

Make your reservation to dine at Modena Cherry Creek today

Would you like to taste Chef Alexis Martinez's latest creations for yourself? Call us today to schedule a tour, and you'll see how we're setting a new standard for **senior dining and hospitality** at Modena Cherry Creek.