

LAKE GENEVA RESTAURANT WEEK

April 22-30, 2023

Chef Profile



Luis Quezada Executive Chef 240° West



What is your culinary education background and how did that lead you to the Lake Geneva area?

I'm from Chicago and have family in the area so I have been familiar with Lake Geneva my whole life. I attended Le Cordon Bleu Cooking School in Las Vegas and worked in Vegas for twelve years after that, so I wasn't thinking of working in the area at that point. After working in different parts of the country and always coming back to the area to visit, I thought about working somewhere in the Chicago or Wisconsin areas but wasn't sure which direction to take. When the Executive Chef position opened at The Abbey, it was the perfect opportunity to move back to be near my family and work in an area I love.

What is your restaurant best known for?

240° West has always been well known for our Sunday Harborside Champagne Brunch. We have a great variety of food, a nice view of the harbor and live entertainment, so it's a popular event. We just introduced new breakfast and dinner menus in the restaurant, so new favorites are still being discovered. Right now, we're getting great feedback on our Lamb Brasato, NY Strip, and Eggplant Napoleon.

What is your favorite dish to cook and why?

The Lamb Brasato is a great dish that's easy to put together, but full of flavor. The lamb is simple to prepare, the Italian salsa Verde is prepared quickly with fresh ingredients and provides a pop of color, along with fresh arugula, and a drizzle of high-quality olive oil. I love showcasing local products and the lamb comes from Pinn Oak Farms in Delavan.

What is your process when developing a new dish?

It's important to make something where the textures, colors, flavors and even temperatures work off each other. In the example of the Lamb Brasato, we have extremely creamy polenta and a lamb shank which is very rich in flavor, then this hot dish is topped with a bright, fresh Italian salsa Verde made with herbs, and cool arugula. The combination of ingredients and the way they're prepared make a great dish.

Do you have any tips or tricks for those looking to elevate their dishes at home?

Become your own saucier! Making a great sauce can elevate any dish you make at home. It doesn't have to be a complicated demi, you make a simple sauce with fresh herbs in a blender and add it to a grilled steak to take it to a new level.