



Peter Hahn **Executive Chef**

Peter Hahn has been cooking as far back as he can remember. His love of cooking and his culinary talents were nurtured in his family's kitchen by his parents, both of whom liked to cook. Hahn is among that rare class of people fortunate enough to turn a life-long passion into a career. As executive chef of The Raphael Hotel from 1989 - 1996 and again since 1998, Hahn has been more closely identified with establishing The Raphael Restaurant's place on the local dining scene than any other chef in the restaurant's 30-year history.

Chef Hahn is responsible for the culinary product served in the three-meal-a-day Raphael Restaurant and hotel room service as well as supervising the culinary staff, ordering products, establishing relationships with suppliers and representing the hotel in community culinary events. He is a stickler for detail, a hands-on cook and a culinary team leader. He is a steady performer whose willingness to take risks is exemplified in his rotating dinner menu. He relishes the creative challenge of a constantly changing menu and he eschews being labeled for a particular signature dish, stating, "I always love my last meal best."

Chef Hahn began his culinary career in 1981 as a busboy at the Alameda Plaza Hotel (now Intercontinental). His first professional cooking experience came in 1983 as a saute cook in the hotel's Rooftop Restaurant. In 1986, he was promoted to sous chef at the award-winning establishment. Chef Hahn joined The Raphael as executive chef in 1989 where he remained until 1996. Other career stops include working as chef de cuisine at Milano and sous chef at the Downtown Marriott Allis Plaza where he cooked under his former mentor, Executive Chef Jess Barbosa. Chef Hahn's neo-classic cooking style is rooted in French fundamentals from which he builds with new elements and different cultural influences. He notes, "I enjoy taking traditional dishes and jerk them kicking and screaming into the 21st century." He describes his cuisine as "New American" and sometimes "Creative Continental." His cooking has received favorable notice in local press and in the culinary community where he has won numerous awards, including 1st Place in Taste of Elegance. He is a member of the Greater Kansas City Chefs Association.

Chef Hahn is a Kansas City, Missouri native and currently lives in Overland Park, Kansas with his wife and son. When he is not in the kitchen, Chef Hahn follows his passion for golf, dines out, plays his guitar and surfs the internet.

For Chef Hahn's menus and culinary events, visit www.raphaelkc.com.

