

Kevin Meehan

Kali restaurant (Los Angeles - United States)



“In this day and age, we have availability of almost anything in the world at any given time. I can buy Spanish mackerel and get it shipped in Styrofoam boxes, but I prefer the back-to-basics method: I choose to use what is around me”

Kevin Meehan

Interesting Facts

Birthdate:

1976

Type of cuisine:

Contemporary Californian Cuisine,
Farm-to-Table

Talents:

Brand ambassador, Show cooking,
Recipe development, Workshops

Awards:

- Restaurants of 2016, Best of L.A.
- #10 Ten Best New Restaurants in Los Angeles, LA Weekly
- One of top ten new restaurants by Los Angeles Magazine



“Chef Kevin Meehan rises above fine dining stereotypes at KALI.. [his cooking has] at its core, the twin engines of extraordinary product and delicate abundance”

Patric Kuh, critic, Los Angeles Magazine

Kevin interned at the Michelin-starred L'Alban Chambon, in Brussels, under Master Chef Michou after graduating from Johnson & Wales.

Later years led him to work alongside LA's finest Chefs at L'Orangerie, Citrine, Patina and Café Pinot.

His craft reached the apex when he struck out on his own with his passion project, KALI. Mere steps from the restaurant, he established garden beds to grow produce that accentuates every carefully composed dish that leaves his kitchen.

Kevin's mastery as a gardener, mentor, fine-dining disciple and culinary master distinguish him as one of the most accomplished and farseeing Chefs in North America.