



TEAM BIOS

JAKE LINZINMEIR

Principal, Bespoke Concepts

Co-owner, Jovanina's Broken Italian

Bespoke Concepts, based in Denver, Colo., is a multifaceted collaborative and design-focused hospitality consultancy that created Jovanina's Broken Italian. Bespoke Concepts specializes in financial analysis, market assessment, competitive set research and business objectives with a primary focus on restaurants and hotels.

As principal, Linzinmeir focuses on feasibility studies, strategic assessment and concept development. He is passionate about delivering the right hospitality solution to stakeholders. Prior to starting Bespoke Concepts, Jake served as senior vice president at Blau + Associates, lending his hand to projects with Timbers Resorts, Shangri la Hotels, Starwood, Hilton, Azul Hospitality Group, Celebrity Cruise Lines and Vail Resorts.

The chef and restaurateur received his bachelor's degree from Cornell University's School of Hotel Administration. He also holds continuing education degrees from the Culinary Institute of America and a master's degree in Italian food and wine.

JENNIFER LINZINMEIR

Principal and Chief Financial Officer, Bespoke Concepts

Co-owner, Jovanina's Broken Italian

Co-owner, Red Lion

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As principal and chief financial officer, Linzinmeir focuses on financial analysis. In addition to Jovanina's Broken Italian, she is the co-owner and general manager of the renowned Red Lion in Vail Village, Colo., where she focuses on accounting, payroll, management, human resources, training and service procedures. Jennifer has owned Red Lion since 2000.

Jennifer holds a bachelor's degree from Cornell University's School of Hotel Administration.

CHRISTINA MAZA

General Manager, Jovanina's Broken Italian

General Manager Christina Maza, a Florida native, is responsible for overseeing restaurant management and sales, managing staff members and ensuring Jovanina's Broken Italian provides an unforgettable dining experience. Maza joined the Jovanina's team as a server and was quickly promoted.

Christina has more than 10 years of experience in the food and beverage industry. Prior to joining Jovanina's Broken Italian, she worked as a server at Candela Latin Kitchen, Denver; a manager and server at George's on Sunset, Miami; and a server and bartender at Mellow Mushroom Pizza Bakers, Orlando.

Christina holds a bachelor's degree in English literature from University of Central Florida.

CHIP TRAVELUTE

Chef de Cuisine, Jovanina's Broken Italian

As chef de cuisine, Chip Travelute takes responsibility leading and managing kitchen staff, creating new, innovative menu items and purveying the best seasonal ingredients for Jovanina's.

Prior to joining the Jovanina's Broken Italian team, Travelute worked in a variety of Denver-based restaurants, including serving as executive sous chef at The Nickel and as a chef at Vita Restaurant and Charlie Palmer's District Tavern.

Chip holds a bachelor's degree in culinary arts from Johnson & Wales University in Charleston, S.C.

ASHLEY MORRISON

Chef de Cuisine and Pastry Chef, Jovanina's Broken Italian

As one of the chef de cuisines and the pastry chef at Jovanina's Broken Italian, Ashley Morrison leads the kitchen team in developing the restaurants revolutionary and modern menu, from main courses to desserts.

Prior to joining the Jovanina's team, Chef Morrison worked in various notable establishments throughout the country serving as pastry commis at The Pump Room, Public Hotel, Chicago; pastry chef de partie at Bouchon Bakery, Yountville, Cali.; pastry chef de partie at The French Laundry, Yountville; and pastry chef at The Bindery, Denver.

Chef Morrison holds an associate's degree in baking and pastry arts and a bachelor's degree in food service management from Johnson & Wales University in Providence, R.I.

HOWARD DOSKEY

Director of Vibe, Jovanina's Broken Italian

Director of Vibe Howard Doskey, a New Orleans native, is responsible for setting the tone of the Jovanina's Broken Italian dining experience. He oversees the hospitality details that are key to creating a unique ambiance, such as music and tableside cocktail preparations. Doskey also acts as the lead server and IT specialist for the restaurant.

Howard has more than 10 years of experience in the food and beverage industry. Prior to joining the Jovanina's Broken Italian team, he served as the task force general manager at Geist, Nashville; a task force operations manager at Saltwood Kitchen & Oysterette, Monterey, Cali.; a dining room captain at Commander's Palace, New Orleans; and a server at Mr. John's Steakhouse, New Orleans.

Howard studied hotel, restaurant and tourism management at the University of New Orleans.

SEAN KEIPPER

Bar Manager, Jovanina's Broken Italian

Bar Manager Sean Keipper manages Jovanina's Broken Italian's bar program and serves as a consultant at Bespoke Concepts, the multifaceted collaborative and design-focused hospitality consultancy responsible for the creation of Jovanina's.

Prior to joining the Jovanina's team, Keipper served in various roles, including back waiter, bartender and manager, at Commander's Palace in New Orleans. Before joining the hospitality industry, he worked as an educator and tutor in Maryland and Louisiana.

Keipper holds a bachelor's degree in English from Towson University.