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Blue Canyon Kitchen, Tavern, and Wine Bar to open in Rockwall in January

BY *PEGASUS NEWS WIRE*

ROCKWALL — Nationally emerging chef Brandt Evans, known for his full-character food and bigger-than-life persona (he plays the bongos during on-stage food demos) will join the Dallas-Fort Worth restaurant scene with **Blue Canyon Kitchen, Tavern and Wine Bar**, opening early 2008 at the anticipated lakefront development in Rockwall, The Harbor at Lake Ray Hubbard.

Evans, a Culinary Institute of America distinguished alum who got his start as sous chef to Charlie Palmer at the lauded Alva in Manhattan, opened his first restaurant in 2002 in his native Ohio, where the original Blue Canyon Kitchen and Tavern in Twinsburg has earned national recognition, including a recent four-diamond rating from the AAA.

"I define Creative American Cooking as heartwarming comfort food with a tantalizing twist," said Evans. "I want to do more than cook. My food is prepared in a way that wakes up our guests' taste buds so they realize what they've been missing."

The restaurant will project the warm and elegant glow of a mountain lodge against multiple views of Lake Ray Hubbard and will feature Evans' specialties such as braised beef short ribs with a smoke Gouda soft polenta as well as a cowboy beef ribeye with smoked blue cheese maple butter.

Appetizers include lobster nachos, yellowfin tuna tacos, and a polenta-crusting calamari with a sweet soy, Thai chili, pickled ginger emulsion. Signature seafood entrees range from pretzel-crusting trout with

whole grain mustard caper butter, Tasmanian salmon with a root beer chive glaze sauce and a crab encrusted grouper in a lemongrass emulsion sauce.

To complement his signature dishes, Evans has traveled the wine-producing regions of the world and worked with master winemakers to create a private label collection – from an oaked, rich berry Barbera to his exclusive Madison, a Riesling Brut made in Mosel, Germany with a slight hint of grapefruit.

The Riesling, grown from grapes at some of the highest elevations in Mosel, Germany, was created specifically for Evans' polenta crusted calamari and Thai chili. His Barbera, from fruit harvest in Lodi, California, was made to complement his winter squash sage Gnocchi with tomato goat cheese fondue or pumpkin spatzel with spiced lamb loin.

The classically trained chef partnered with hotelier and salutatorian of his own class at the Culinary Institute of America Bob Voelker and Gateway Hospitality Group to create Blue Canyon Kitchen and Tavern, which in addition to the original location in Ohio, has locations in Kalispell and Missoula, Montana. For more information, [here's the Web site](#).

Source: Blue Canyon

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