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# FUN PLAYING WITH FOOD

AFTER RECENTLY CATERING A PARTY FOR 150 PEOPLE OUT OF A HOTEL SLEEPING ROOM, I'VE STARTED GIVING SERIOUS THOUGHT TO QUITTING MY DAY JOB AS AN ATTORNEY. SINCE MY MOTTO IS "LIFE IS TOO SHORT TO NOT PLAY WITH YOUR FOOD," I'VE DECIDED TO TAKE THE PLUNGE INTO WRITING AND POSTING PHOTOS FROM MY FOOD-RELATED ADVENTURES, WHICH RANGE FROM TAKING AND TEACHING COOKING CLASSES, TO DINING, TO COOKING, TO LEARNING THE "WHY BEHIND THE WHAT" ABOUT FOOD. SO - COME PLAY WITH FOOD WITH ME!

TUESDAY, JANUARY 15, 2008

## Playing with Menu Food at Blue Canyon

Up until now, all of my **Blue Canyon** posts have been from special dinners.

Blue Canyon has been a strange local story. Partially owned and operated by local Chef **Brandt Evans**, Blue Canyon opened to great acclaim in June 2004. Since that time, it has had a few ups and downs, which is to be expected of a restaurant of its large size. In addition, as the Blue Canyon brand has been expanded to other cities over the last two years, Chef Brandt has promoted himself to Corporate Chef, and installed Chef Chad Fuller as Executive Chef.

Our most recent dinner there, Monday, January 7, 2008, was just Bob and I. Moreover, almost everyone we know there was absent - not only was it a Monday, but much of the executive staff was out of town in preparation for the opening of newest Blue Canyon, in **Rockwall Texas**. Blue Canyon has already opened outposts at 3720 North Reserve Street, Missoula, MT 59808 and 1840 Us Hwy 93 S, Kalispell, Montana.

Many people have posted in on-line forums about inconsistencies coming from the Blue Canyon kitchen. However, our experience has been that when they are on their game, they are among the best in town at what they do. More than that, management, without fail, always makes things right if they go wrong, which is very important. Our most recent dinner was positively fabulous!



### **Bread Service**

The rolls are made in house and served warm.



## BLOG ARCHIVE

Blog Archive

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### ABOUT ME

**NANCY HELLER**  
**CLEVELAND, OHIO, UNITED STATES**

Born in The Bronx and raised in New York suburbs, I went to college and law school in Manhattan and fell in love with good food and drink. I met my husband, Bob, at a Mensa Regional Gathering in Pittsburgh PA over Labor Day Weekend in 1991, and my life was forever changed. Together, Bob and I cook, eat and travel together (he does the vegetable gardening on his own, but that's another blog). We occasionally cater for groups as large as 175 people, and we love playing with food at all of its many levels.

[VIEW MY COMPLETE PROFILE](#)

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### PLACES TO HAVE FUN PLAYING WITH FOOD

[A Hunger Artist - Bob Del Grosso](#)

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