



CANYON KITCHEN

AT LONESOME VALLEY

Media Contact:
Angela Southard Winther
Winther Communications
(843) 881-4824; (678) 613-3800 – cell
AWinther@winthercommunications.com

CANYON KITCHEN ANNOUNCES NEW SEASON OPENING AND ADDITIONS TO CULINARY TEAM

CASHIERS, N.C. (May 4, 2015) --- The celebrated restaurant [Canyon Kitchen](#), located in the rustically elegant Jennings Barn at the foot of Cow Rock Canyon in [Lonesome Valley](#), opened for the season on Friday, May 1. Dinner will be served at Canyon Kitchen on Wednesday through Sunday evenings throughout the season, which will extend through late October.

Chef John Fleer, recently named a finalist for the 2015 James Beard Foundation's Best Chef: Southeast Award, continues to provide direction and support for Canyon Kitchen. John has overseen Canyon Kitchen since it opened in 2008.

The 2015 season brings exciting new additions to the staff. Adam Hayes, who was most recently the executive chef at Barnsley Resort, located north of Atlanta, will be serving as executive chef of Canyon Kitchen. For the past 15 years, the N.C. native

has worked at several top restaurants and hotels throughout the state, including Grand Bohemian Hotel in Asheville. Adam has been a guest chef at the prestigious James Beard House in New York City and was the winner of Food Network's "Cutthroat Kitchen."

Ed Selle, who most recently served on the culinary staff at The Chattooga Club and Cornucopia in Cashiers, and Christopher Gianino have also joined Canyon Kitchen. Jordan Cruley, who previously worked with Adam at Grand Bohemian and was the assistant pastry chef at Biltmore Forest Country Club in Asheville, is the new pastry chef. Audra Thomas, who has managed Canyon Kitchen for the past three years, will continue to work with the restaurant again this season.

The culinary team uses fresh produce and organic selections from Lonesome Valley's own community garden and the surrounding area of western N.C. to create extraordinary farm-to-table menus. Sample menu selections include Spring Strawberry Salad with wild arugula, Looking Glass Chèvre, fig vincotto, sunflower seeds and orange sabayon dressing; Sunburst Trout Roulade with Wild Ramp Remoulade; Ashley Farms Chicken Ballotine with grilled asparagus, farro and spinach, oyster mushrooms, creamed ramps, preserved lemon jus and crispy Vidalias; and Truffle Brioche Doughnut with Caramelized White Chocolate and Black Truffle Dulce De Leche.

Canyon Kitchen's fixed price menu is enhanced by a list of wines produced using only sustainably raised grapes. Handcrafted cocktails with seasonal liquor infusions and garnishes from Canyon Kitchen's garden and craft beers are also available in the dining room and at the outdoor bar, the ideal location to enjoy the incredible scenery before and after dinner. The outdoor fireplace is another backdrop where many guests enjoy relaxing with cocktails before and after dinner. Throughout the season, Canyon Kitchen will host special culinary events and wine dinners; the first wine dinner of the year will be held on June 4th. Maysara Winery will be featured.

Nestled in the majestic Blue Ridge Mountains of Cashiers, Canyon Kitchen is located in one of the most beautiful settings in the country, framed by verdant forests and meadows, encircled by thousand-foot granite cliffs. In 2014, it was recognized with an Open Table Diners' Choice Award for Top 100 Scenic View Restaurants in America. The relaxed setting of Canyon Kitchen is complemented by the detailed

craftsmanship of the Barn's traditional post and beam architecture; large indoor and outdoor stacked, stone fireplaces; massive exposed ceiling beams; unique rope basket light fixtures; and multiple barn doors that line the walls and can be opened to enjoy the cool mountain weather. The restaurant is open to the public.

For more information on Canyon Kitchen, please visit <http://lonesomevalley.com/project/canyon-kitchen/> or call (828) 743-7967.

About Lonesome Valley

The land that is now Lonesome Valley was purchased by E.H. Jennings in 1895, and it has remained in the Jennings family for four generations. Today, Lonesome Valley is an 800-acre, private, gated community just north of the Blue Ridge Escarpment. When fully developed, fewer than 180 homes will be built, with the remainder of the land held in conservation. Lonesome Valley is committed to simplicity, family and the preservation of nature, with responsible deed restrictions and thoughtful architectural guidelines that ensure the Jennings' legacy will be protected for future generations.

Lonesome Valley's Canyon Spa, housed in the Caretaker's Cottage in the front of the community, is also open to the public. Canyon Spa offers a full array of natural body and facial treatments, therapies and products, all promoting wellness and relaxation. Many of Canyon Spa's handcrafted, nurturing treatments use farm-fresh ingredients from the garden of Canyon Kitchen.

Additional information about Lonesome Valley may be found at www.lonesomevalley.com.

###