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CANYON KITCHEN'S NEW SEASON BRINGS ENHANCEMENTS AND ADDITIONS

CASHIERS, N.C. (April 21, 2016) -- [Canyon Kitchen](#), located in the rustically elegant Jennings Barn at the foot of Cow Rock Mountain in Lonesome Valley, will be opening for the season on Thursday, May 5. Executive Chef Adam Hayes and his team of seasoned culinary professionals have been preparing for the restaurant's opening for months and are looking forward to the new offerings and enhancements.

"We're extremely excited to share the improvements at Canyon Kitchen with our guests," says Chef Adam. "I'm thrilled about getting my hands in the dirt, planting additional gardens and incorporating the new produce we're growing into our menu items, cocktails and infusions."

Adam has been receiving rave reviews from guests, the news media and culinary professionals since he started as executive chef at Canyon Kitchen in 2015. His passion for farming will be evident in the upgrades at the restaurant, as he will use items from the expanded gardens in Canyon Kitchen's creative farm-to-table menus, handcrafted beverages and botanical infusions for cocktails.

Canyon Kitchen will also be introducing its new garden patio bar with an enhanced cocktail menu and food offerings. An ideal location for guests to enjoy incredible views and crisp mountain air while relaxing before or after dinner, the garden bar will offer bistro seating, creative bites from the kitchen, handcrafted cocktails with seasonal botanical infusions, craft beer and wines produced from sustainably raised grapes. A vintage wine list will be available upon request. The bar will also be open for guests who are not having dinner at the restaurant.

Canyon Kitchen's fixed price menu change nightly and includes items from local food sources such as Sunburst Trout Farms, Brasstown Beef, Border Springs Ranch, Joyce Farms and Looking Glass Creamery. Sample menu selections include Grilled Peach Salad with Mangalitsa Prosciutto, Arugula, Green Hill and Vanilla Panna Cotta topped with Lemon Basil Honey Vinaigrette; Fried Green Tomatoes with Scallion, Bread and Butter Pickled Shrimp, Feta Cheese and Creamy Herb Dressing; Wood Grilled Jumbo Shrimp with Heirloom Tomato Salad, Looking Glass Feta, Crispy Garbanzo Beans, Piquillo Peppers, Cucumber, Fermented Pole Beans and Chimichurri; Fried Chicken Ballotine with Whipped Potatoes, Braised Green, Thyme Chicken Jus and CK Crispy Okra; and Manchester Farms Quail with Sorghum Sweet Potato, Soy Pickled Shiitake Mushrooms, Kale, Grilled Peaches, Bertie County Peanuts and Busy Bee Tulip Poplar Honey.

Throughout the season, Canyon Kitchen will host special culinary events and wine dinners. The first scheduled is an Evening with Winemaker Guy Davis on July 13th. Adam will also be the guest chef at the prestigious James Beard House in New York City on November 17th.

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. It has been recognized with an OpenTable 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.

For more information on Canyon Kitchen or reservations, please visit www.lonesomevalley.com 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.

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

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