

BRANDT EVANS



OWNER BKM HOSPITALITY LLC, PURA VIDA BY BRANDT AND PARTNER OF BLUE CANYON



Chef Brandt Evans is one of Ohio's top chefs. He has received numerous accolades since 2002 following the opening of his first restaurant, Blue Canyon Kitchen and Tavern in Twinsburg, Ohio. His love for the culinary arts began at age 16, as he entered into his first job at Starboard Tack. He went on to train at the Culinary Institute of America and with a fresh diploma tackled the stove at Charlie Palmer's Manhattan restaurant, "Alva". There he perfected his technique and waited for the perfect opportunity to break free from convention.

Returning home to Cleveland Evans began creating the menu for "Kosta's", a newly opened restaurant, where he combined the ethnic flavors of Manhattan with the cold winter comfort foods of Northeast Ohio. Following Kosta's he opened "Blue Canyon Kitchen and Tavern" where his new signature Creative American Cuisine grew exponentially. Evans currently owns restaurants in Twinsburg, Ohio; Missoula and Kalispell, Montana.



He was recently one of eight chefs nationwide chosen to be a Chef Ambassador for The Wisconsin Cheese Board. In 2009 and 2010, he won *Grand Champion Akron Canton Super Bowl Chef*, which allowed him to showcase his recipes as the Pro Football Hall of Fame's representative at the 2010 and 2011 Taste of the NFL event. In addition, Evans was acknowledged as being the "Top Chef" at St John West Shore Festival of the Arts 2008 and 2009. He has also

reached out to the community through publications in *Better Homes and Gardens*, *Plate Magazine*, and his monthly column in *Living Magazine*. Evans also represented the finest cuisine in Cleveland when he appeared on the Food Network and Celebrity Cooking Stage of the Fabulous Food Show in 2008.

Driven by a passion for food, he is committed to expanding the flavors of any dish beyond the plate with his custom Blue Canyon wines. He has traveled around the world to personally pick and blend fruits that compliment several of his signature dishes. He strives to produce the most tantalizing experience for the taste buds and continues to exhibit his ability to do so.

Chef Brandt Evans is known for his extraordinary palate and warm personality at charity fundraisers and community events. He looks forward to using his experience and expertise to create new concepts and opportunities in the culinary world.

Chef Brandt is currently Chef-partner of Blue Canyon Kitchen & Tavern in Twinsburg Ohio. He launched his new company, BKM Hospitality LLC, in June of 2010. This restaurant management company launched its first of many projects in downtown Cleveland in the former May Co Building. Opened in June of 2011, named "Pura Vida," (translate to Pure Life, the motto of the restaurant) and ready to introduce Public Square to gourmet breakfast, distinctive lunch and coining the name "Urban Picnic" which introduced a new style of dining for NE Ohio.

Pura Vida offers the opportunity for Chef Brandt to showcase his culinary talents with an aggressively creative menu, craft beverages and piece together direction for upcoming restaurant and hospitality industry hopefuls while offering growth for the many careers he has encouraged as a true mentor in the industry.

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