

ABOUT RANDY EVANS

Director of Culinary Development for Restaurants at H-E-B



Evans is a graduate of the Art Institute of Houston Culinary Arts Program, one of Houston's most-lauded chefs, and known as one of the original champions of "local" and farm-to-table in Texas and Houston. He grew up near Willis, about an hour north of Houston, where he learned at an early age the flavors of produce picked fresh and the difference of foods made by hand with seasonal ingredients and where the only flavor enhancers were coming firsthand from Mother Nature. It's his mother whom he credits most with the culinary influences that eventually led him to leave his medical studies at Baylor University for culinary school.

Randy Evans' more than 20 years of experience in fine kitchens in Houston and working directly with artisans, farmers, and ranchers across the Lone Star State was the perfect training ground for the position as Executive Chef and Director of Restaurants for H-E-B. The award-winning chef and Texas native, formerly of Southern Son Restaurant Consulting, Haven, and Brennan's of Houston, began working with H-E-B in the fall 2014, as a consultant to provide menu development for Table 57 in Houston. The following year he became a partner with H-E-B and in addition to Table 57, Randy Evans oversaw the operation and menu development for Cafe Mueller, Table 620, Oaks Crossing, and Restaurant 3009. Evans' current roll as Director of Culinary Development for Restaurant Concepts has allowed him to focus on creating new and exciting menu offering for all foodservice projects.

While at Brennan's, Evans completed what he himself describes as a high point in his life, a cookbook, *The Kitchen Table* (Bright Sky Press, November 2006, \$29.95). Receiving the gold medal in the cookbook category at the 11th Annual Independent Publisher Book Awards, *The Kitchen Table* features recipes served during 15 years at Brennan's unique Kitchen Table, a dining opportunity for guests to sit and dine in the middle of its bustling kitchen.

Chef Evans opened Haven in 2009 saying it was to be a showplace to highlight the great work of farmers, ranchers, and artisans throughout the state. Among the restaurant's accolades were "Top 20 Best New Restaurants in the Nation" by *Esquire*; "Second Best New Restaurant in Texas" in *Texas Monthly*, and one of *Southern Living's* "5 Best New Restaurants in the South." Haven closed late summer 2014, and while looking for a space for his next restaurant venture, fate intervened. He began receiving calls asking for consulting help, and the rest they say is history.