

Executive Chef Damien McEvoy ARK Vegas

chef Spotlight

By Melanie Mabry



From studying his mother's cooking techniques to working in his uncle's bakery at the young age of 12, Executive Chef Damien McEvoy was destined for culinary domination, creating fresh & unique dishes to please any palette and enhance any event.

ARK Vegas is pleased to introduce Executive Chef, Damien McEvoy, master of menus for special events. Damien was born and raised in Dublin, Ireland, where his passion for the culinary creations began at an early age in his own mother's kitchen. His interest in food preparation broadened outside to local farmers, where he developed a fascination with the process of bringing freshly picked crops from the fields to a customer's plate in a restaurant.

Throughout his career, Chef McEvoy has worked in world renowned establishments from Langan's Brasserie in London to the prestigious Hamilton Princes Hotel in Bermuda and Fraunces Tavern in New York City. In the early 1990s, Damien expanded west and continued his career as Executive Sous Chef at Caesars Palace, here in Las Vegas.

Damien's diverse training, talents and experience truly came to life when Damien joined ARK Vegas as their Executive Chef in 1996. "At that time, the culinary landscape of Las Vegas was changing very rapidly," he explains. "The trend was to introduce high-end cuisine from all over the world. In order to accomplish that, a chef really needed a broad range of abilities."

Not lacking in his own broad range of abilities, Damien oversees the chefs and kitchen staff for a variety of ARK Vegas restaurants on the Las Vegas Strip. In addition, Chef McEvoy develops menus not only for the restaurants, but for the many special events and catered affairs held at his selection of restaurants. Among his favorite menus to create are for weddings, "It's wonderful to have so much variety at your fingertips, especially when designing menus for events as intimate and personal as wedding receptions," Damien adds, "With all the talent and resources we have at our disposal at ARK Vegas, virtually nothing is impossible when it comes to the choices for your special event."

ARK Vegas has three restaurants at New York-New York Hotel & Casino; Gallagher's Steakhouse, America Restaurant and Gonzalez Y Gonzalez, as well as the Village Streets outlets including, Broadway Burger Bar, Times Square To Go, Greenwich Coffee, Fulton's Fish Fry, Greenberg's Deli, Ben & Jerry's Ice Cream, East Side Wings, Jody Maroni's and Sirrico's Pizza. They also run the hotel's room service, banquet facilities and employee dining room. At the Planet Hollywood Resort and Casino, they own Yolos Mexican Grill and at The Venetian Resort Hotel Casino, V Bar, Rialto Deli, Towers Deli and Shake N Burger. For more information, visit www.arkvegas.com. ■