

RISPOSTA BISTRO

IS PROUD TO WELCOME ERANGA NANAYAKKARA

The chef at the Live Bar and Grill in Fort McMurray, Eranga Nanayakkara trained for 2-1/2 years under the famously short-fused culinary king at Verre; the first signature restaurant Chef Gordon Ramsay opened outside of the United Kingdom.

"He is exactly like he is on television - loud, fierce and demanding - but he only shouts when you make the same mistake over and over again," Nanayakkara says between preparing extraordinary appetizers and entrees in the basement of the Nomad Hotel. "It was crazy, but if I could, I would work for him again. We all liked him, and learned from him. I want to be like Gordon Ramsay."

Chosen the top chef in the Middle East in 2010, Nanayakkara has been toiling in obscurity in northern Alberta since October 2013. Brought to Fort McMurray by restaurateur Troy Muir, the Sri Lankan-born gastronome serves cuisine that is uncommonly elegant for the blue-collar capital of the oil sands - filet of duck with confit chicken leg, pan-seared tenderloin with quail egg and crispy lentil ragout, seared scallops with apple purée and prawn ravioli, Cajun-marinated roast chicken breast with saffron-flavoured fondant potato and braised leeks.

At one time hopeful he would become a rugby player, Nanayakkara entered a hospitality management program in Sri Lanka in 1995 at age 17 and three years later began his culinary training at a hotel in his hometown of Kandy, the city where the adventure flick Indiana Jones and the Temple of Doom was filmed.

After working there and in another hotel in Colombo, Nanayakkara was hired as a kitchen assistant and range chef in 2003 at the Hilton Dubai Creek, where Ramsay presided over the Verre for 10 years. Now famous as a result of his popular TV shows Hell's Kitchen, Kitchen Nightmares and MasterChef, the irascible Scotsman is known as much for his fiery temper and expletives as he is for epicurean perfection.

After earning a bronze medal in the Emirates International Salon Culinare in 2009, Nanayakkara won the competition among elite chefs the following year and used it to further his career. After working in increasingly senior positions at two five-star resorts in Dubai, he came to Fort McMurray and began working for restaurateur Troy Muir.

What can Eranga bring to Risposta Bistro in the small but quaint town of Campbellville...??? "The concept is to prepare high end elegant food in a more casual environment where it's not to intimidate new guests to come and experience but to encourage and have our clientele enjoy upscale dining and feeling a sense of comfort while doing so."



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