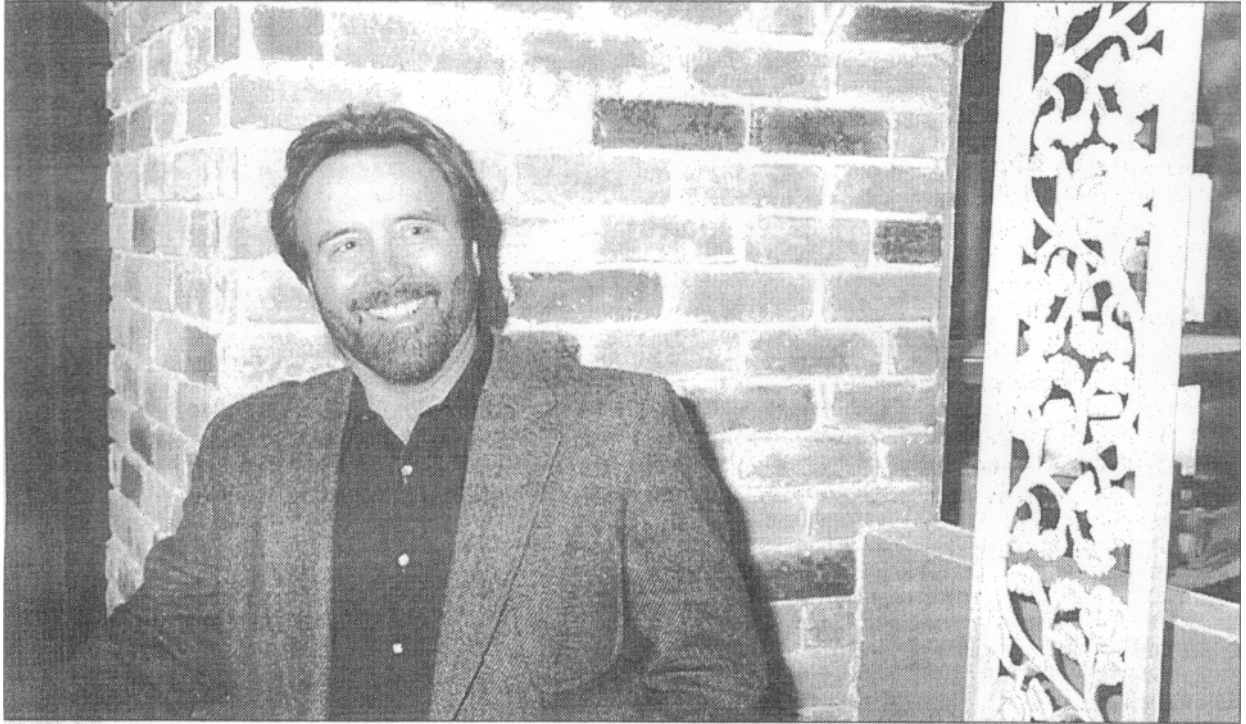


# Marketplace

## Jambalaya lets the good times roll



BRUCE LEWIS/PARK RECORD

Jambalaya's creator and executive chef George Williamson, born and bred in Southern Louisiana, sees himself as an "ambassador of Louisiana culture." He says the restaurant—located at 900 Main Street—will be like a little slice of Bayou Country in Park City.

### ■ Authentic Cajun and Creole menu is highlight of new restaurant at Summit Watch

*by Bruce Lewis OF THE RECORD STAFF*

If all goes as George Williamson plans, an authentic Cajun and Creole restaurant will open tonight at 900 Main Street, at the bottom of the Marriott Summit Watch complex.

"Laissez le bon temps rouler," or "Let the good times roll," Williamson said. "That's an old Cajun saying, and it's the philosophy of Jambalaya Restaurant."

"This is going to be the best Cajun-style restaurant in the world," Williamson declared. "I can say that because I grew up learning to 'cook Cajun' and 'cook Creole' at my nanny's apron strings, and because I owned and operated a Cajun restaurant in

New Zealand."

Yep, New Zealand. Williamson took a sabbatical from his work as a mortgage broker in Houston, Texas, more than a decade ago to crew on a private yacht sailing from Mexico to New Zealand. He landed in Christchurch, New Zealand, and decided the city could use an infusion of Louisiana culture. He opened Jambalaya in Christchurch in March 1987.

"I had cooked some food for the New Zealanders aboard," Williamson explained, "and they really liked it. I thought there would be a clientele for a Cajun restaurant there, and there was."

Williamson sold the restaurant and moved back to the U.S., finally settling in Park City about three years ago.

"As a single dad, I was looking for a place which provides the best environment for raising my teenage daughter," he said of his choice of homes. "Park City is it."

While brokering mortgages, first for Intermountain Mortgage and later with his own Equity Financial Services, Williamson said he was also busy building-up demand for a consistent source of Louisiana-style food.

"I've worked with the real estate community in the area, catering open houses and other functions. I specialized in Cajun and Creole cooking," he said. "I auctioned my services for a number of charity functions."

"I kept getting the comment that I should open a restaurant, so I decided it was time to bring Louisiana to Park City," he said. "There has been a groundswell of interest."

Williamson says that the menu will remain faithful to that of a good French-Quarter-New-Orleans eatery, to the point of regularly flying in live crawfish and other seafood found along the Louisiana Gulf Coast. "Absolutely authentic. If I can't make it the way you'd find it in Southern Louisiana, you won't find it on the menu."

Specialties which appear on the menu include Jambalaya, Crescent City Crabs, Red Snapper Ponchartrain, Fried Shrimp, Fried Catfish Fillets; Blackened Catfish, Chicken and Angus; Seafood Creole Pasta, and more. Soups include Seafood and Andouille Gumbo, Turtle Soup au Sherry, and Crawfish Bisque. Appetizers include Andouille ala George, Boudin Balls, Fried Alligator, Shrimp Remoulade and a number of oyster dishes.

As with any good Cajun restaurant, side dishes include Dirty rice, Hush Puppies, Sweet Potato Hay and more, and desserts include New Orleans Style Hot

Bread Pudding, Bananas Foster, Southern Pecan Pie and Praline Sundae, among others.

Williamson is starting with lunch and dinner, serving seven days a week, and would like to begin serving breakfast after the operation is running smoothly.

Since Jambalaya has a restaurant liquor license, Williamson is planning to start serving a Champagne Sunday Brunch as soon as possible, but he said it might be a few weeks before that's up and running. When warmer weather arrives, the brunch will be served outdoors, on the adjacent patio area.

Jambalaya is one of the first three businesses to open its doors in the newest, northernmost section of the Marriott Summit Watch complex, and is located at the end of the building, near the turnoff to Main Street from Deer Valley Drive. Parking is available in the Summit Watch underground parking garage, and on nearby Main street garage, and on nearby Main Street.

"Through the years, I've taught a lot of people that—contrary to popular opinion—not all Cajun food is hot and spicy," Williamson said. "There's something on the menu for every palate."

For more information and the latest update on hours of operation, call Jambalaya at 658-2828.

Laissez le bon temps rouler!

*The Park Record*

*Saturday, February 14, 1998*