

For nearly 18 years, **Chef James Reaux** has thrived on a whirlwind of activity, fearlessly working, learning and spearheading numerous fine-dining establishments from Europe, Hawaii, and now to the South. A nationally-renowned chef; James Reaux has been a welcome newcomer to the mountains of Western North Carolina and North Georgia.

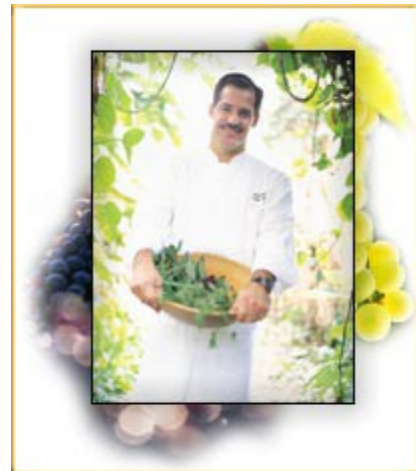
**Chef Reaux** opened **Murphy's Chophouse**, located in Downtown Murphy, North Carolina in 2009. At lunch, offering a large variety of salads, sandwiches and light entrees. At dinner, we serve the finest steaks, chops and seafood. All of our desserts are created by our pastry chefs. We offer an international wine list that's suitable to every taste.

James also owns and operates the following restaurants:

**Thirteen Moons Restaurant** located in Bryson City , NC  
**The Chophouse of Hiawassee** located in Hiawassee, GA

**The Chophouse of LaPrade's** located on Lake Burton in Clayton, GA

In addition to these accolades, Chef Reaux has been recognized by some of America's most renowned culinary institutions. He had numerous awards through the American Culinary Federation of which he is certified. He is honored to have been selected in the year 2000, **Best Hotel Chef's** and in 2003 **James Beard** Centennial Honoree at the prestigious **James Beard House**.



He is also affiliated with the La Chaine des Rotisseurs. He was ranked one of Florida's top 5 chefs. The Reaux Family has fallen in love with the mountains and people of this region. James became particularly interested in the influence of the Cherokee Indian history of the area and is combining the flavor of that history into his design, menus and presentations.

**Chef Reaux** moved to the Hayesville-Hiawassee area from South Florida, where, in his role as Executive Chef, he oversaw the entire culinary operation for the Boca Raton Resort & Club. He joined the Resort and Club in 1995 after serving at a number of luxury, seaside resorts including Century Plaza Hotel and Towers in Los Angeles, California, the Mauna Kea Beach Hotel in Hawaii and the Westin Resort in Hilton Head, South Carolina. Other previous culinary positions include tenures at the Plaza Hotel in New York, Victoria Jung-Frau in Interlaken, Switzerland and the Greenbrier Resort in West Virginia.



Raised, in a small town in Michigan, one of James most vivid memories of his childhood was from his own backyard in a sleepy, little Midwestern town in Michigan. His mother, who to this day is his secret advisor, was the one who developed his love of cooking and presented him with the basics of blending seasonal products to pronounce the tastes in his dishes. As a test, she would blindfold James and ask him to identify the herbs by their scent.

**Chef Reaux** has been gratifying palates on many coasts in the United States since his graduation from culinary school in Ohio.

**Chef Reaux's** professional culinary career began in 1981 when he graduated culinary school and landed a prestige position at the Greenbrier Resort in West Virginia.

Upon discovering the beautiful building that now houses **Murphy's Chophouse**, James quickly realized he had a unique location for another of his most exceptional and famous restaurants.

**Chef Reaux** resides in Hayesville, North Carolina with his wife Jennifer, daughter, Haley and son, Hunter.