



# Patio and Party Season at YaYa's

WITH CHEF JEREMY WADE

Jeremy Wade made a splash with his seafood dishes when he arrived on Wichita's culinary scene as chef at Cibola, then arguably the city's most upscale dining experience.

Now, after stints at several of Wichita's best dining establishments and a foray into food sales, Wade is back in the kitchen full-time as executive chef at YaYa's in Bradley Fair. Wade said he'd been talking to YaYa's owner Ty Issa about the possibility for some time, even occasionally helping out at the restaurant while working for Seattle Fish Co. the past two years.

Wade was impressed by Issa's update of the patio — one of Wichita's most popular summer gathering spots — and the installation of a new wine cellar, moves that keep YaYa's at the top of the city's restaurant game.

"They've done a lot of great things," he said. "The place looks gorgeous."

Wade has never been one to talk much about his own accomplishments but his resume after Cibola speaks for itself. "Just consistently good food," is how he describes his approach. "Simple food, presented well, perfectly cooked."

He expects to roll out new dishes for the restaurant's spring menu this month, with special wine dinners to follow. He's personally overseeing the restaurant's gargantuan Sunday brunch as well as food for private dinners and on- and off-site catering. YaYa's offers a 17-person private dining room, plus seating for 60-100 with two banquet rooms, in addition to the main dining room and patio.

Wade said his time away from the kitchen wasn't wasted, teaching him even more about the logistics of bringing the best seafood to Wichita. YaYa's now has it delivered fresh six days a week. YaYa's is just as choosy about its steaks, using beef from Cargill's Sterling Silver line exclusively.

"I kind of took a sabbatical for a couple years, then decided to jump back in," Wade said. "I certainly missed the fellowship of customers and guests and the adrenaline challenge of executing in the kitchen."

It's not lost on Wade that he's back, in a sense, close to where he started, since Cibola's was also located in Bradley Fair. "I think people are a lot more knowledgeable about food," he said. "I think people are more adventurous than they were 15 years ago."

And Wade is ready to take them wherever they want to go.

## BANDS FOR YA YA'S PATIO 2018

### MAY

- 4 - Blue Eyed Soul
- 5 - Groove 42
- 11 - The Source
- 12 - King Midas and the Mufflers
- 18 - The Source
- 19 - Fly By Night
- 25 - The Source
- 26 - Annie UP

### JUNE

- 1 - The Source
- 2 - Blue Eyed Soul
- 8 - The Source
- 9 - Groove 42
- 15 - The Source
- 16 - Infinite Layers
- 22 - The Source
- 23 - King Midas and the Mufflers
- 29 - The Lucky People Band
- 30 - Annie Up

### JULY

- 6 - The Source
- 7 - Blue Eyed Soul
- 13 - The Source
- 14 - 90 Proof Project
- 20 - The Source
- 21 - The Stimulus Rock Band
- 27 - The Lucky People Band

### AUGUST

- 3 - The Source
- 4 - Blue Eyed Soul
- 10 - King Midas and the Mufflers
- 11 - Uche and the Crash
- 17 - The Source
- 18 - Fly By Night
- 24 - The Source
- 25 - Annie Up
- 31 - The Source

### SEPTEMBER

- 1 - Blue Eyed Soul
- 7 - The Lucky People Band
- 8 - RKO
- 14 - The Source
- 15 - Infinite Layers
- 21 - The Source
- 22 - 90 Proof Project
- 28 - The Source
- 29 - The Stimulus Rock Band

### OCTOBER

- 5 - Blue Eyed Soul
- 6 - Groove 42