



ROBIN TUCKER

Joey Homm stands in front of a picture of his parents. It hangs on the dining room wall at the City Grill and Blue Room.

About Joey

Age 40

Education Camdenton High School, Missouri State University, Johnson County Community College with a culinary degree

Honors Lake Lifestyles' Best of the Lake 2010 honoree for Best Chef

What do you like about your job? Meeting with customers and asking them questions. Every day is different, you never know what lies ahead. That is what makes being in this business so enjoyable.

Favorite at-home dish? I don't think I've ever cooked for myself at home.

Favorite Lake-area restaurants? Domenico's, Bentley's, Shorty Pants and Wobbly Boots

Meet the chef

Joey Homm

City Grill and the Blue Room
5384 West Hwy. 54, Osage Beach
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By Charis Patires

Growing up, Joey Homm never had a bad meal. “I’ve always been in the business. The restaurant business is who I am. It is what we do,” he said.

With parents who began owning and operating eateries before he was born, Homm says it was in his blood to follow in their footsteps.

“My parents were my inspiration. I learned pretty much everything I know from them,” he said.

Joseph Homm, affectionately called “Papa Joe”, and Annelie Homm moved to the United States in the 1950’s. They purchased Jo Jo’s at the Lake and ran it until 1979. After that, the couple continued to stay in the business owning various places. Joey’s brother Kenny even opened a few Lake restaurants on his own.

From taking out the trash to learning how to make great dishes, Homm says he learned the fundamentals early on.

In 2003, the family decided to partner and opened the City Grill. Much like how it was when he was younger, Homm says everyone has their responsibilities. Kenny is the “engineer behind the bar,” and his parents pitch in by serving authentic German meals on Thursday nights.

Homm, a Food Network addict, says he likes to try new things and has grown particularly fond of anything with an Asian flair.

“More and more I am getting into Asian food—Asian persuasion—so I’m adding it to our menu.”

He tries out new recipes, serves them up, and asks customers for their feedback.

“We take great pride in trying to be consistent every day. It is definitely a team effort.”

Despite the fact that Homm has had a successful run in the restaurant business, he says there are a lot of local, talented chefs.

“The Lake is full of great chefs,” Homm says. ❖



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Chef Joey Homm's Drunken Tuna

INGREDIENTS

- 4 tuna filets
- 1/2 red bell pepper, chopped
- 1 clove garlic, roughly chopped
- 12 oz. fresh California spinach
- 2 cups Zing Zang bloody mary mix
- 2 oz. Grey Goose vodka
- Cajun seasoning (City Grill uses a special homemade blackening season)
- 1 blended tomato
- Six pepper blend
- 1 jalapeño, chopped
- Butter

CHEF TIP



Cook tuna in a cast iron skillet. A great side dish is Risotto made with green onion, Vidalia onion and topped with Gorgonzola cheese



1 To make the drunken sauce, combine Zing Zang mix, six pepper blend and a blended tomato.



2 Saute garlic, jalapeño and red pepper. Add vodka and the drunken sauce. Let it cook while you make the tuna.



3 Dredge the tuna in the Cajun seasoning.



4 Place tuna in a skillet. For medium rare, cook 1.5 minutes on each side.



5 Put the sauce on top of the tuna and serve.



6 To make the side dish, put spinach, some butter, caramelized onion and a little white wine in a pan to flash fry it. Add a shot of salt and pepper.