

Global Gourmets

TOP COVA CHEFS COME TOGETHER FOR A CULINARY CELEBRATION OF NORFOLK'S SISTER CITIES



By Patrick Evans-Hylton

With a deep, natural harbor and location about halfway along the Atlantic coast, Norfolk has long been an important port city. Early colonists gravitated to the now downtown area by the mid-17th century, and by 1670 a royal decree called for the "building of storehouses to receive imported merchandise ... and tobacco for export."

By the time Norfolk Town was chartered in 1682, wharfs begin to line the area from about where Town Point Park is today around to the present day Dominion Tower.

Ships made port here from the Caribbean and Europe, sending out goods from Virginia and receiving exotic teas, spices, sugar, rum and more. Norfolk became the Trader Joe's of the 18th century.

And with time—and technology—the

port of Hampton Roads has continued to grow, not just by water, but by land and air, too.

A celebration of our international ties comes with the Norfolk Sister Cities Association. The non-profit group, with established relationships with 10 global municipalities, works to foster understanding and cooperation by promoting people-to-people exchanges and strengthening relationships.

Those relationships are celebrated for one special evening at PassPORT to Norfolk Sister Cities: An Evening Around The World on April 3, beginning at 5:30 p.m. at the Sheraton Norfolk Waterside.

A dozen top area restaurants will be there to showcase cuisine inspired by the 10 sister cities, as well as food from our region, too. Here's what's coming up:

CANADA
Halifax, Nova Scotia
Chef Todd Jurich
Todd Jurich's Bistro,
Norfolk
www.ToddJurichs.com
Bistro.com
Mushroom Soil/
Sea Beans/
Uni Tamagoyaki/
Mustard Oil

CHINA
Ningbo-Beilun
Chef Vincent LaMonte
Press 626, Norfolk
www.Press626.com
Long Jing Xia Ren;
Dragon Well Green Tea
Shrimp

ENGLAND
Norfolk County
Chef Jerry Bryan
Coastal Grill,
Virginia Beach
www.CoastalGrill.com
Bangers And Mash

FRANCE
Toulon
Chef Steve Eda
City Dock Restaurant
at the Sheraton
Norfolk Waterside,
Norfolk
www.SheratonNorfolk.com
Seared Sea Bass/
Vanilla Buerre Blanc/
Asparagus Risotto

GERMANY
Wilhelmshaven
Bobby Huber
Essence by Bobby
Huber, Norfolk
Roladen with
Potato Balls

GHANA
Tema
Chef Mike Farrell
Still Worldly Eclectic
Tapas, Portsmouth
www.StillEats.com
Crab, Tilapia and Okra
Stew over Basmati Rice
with Crispy Plantain
Chips, Ground Nuts and
Sweet Potato Mousse

INDIA
Kochi
Chef Amit Arora
Nawab, locations across
Hampton Roads
www.NawabOnline.com
Seafood Kerala Curry

JAPAN
Kitakyushu
Chef Jesse Wykle
Eurasia, Virginia Beach
www.EurasiaVB.com
Orange-Miso Cured
Duck Tataki/ Pickled
Spring Vegetables/
Mango Crispies/ Soy
Bubbles

PHILLIPINES
Cagaya de Oro
Chef Leon Buenviaje
CP Shuckers,
Virginia Beach
www.CPShuckers.com

Spicy Pork Adobo
Taco/ Pineapple Slaw/
Crumbled Cheese/
Scallions

RUSSIA
Kalinigrad
Chef Scott Simpson
Swan Terrace Grill at
The Founders Inn and
Spa, Virginia Beach
wwwFOUNDERSINN.com
Cured Sturgeon with
Root Vegetable Salad

VIRGINIA - BY LAND
Norfolk
Chef Gerrell Cox
Small's Smokehouse
and Oyster Bar, Norfolk
www.FOUNDERSINN.com
Virginia Smoked Hand-
Pulled Pork Barbecue
with a Pear-Cranberry
Compote

VIRGINIA - BY SEA
Norfolk
Chef Scott Dickenson
The Green Onion, Norfolk
www.TheGreenOnion.com
1. Butter Poached
Sea Scallop/ Hash of
Apple, Sweet Potato,
Virginia Ham 2. Crab
Cake/ Green
Onion Aioli/Succotash

COVA

The Vineyards Trattoria and Pizzeria

Traditional Italian-inspired dishes on a varied menu in a comfortable setting.
www.TheVineyards.com
Norfolk.com
147 Granby St., Norfolk
757-222-0431

Vintage Tavern

Diners are wowed with the food here, dubbed "seasonally Southern," and dishes as simple as pimento cheese, she-crab soup, sweet onion spoon bread and grilled belly bacon are pure art.
www.VintageTavern.com
Virginia.com
1900 Governors Pointe Dr., Suffolk. 757-238-8808

Waterman's Surfside Grille

Expansive views of the Atlantic Ocean are afforded in this comfortable, seaside-bedecked restaurant.
www.Watermans.com
415 Atlantic Ave., Virginia Beach
757-428-3644

Water Street Grille

Serving burgers, crab cakes sandwiches, grilled tuna and fresh local fish, salads. Specializing in 20 different beers on tap with growlers available to go. Live entertainment on weekends and special occasions.
www.waterstreetgrille.net
323 Water St., Yorktown
757-369-5644

Waypoint Seafood & Grill

The elegant atmosphere and menu—which pulls from local food and foodways heavily—is a true delight and a capstone in the chef's 45-year culinary career.
www.WaypointGrill.com
1480 Quarterpath Rd., Williamsburg, 757-220-2228

Williamsburg Lodge Restaurant

American regional menu in a clubby setting; look for special events like Wine, Wit & Wisdom
www.ColonialWilliamsburg.com
310 S. England St., Williamsburg
757-229-2141

Yanni's Casual Greek

Open, inviting, colorful background sets the stage for tasty, classic Greek dishes.
www.YannisCasualGreek.com
2101 McComas Way, Virginia Beach, 757-689-2533

Zoës Restaurant

Chef/owner Jerry Weibrecht offers a varied, ever-changing menu with seasonal and sometimes playful ingredients; regardless of what comes from the exhibition kitchen, it is always wonderful.
www.ZoesVB.com
713 19th St. #102, Virginia Beach,
757-437-3636 COVA



The Holiday Inn & Suites North Beach offers wedding packages that include the following:

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- A Private Area for the Bridal Party during the Cocktail Hour
- Dinner Plated or Buffet
- Complimentary Cake Cutting
- Cake Table, Gift Table, DJ Table or Band set-up and Dance Floor
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