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 storhouses 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, 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 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.ToddJurichsBistro.com
Mushroom Soup/ Sea Beans/ Uni Tarama/Yakitori/ Oyster

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

**CHINA**
Ringgold-Beijin
Chef Vincent LaMonte
Press B2B, Norfolk
www.PressB2B.com
Long Jing Xa Ren, Dragon Well, Green Tea Shrimp

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

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

**FRANCE**
Bretagne
Chef Anthony Pottier
Le Coin des Plaisirs, Virginia Beach
www.LecoindesPlaisirs.com
Coquilles St. Jacques/Vanilla Panna Cotta/Various/Asparagus Risotto/Red Wine Reduction

**JAPAN**
Japan
Chef Jesse Wykle
Eurasia, Virginia Beach
www.EurasiaVB.com
Orange-Miso Cured Duck Tataki/Pickled Spring Vegetables/Mango Crem/miso Bubbles

**PHILIPPINES**
Cagayan de ORO
Chef Leon Buenavieja
CP Shuckers, Virginia Beach
www.CPSuckers.com
Crinkle Cut French Fries/嫻eling Shrimp/Calamari/Long John Shrimp/Seafood Kahlua/Black Pepper Reduction

**RUSSIA**
Kolomna
Chef Scott Simpson
Swan Terrace Grill at The Founders Inn and Spa, Virginia Beach
www.FoundersInn.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.TheGreenOnionRestaurant.com
1 Butter Poached Sea Scallop/Hash of Apple, Sweet Potato, Virginia Ham 2 Crab Cake/Green Onion Aioli/Succotash

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, 757-229-2238

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 back-barground sets the stage for tasty, classic Greek dishes.
www.BanosGruelGreek.com
2101 McComas Way, Virginia Beach, 757-689-2533

Zoës Restaurant
Chef/Owner Jerry Weihbrecht 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

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

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- A Menu Tasting for up to Four Guests to Select your Entrees
- Complimentary Valet Service for all the Wedding Guests
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