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beach eats

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Cavalier's top chef a familiar face

AS THE much-anticipated reopening of The Cavalier hotel approaches, work is finalizing on many details, like, what's there to eat.

Dining at the historic Oceanfront hotel, which opened 90 years ago in 1927, includes a number of properties. Overseeing them all will be Executive Chef Dan Elinan.

The name may sound familiar; Elinan took over the top toque position at the Hilton Virginia Beach Oceanfront, which includes the restaurants Catch 31 and Salacia, in autumn 2015.

The chef has an extensive fine-dining background in such food-centric cities as Budapest, Hong Kong, Miami, Prague, San Francisco, Shanghai and Washington, D.C.

His experience includes more than two years working with Three Michelin Star-rated chefs, being a guest chef at the prestigious James Beard House in New York City, and working with such noted celebrity chefs as Thomas Keller and Eric Ripert.

Elinan graduated from Culinary Institute of America in Hyde Park, New York, in 1997.

The chef has begun transitioning to The Cavalier, and is currently working on menus at the luxury hotel's eateries: Becca, The Hunt Room, and The Raleigh Room.

"My role as the executive chef will allow me and my brigade the opportunity to present our Virginia Beach community with the culinary excellence that The Cavalier has been providing for almost a century, while working with our local bounty as intimately as possible," says Elinan.

"I'm honored to be a part of its future with great respect for its past."



PATRICK EVANS-HYLTON | FOR THE V-P

Executive Chef Dan Elinan stands in front of The Cavalier, which is in its final stages of redevelopment.

As the opening date for the facility nears, I'll have more on each restaurant and their offerings. The Cavalier will also feature Tarnished Truth Distilling Company, which will feature a number of signature spirits.

There's another transition at the Oceanfront: the Hilton's new executive chef may also sound familiar. Virginia-native Kyle Woodruff moves into the position after having served as sous chef at the facility.

After graduating high school in 2001, he started an entry-level prep cook position at the Colonial Williamsburg Foundation and worked through a three-year, 6,000-hour hands-on apprenticeship there.

He followed his mentor, Executive Chef Hans Schadler, in 2009 at Schadler's restaurants, first River's Inn Seafood and Grill in Gloucester Point, and later at Waypoint Seafood and Grill in Williamsburg.

In 2011, Woodruff was named Chef of the Year by the American Culinary Federation (ACF) Virginia Chefs chapter.

Woodruff says his food philosophy is blending his classically trained culinary experience with his love for local ingredients.

"The work has already begun in reaching out to our local resources to design a menu that features not only the freshest products, but celebrates our food culture in Coastal Virginia," says Woodruff.

The Cavalier is at 4200 Atlantic Ave. For more information, visit www.CavalierHotel.com. The Hilton Virginia Beach Oceanfront is at 3001 Atlantic Ave. Visit www.HiltonVB.com or call 757-213-3000.

BREWING AND STEWING

The popular House of Blues, Brews, and Stews, now in its ninth year, returns to the Virginia Museum of Contemporary Art (MOCA) on Nov. 5. All proceeds benefit the museum's exhibition and education programs.

Amid the backdrop of bluegrass music from Charlottesville's Love Canon with opening act More Perfect Jones, tickets get you all you can hear, and all the stew you can eat.

Look for stews from 11th Street Taphouse Bar & Grille, Abbey Road Pub & Restaurant, Atlantic Shores Retirement Community (presenter of the event), Fusion Restaurant and Lounge, Mahi Mah's, Masala Bites Indian Cuisine and Rockafellers Restaurant in Virginia Beach. Traditions Catering and Events of Chesapeake and Montero's Restaurant of Elizabeth City, N.C. will also be serving.

The brews part comes from quality quaffs from Young Veterans Brewing Company. There are also baked goods from Gourmet Bake Shoppe. Advance tickets are \$40

tell us!

Ask questions or share your Virginia Beach food news/ events by email to Patrick.EvansHylton@gmail.com.

Patrick Evans-Hylton is a chef, food writer and food educator in Hampton Roads.

and include admission, and a souvenir beer cup and wine glass at the cash bar. VIP tickets are \$50 and include three drink tickets, heavy hors d'oeuvres and a private bar area.

There is a silent auction, and admission to MOCA's current exhibits. Free valet parking from VA Valet is provided.

A critics' choice award will be given to the most super stew; I'm honored to be asked to be a judge, and I'll have the sip-by-sip details in an upcoming Beach Eats column.

Virginia MOCA is at 2200 Parks Ave. Call 757-425-0000 or visit www.VirginiaMOCA.org.

CHEERS TO REAVER BEACH BREWING

A big congratulations to Reaver Beach Brewing Company, which celebrates its seventh anniversary this week.

It seems like it was just yesterday when I went to visit Justin MacDonald, head brewer at Reaver Beach, before the Dam Neck facility opened.

Like many folks, the flavor-forward Hoptopus, a double IPA, has been a long-time favorite; and, like others still, I've really been enjoying MacDonald's exploration of sour beers, too.

Reaver Beach Brewing is at 1505 Taylor Farm Road. Call 757-563-2337 or visit www.ReaverBeach.com.

SCANDINAVIAN CHRISTMAS BAZAAR
Sponsored By Sons of Norway
Saturday, November 4th
9am-3pm
Francis Asbury United Methodist Church Fellowship Hall
1871 N. Great Neck Road, Va Beach, VA 23454

- Enjoy Traditional Norwegian Food – Lefse, Waffles, Lapskaus
- Viking Long Boat with Viking Re-enactors – photo op
- Norwegian Bakery – Julekake, Kransekake and more
- Children's Activity Table
- Norwegian Cultural and Tourist Information
- Great Vendors – Scandinavian Food & Gift Items

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