

FLORIDA'S TOP CHEFS

BY_KARA CHALMERS

SEARCH TAG (DINING) AT VISITFLORIDA.COM



Connect with me online!

VISIT FLORIDA Dining,
Entertainment & Luxury Insider
VFDiningInsider



KARA CHALMERS
DINING, ENTERTAINMENT
& LUXURY INSIDER

SEARCH TAG (DINING, ENTERTAINMENT
& LUXURY INSIDER) AT VISITFLORIDA.COM



Jim Shirley's Grits à Ya Ya



Michael Schwartz's Lamb Carpaccio

Here's a sample of top chefs from around the state, plus the places where you can enjoy their inventive and delicious culinary creations.

NORTHERN NOTABLES



Jim Shirley, of Pensacola's The Fish House, Atlas Oyster House and The Deck Bar, has appeared on Travel Channel's

Bizarre Foods with Andrew Zimmern. His restaurants feature modern Southern cuisine. Shirley was one

of just three Florida chefs chosen to prepare a dish for government officials at the Florida Seafood Celebration in Washington, D.C. Shirley prepared his signature dish Grits à Ya Ya.



Erika Davis, a contestant on Bravo's hit reality show *Top Chef Just Desserts*, is Executive Pastry Chef at the Ponte

Vedra Inn & Club, where you can indulge in her desserts and baked goods. Try her delectable version of the grilled cheese sandwich, which is actually a sinfully sweet dessert.

CENTRAL FLORIDA CELEBRITY



Norman Van Aken, of Orlando's Norman's, a four-star restaurant offering New World Cuisine, has a list of accolades a mile long.

He was inducted into the prestigious "James Beard Foundation Who's Who in Food and Beverage in America," was hailed as a "culinary genius" by Johnson and Wales University and is known internationally as the founding father of New World Cuisine. He was a guest judge on Bravo's *Top Chef 3: Miami*.