

CHEF'S CORNER



(Optional)

Please fill out this informational sheet and provide one of your recipes. It will be posted on the Restaurant Week section of the Chamber's website. It's a great way to help the local culinary team and community get to know the Chef's at their favorite restaurants!

Name: John Joyner

Establishment Name: Agate Beach Golf Course Cafe

Length of time at establishment: One year

When did you know you wanted to be a Chef? And/Or How did you become a Chef?

It was my freshman year in college. I enjoyed cooking. When I graduated, I traveled to France, where I studied with various local chefs in Provence, Uzes and Paris for many years.

Please share any helpful/interesting tricks or techniques you use in your kitchen?

My best technique is to keep it simple. If you start with the finest ingredients, you'll end with the best dishes.

What's your favorite dish to make at home?

I have several: fresh made pizza, broiled pork chops and oven-roasted veggies.

Any additional interesting things about yourself you would like to share?

What's your secret ingredient? ☺

I have no secret ingredient. However, a good stock is the foundation of any great sauce or dish. So, when making your stock, use the best, freshest ingredients so that your sauce can be the best that it can be.



The Greater Newport Chamber of Commerce is proud to present

Newport's 2nd Annual RESTAURANT WEEK

March 25 – April 1, 2010

This participating restaurant is offering the above menu during that week.