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Founders Inn and Spa Chefs Win at the Taste of Hampton Roads *Scallop BLT Wins “Most Artistic Culinary Presentation”*

Virginia Beach, VA; Mar. 9, 2015 – The [Founders Inn and Spa](#) is excited to announce that Executive Chef Darren Scott and Executive Sous Chef David Williams won the “Most Artistic Culinary Presentation” at the [Taste of Hampton Roads](#) last weekend.

The chefs creation of a “Scallop BLT” stood out among the rest with its fried green tomatoes topped with frisée lettuce, remoulade sauce, candied bacon and a seared scallop.

“With so many amazing restaurants and chefs competing at the event, we are thrilled to have stood out to the judges and honored to win,” said Executive Chef Darren Scott. “Not only did we get to showcase our passion of food to everyone who attended, we were happy to be a part of a great benefit for the Foodbank of Southeastern Virginia and the Eastern Shore.”



About Executive Chef Darren Scott: Executive Chef Darren Scott started his culinary career in 1989 at Camp Johnson, North Carolina where he graduated top of his class and then graduated from Culinary Advance School in San Diego in 1992. Since then, he has worked as the Training Chef for the Asian Region, at Hilton International based in Guam, the Owner and Executive Chef for Scotties Southern BBQ Restaurant in Portsmouth, the Executive Chef for Waiole’ Tea Room in Manoa, Hawaii, was the Food and Beverage Consultant for the City of Chesapeake, and finally was Production Chef at Christopher Newport University. In 2014, he joined the Founders Inn and Spa culinary team as the Executive Sous Chef until his recent promotion to Executive Chef.

About Executive Sous Chef David Williams: Executive Sous Chef David Williams earned a culinary degree in 1994 while serving in the US NAVY. He began his civil culinary career in Jacksonville, Florida internship at the Walt Disney World Resort. Since then, Chef Williams has managed the food and beverage operations for the Jacksonville Jaguars and was Executive Sous Chef for the Marriot Hotel and Conference Center. He has led culinary teams at Hollins University and at various upscale restaurants along the East Coast. He also achieved 2nd place in the international Grey Poupon Chef's Challenge.

To taste many of the creations from Executive Chef Scott and Executive Sous Chef Williams, enjoy a meal at the Swan Terrace Grill which is open for breakfast, lunch and dinner as well as for Sunday Brunch Buffet from 11:30 a.m. – 2 p.m. Adult brunch is \$29.95; children 5-12 years are \$19.95; children four and under are free. For reservations call 757-366-5777 or visit www.foundersinn.com. The Inn is located at 5641 Indian River Road, Virginia Beach.

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