

ALIGNING THE ELEMENTS

FIRE & VINE COMBINES WOOD-FIRE DINING WITH NEW WORLD WINES



There are a number of things that make a dining experience at Fire & Vine unique. From the plentiful display of corks in the front entry windows, to the hand-painted murals on the walls depicting New World winery countries (which include New Zealand, Australia, South Africa, the United States, Canada, Argentina and Chili). Even the restaurant's name itself provides a precursor to what visitors can expect from their visit: "Fire" pertains to the way everything is cooked; "Vine" is in reference to their extraordinary selection of wines.



"The setup is pretty much a scratch operation," says owner Brett Patten. "We cook on a 100 percent wood fire. We have a wood fire oven that's built into the bar area, and we have a separate line in the kitchen that has a wood fire rotisserie, grill and smoker. We also have a 5,000 bottle split wine cellar that's right in the middle of dining room."

Delineation is created with the cellar from the dining room and the 50-foot long olive-wood topped bar.

The dinner menu is graced with a number of options to suit any palate and any level of hunger. Choose from fish, shellfish, poultry, game, pork, pasta or a variety of kabobs that are

served vertically on custom-made hangers for a dramatic presentation.

Herbivores looking for a steak that contains no hormones, pesticides or steroids will be glad to know Fire & Vine works directly with six different ranches to ensure the beef they serve is all natural. And like many of the food and drink options found on the extensive menu, steaks are available on a variety of price point "tiers" so there's a cut for everyone.

In addition, many entrées come with a pass-port to the Chef's Table containing over 50 items including meats, cheeses, vegetables and more. For those who may be looking for something light, the Chef's Table can be ordered as a meal by itself.

Interested in a little New World wine to go with that? The staff at Fire & Vine are well versed on each of the labels offered and will be happy to help you select the libation that best pairs with your meal from the well-stocked wine cellar.

The front side of the cellar is kept at 44 degrees to keep the white wine selections properly chilled. The back portion stays at 62 degrees to keep the red wines in peak condition. In total, there are over 500 different wine labels to choose from, including 135–150 sparkling wines from all over the world.

If you're not ready to commit to a full bottle of wine, Fire & Vine offers 60 wines by the glass and over 20 different wine flights—with whimsical names like "Clear For Takeoff," "Lost Luggage," and "The Lay-Over"—to provide a sampling of wines that have been selectively chosen to present a greater exposure to

a variety of wines. The wine bar itself has a seal-down corking system and seven different climate-controlled compartments to control the quality of the product and the temperature of each varietal.

Having just celebrated their first year of operation, Fire & Vine is already piquing the



interest of local diners, and some very prestigious experts in the arts of food, wine and entertainment.

Hampton Roads Magazine honored the restaurant with a platinum-level Stellar Cellar Award for their superior wine program; Wine Enthusiast Restaurant Awards presented them with an Award of Distinction; and Santé Magazine rated them as the top restaurant in the southeast (and one of the top 10 restaurants in the nation) for fine dining—and added an Excellence in Wine Hospitality Award for good measure.

Patten is understandably excited by all the attention his restaurant is garnering, but is even more thrilled to know that his concept is resonating with local people who are simply looking for a great meal and, perhaps, a bit of a wine adventure.

"The commitment of the operation is in delivering a very genuine product," explains Patten. "Everything we've done has been very methodically thought out to provide the guest with a tremendous dining experience. We put the emphasis more on them than our own reputation—we really want the guest to feel they are the number one person under this roof, not ourselves."

Fire & Vine is open for lunch and dinner: Monday through Saturday, 11:30 a.m.–10 p.m. On Friday and Saturday, dinner is extended to 11 or 12 p.m. Closed on Sundays



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