

Chef Jon Webb's *Worldly Vision*

BY EMILY ANDRES, PHOTOS BY BLUE SURF RESTAURANTS

Blue Surf Arboretum West has a casual vibe with great food and wine.

Jon Webb is the accomplished head chef/co-owner of Blue Surf Café located at 250 Racine Drive and Blue Surf Arboretum West at 414 Arboretum Drive. Webb grew up in the Wilmington area where he received culinary training at Cape Fear Community College and went on to earn his diploma in culinary management from Le Cordon Bleu.

When the popular Blue Surf Café was bought by Wilmington residents Colleen Kochanek and Stephanie Norris, Webb was named head chef. And as the new management team provided freedom to Webb in creating the restaurant menu, Blue Surf Café quickly became a favorite brunch and lunch spot.

Blue Surf Café's vision is to provide great modern American cuisine in a casual setting, and the café has been satisfying Wilmington diners for more than a decade.

Several years ago, Blue Surf Restaurant's management team opened a second location that offered more upscale table service and Webb's culinary skills were put to work creating an original menu with a full bar and beverage program. In 2021, Blue Surf Arboretum West opened in a beautiful setting with a creative menu including wines and cocktails to match.

Although more upscale than Blue Surf Café, the newer restaurant still offers a casual vibe with great food that Chef Webb pairs with his wine picks from around the world.

Conveniently located on Military Cutoff just across from Landfall's Arboretum Drive gates, Blue Surf Arboretum West serves both lunch and dinner with Wine Nights featuring Chef Webb's food and wine pairings held once a month.

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Chef Webb's selections of wines for the restaurant compliment his entrees with perfect pairings that Arboretum West offers during the restaurant's monthly Wine Nights that are typically held on the last Tuesday of the month. It's an opportunity for Webb to showcase his expertise and discuss his selections from around the world that pair with his five-course menu.

"We always start with bubbles because they are light, palette-cleansing, and a more social beverage, the perfect starter," Webb explains. "Then we choose a progression of wines, featuring lighter-bodied wines first leading to heavier-bodied wines with each course," he adds. Webb compares flavor notes with Blue Surf Arboretum West's sommelier making sure there is a progression of flavors for each pairing on Wine Night.



Chef Jon Webb pairs wine with his creative 5-course menu.

