

An Evening at Norwell Farms



Meet the Chefs



Jamie Bissonnette

Chef and owner of Coppa (www.coppaboston.com) in Boston, and Toro in Boston and New York (www.toro-restaurant.com)

Even as a child, Bissonnette was drawn to the kitchen eschewing cartoons for cooking shows on the Discovery Channel. With this early start, he earned his Culinary Arts degree from The Art Institute of Fort Lauderdale by the young age of 19 and spent his early 20s eating and cooking his way through Paris, San Francisco, New York and Phoenix. These early experiences fed his culinary drive, teaching him expression through his daily-changing menus.



After cooking in Europe and across the United States, Bissonnette settled in Boston and began working in some of the city's most notable kitchens. Following stints at a few highly regarded restaurants, Bissonnette opened Eastern Standard as executive chef in 2005. Two years later, he was recruited for the steakhouse KO Prime, winning praise for his modern take on this classic fare. That year in 2007, *The Improper Bostonian* named him "Rising Star Chef" and KO Prime "Best New Restaurant." Shortly after in the fall of 2008, Bissonnette joined Ken Oringer as executive chef and partner of the acclaimed tapas restaurant Toro in Boston's South End and then together in late 2009 they opened the innovative Italian enoteca Coppa. StarChefs awarded Bissonnette Rising Star Chef that same year, and directly following Coppa was awarded 3 Stars in a rave review from the *Boston Globe* and honorable mention in *Esquire's* Best New Restaurants annual list.

In 2011, Bissonnette was awarded the prestigious honor of *Food & Wine* magazine's first ever People Choice Best New Chef. Additionally, Jamie is a past winner and current judge of the Cochon 555 nose-to-tail competition. In the fall of 2013, he opened Toro in New York City's South Chelsea neighborhood and it was met with critical acclaim from *The New York Times*, *New York Magazine* and others. Additionally, Bissonnette was just announced as Best Chef: Northeast at the 2014 James Beard Foundation Awards.

Bissonnette is a champion of nose-to-tail cuisine and is well-known locally and nationally for his exceptional charcuterie and passionate dedication to supporting local, sustainable purveyors. As chef and owner of Coppa and Toro in Boston, and Toro in New York City, Bissonnette continues to helm the kitchens of his award-winning restaurants, and can be found at nightly overseeing his menus of innovative small plates and nose to tail cooking. In September 2014, Jamie will launch his debut cookbook—*The New Charcuterie Cookbook: Exceptional Cured Meats to Make and Serve at Home*, featuring a foreword by Andrew Zimmern.

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Adam Fuller, Snappy Lobster

Adam Fuller runs [Snappy Lobster](#), a locally owned and operated seafood business in Scituate, Massachusetts. Adam has a strong commitment to sustainability and quality. He helps connect chefs to fisherman.

Snappy Lobster is Snappy sources all of its Lobster Fish and Scallops from small independent fishermen, who believe in sustainable fishing practices and sell it to high-end restaurants in and around Boston.



Stephen Sherman

Chef, [Scarlett Oak Tavern](#)

A native of Wilbraham, Massachusetts, Sherman earned his bachelor's degree in political science from the University of Massachusetts at Amherst. It was during college that Sherman's culinary career first got rolling. Numerous part-time and seasonal restaurant positions, on Block Island, in London and in North Hampton, Massachusetts piqued his interest.

Sherman attended the Culinary Institute of America, where he fulfilled his externship requirement at Union Square Café in New York. Nearing the completion of his degree, Sherman won grand prize in the Foods from Spain recipe contest which led him to positions in two of the best restaurants in Basque Country, Zuberoa and Arzak. One of Sherman's fondest and proudest memories is from his time spent working in San Sebastian, in Spain's Basque Country as the grand prize winner of the Foods from Spain recipe contest. The restaurant was in a 500 year old farmhouse and every day they had to start a coal fire for the main cooking suite. The connection to local food products, fish, mushrooms and wild game started a trend that has continued throughout Sherman's career, in New York City, Boston and now in Hingham.

Upon his return to the States, Sherman took a position at theRiver Café, and then returned to Union Square, where he remained for over three years. In 1999, Sherman and his wife moved to Boston, where he helped to open Bricco, in the North End. In January 2000 he joined the Aquitaine Group, acting as chef at both Aquitaine Bar a Vin Bistrot in Boston's South End and Aquitaine Bis in Chestnut Hill. As the founding chef of Union Bar and Grille, Sherman was instrumental in establishing the restaurant as a neighborhood fixture and destination in the dynamic South End. Sherman's menus and recipes have received critical acclaim from Bon Appetit, Boston Magazine, The Boston Globe, Boston Herald, Boston Phoenix, Chronicle and the Phantom Gourmet.

After nearly nine years in the South End, Sherman headed for Hingham, taking the position of Executive Chef at Scarlet Oak Tavern. Sherman lives in Scituate with his wife, Kristen and two boys, Henry and Oliver. He is excited to be at Scarlet Oak, actively contributing to the burgeoning South Shore dining scene and helping to establish the Tavern as a local culinary institut



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Robin King

Chef and Owner, [ORO](#) and [Tesoro Kitchen](#), Scituate

Robin King's journey has taken him coast to coast and has ended up where it all began, on the south shore. After college he headed west where he discovered his passion for food and entertaining. Robin worked at the cozy Café Alpine in Breckenridge.

His love of the East Coast brought him home to work in Boston where he joined Hingham's famed Tosca team under chef Kevin Long, and then went on to work under acclaimed Chef Jamie Mammano at Mistral.

RESTAURANT



A few years later he headed west again to Santa Barbara where he teamed up with his wife, Jill, for the first time to run Epiphany restaurant, owned by Kevin Costner. This is where he developed a true style for cooking with local fresh ingredients. Robin realized home is where the heart is and headed back to east to launch Stella Restaurant with Evan Deluty. Inspired to start his own dream, he moved to the south shore and opened Restaurant ORO followed by Tesoro Kitchen in Scituate, Massachusetts.



Douglas Rodrigues

Chef , [Tip Tap Room](#)

Rodrigues got his first taste of the restaurant industry at 14 years old when he was driven to find a job that would underwrite his penchant for skateboards. He spent one year at Bergson's, a local diner chain, but yearned to recreate the cooking he saw Julia Child do while watching television with his mother. He made the jump to fine dining, working in the kitchens of some of the South Shore's most prestigious restaurants.

After years at Tosca in Hingham and Saporito's Florence Club Café in Hull, Rodrigues joined the acclaimed team at Clio. There he learned how French, Asian, Middle Eastern and Southeast Asian techniques and ingredients come together in modern dishes. Rodrigues continued his education in fine dining under Michelin-starred chef Guy Martin, when he joined the opening team of Sensing in Boston for six months in 2009.

Rodrigues rejoined the staff at Clio stepping into the role of Sous Chef, working alongside Chef de Cuisine Andres Grundy. He challenged himself with the task of creating original dishes for the Clio menu, and, less than a year later, was promoted to Chef de Cuisine.

A South Shore native, Rodrigues returned to his roots to help revamp the Winsor House in Duxbury before joining the team at The Tip Tap Room in the fall of 2103.

the Tip Tap Room

Outside of the kitchen, Rodrigues frequently returns to his hometown of Scituate, a small fishing village on the South Shore, where he fishes for bass, pickerel and flounder, and spends time on his grandfather's farm.