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**-BECCA RESTAURANT & GARDEN-  
POPULAR RESTAURANT AT THE CAVALIER HOTEL ENLIVENS THE VIRGINIA BEACH DINING  
SCENE**



**Executive Chef Dan Elinan Embraces Summer with Seasonal Featured Dishes**

Already a Virginia Beach dining destination, [Becca](#), a modern restaurant inspired by farm-to-table practices, is the culinary essence of [The Cavalier Hotel](#). Featuring bright and inspired cuisine using only the freshest local ingredients, Becca, under the direction of the hotel's skilled executive chef Dan Elinan, demonstrates a true commitment to sustainable cooking.

Elinan and his culinary team capture the spirit of summer with an ever-changing menu dependent on seasonal produce and seasonal catches. Serving lunch, dinner, and weekend brunch, diners enjoy exquisite tastes while surrounded by Becca's lush gardens and stunning ocean vistas.

Chef's current features include **Chilled Summer Squash Soup** with Mountain View Creamery Feta, lime basil, beniseed cracker, and bright salads like the **Arugula & Pickled Strawberry Salad** with Goat Lady Goats Cheese, shaved fennel, espelette sunflower seeds, and lemon miso vinaigrette and the **Grilled Baby Gem** with pickled toy box tomato, shaved pecorino, garlic parmesan dressing, and sesame semolina crumble.

Flavorful large plates include **Rockfish En Papillote** with summer succotash of charred corn, butterbeans, cherry tomatoes, and Smoked Cartwright Family Farm Hams, **Chanterelle Risotto** with pickled ramps, lusk gouda, and sunflower seed crumble, and **Grilled Porkchop** from Cartwright Family Farm with baby bok choy, porcini mushroom, smoked onion puree, pickled mustard seed, and Virginia peanut dukkah.

While modern Becca stays true to the Cavalier's heritage and history with perennial menu items like weekend supper featuring **Spit Roasted Dry Aged Prime Rib of Beef** – 45 day Himalayan sea salt dry aged grand island Nebraska beef – served with baked potato "Oscar," atomic horseradish crème fraiche and mushroom au jus. Others staples include the signature **Chesapeake Jumbo Lump Crab Cakes** with roasted cauliflower

caponata, pine nuts, raisins, olives, crisp caper remoulade, sautéed field spinach, and roasted garlic, **Foie Gras Torchon** with compressed Old Cavalier Bourbon pineapple, sherry gastrique, and nasturtium, and **Prime Filet Mignon 8oz “Eisenhower”** which is coal cooked, umami brushed, and served with blistered asparagus Ava Vodka béarnaise, and Tuscan white bean purée. Always offered are fresh chilled seafood selections featuring local oysters, crab, and shrimp. With each meal comes the cherished popovers, a signature age-old hotel recipe.

Dessert is a highlight with updated classics like **Baked Alaska** with blackberry ice cream, vanilla sponge, rum, and Italian meringue, **Brown Butter Financier** featuring blackberry compote, white chocolate almond brittle, blood orange sorbet, and petite citrus greens, and **Honey Crème Brûlée** with Cromwell Farms Honey, Virginia peanut powder, honey caramel comb, and whipped banana cream.



Elegant, contemporary interiors that are warm and unpretentious set amongst an everchanging garden make Becca the perfect destination for locals or guests of the hotel.

After dining at Becca folks can enjoy a stroll through the lush grounds or take a look inside at the famed indoor salt water pool and magnificent glass rotunda once known as ‘The Plunge.’ Hotel guests and visitors can also head to the onsite distillery, [Tarnished Truth Distilling Co.](#), for a signature bourbon tasting or imbibe on prohibition-era cocktails at the legendary [Hunt Room](#).

Becca at The Cavalier Hotel is located at 4200 Atlantic Ave, Virginia Beach, Virginia 23451.

Private dining is also available. Reservations and event inquiries can be made at 757-965-9899 or at <https://www.beccavb.com/>.

#### **ABOUT THE CAVALIER HOTEL:**

The Virginia Beach icon, [The Cavalier Hotel](#), officially opened its doors March of 2018 after a massive four-year renovation nearing \$85MM. Originally completed in 1927, every detail of The Cavalier Hotel has been meticulously restored revealing the glorious architectural elements and design from its glamorous past while incorporating modern-day luxury amenities.

During its heyday, The Cavalier changed the landscape and social scene of Virginia Beach’s oceanfront playing host to ten U.S. Presidents, dozens of celebrities like Elizabeth Taylor, Judy Garland, and Frank Sinatra, and was a major venue for performers in the Big Band era like Benny Goodman and Glenn Miller. In 2014 Gold Key | PHR began the extensive renovation and restoration of the property overseen by Norfolk-based architecture firm, Hanbury. Today the hotel is enjoying a renaissance making it a destination for locals and world travelers. Reservations can be made at [cavalierhotel.com](http://cavalierhotel.com)

#### **ABOUT GOLD KEY | PHR**

Gold Key | PHR was founded in 1986 by current CEO Bruce L. Thompson in Virginia Beach, Virginia as a modest hospitality management company. Today with \$500-million in asset value and \$170-million in annual revenue, Gold Key | PHR boasts over 1,300 keys under the Ramada, Hilton and Marriott flags, multiple award-winning restaurants and is the state’s largest hospitality employer. Adding to Gold Key | PHR’s list of noteworthy hospitality brands are two recent high-profile projects, The Cavalier, a member of the Marriott

Autograph Collection Hotel and the Hilton Norfolk The Main Hotel and Conference Center which features the largest hotel ballroom in the state. Gold Key | PHR is also active in the development of commercial and luxury residential projects in the mid-Atlantic region and has been integral in philanthropic development in the region through its charity arm, The Virginia Gentlemen Foundation.