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Sam Choy to Showcase Culinary Expertise at St. Croix Events Honoring Local Produce and Culture

The Food Network star and "Godfather of Poke" brings his culinary prowess back to the island with special events focused on the versatile breadfruit and Hawaiian poke

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Celebrity chef Sam Choy

Celebrity chef Sam Choy, renowned for his innovative culinary skills and his appearances on the Food Network, will be returning to St. Croix to continue his support for local educational and fundraising efforts. A James Beard Award-winner, Choy's visit is a much-anticipated event, with special culinary activities scheduled for early June.

Choy first connected with St. Croix in 2013 alongside fellow chefs Josef DeSimone, Tony Castellucci, and Dean Spinks, engaging in various philanthropic activities including culinary demonstrations at the St. Croix Complex high school. These efforts led to two students, Denika Boyd and Aaron Tutein, securing an internship and subsequent employment with Facebook, following training at both the company's Palo Alto campus and Choy's restaurant in Hawaii.

Throughout his ongoing engagement with the island, Choy has participated in numerous culinary events such as the Cork & Fork Dinner, Cuisine on the Green, Fusion Luau, and served as a judge at the Taste of St. Croix, reinforcing his role as a true ambassador to the region.

In 2014, Choy met with local restaurateur Todd Manley to discuss the underutilized potential of breadfruit. Their collaboration helped launch Mutiny Island Vodka, the world's first vodka distilled from breadfruit, now available in 14 states and served by Applebee's, American Airlines, and Virgin.

This year, Choy's visit will include two special events celebrating the versatility of breadfruit. On June 3, from 5:00 p.m. to 8:00 p.m. at the Sion Farm Distillery, the Breadfruit Pairing Party will offer a variety of breadfruit dishes and tastings of Mutiny's breadfruit vodka. Choy will also be signing his Breadfruit Ulu Cookbook, with free copies available to the first 30 attendees.

The festivities continue on June 4, with the Poke + Pizza Party at The Mill located on the Christiansted Boardwalk, from 5:00 p.m. to 8:00 p.m. This event will honor Choy's significant influence on modern Hawaiian cuisine and his role as the 'Godfather of Poke,' featuring pizzas inspired by this traditional dish.

For more information and details on the events, or to participate, interested parties can contact Todd Manley at 804-929-1895 or visit the Mutiny Island Vodka website.