



## THINKING GLOBALLY, EATING LOCALLY

A novel restaurant creates exotic dishes with foods grown and raised right here in North Carolina.

PHOTOS BY EUGENIO CEBOLLERO

Christopher Fulk grew up in Winston-Salem and is raising his family here, so when the time came to realize his dream — opening a fine-dining restaurant — this city was the perfect choice.

“I always wanted to do fine dining,” says Fulk, executive chef and owner of Christopher’s New Global Cuisine. “It’s the easiest way to be creative.”

The restaurant, at 712 Brookstown Avenue, is inside a large house built in 1892 that took Fulk three years to renovate. The warm red-toned walls and small fireplaces in nearly every room along with light piano background music set the mood for good conversation and an exceptional meal.

“I wanted to open a restaurant in a house,” explains Fulk. “It’s more intimate and romantic to be seated in a room with just a few tables, rather than walking into one big room with four hundred people in it.”

With his knowledge of what’s available locally, Fulk and his sous chef, Philip Reed, formulated the first working menu two years ago.

Though the menu is influenced by world cultures, it’s also firmly rooted in North Carolina.

Fulk and Reed, both graduates of Johnson & Wales, use locally grown produce, prefer North Carolina-based Alison’s Family Farms chickens, and get much of their seafood from North Carolinian coastal sources.

“It’s harder in the winter months to depend on some locally grown things,” admits Fulk, “but in the summer I go to the farmers markets every Saturday. If peaches look good, we may do a special dessert or even a salad with peaches.”

Fulk’s talent begins to emerge on the salad menu, where he adds creative twists to familiar mixes — organic greens, flavorful fruits and vegetables, pleasing textures. The mixed organic greens and traditional Caesar salad include novel ingredients, such as jicama root and parsnips, or fried artichoke hearts and Asiago cheese.

For dinner, the poultry dishes don’t disappoint. In one dish, for instance, sautéed chicken and artichoke hearts are served over tri-flavored tortellini

with a delicious cream sauce that is neither too heavy nor drowns the other flavors.

The lobster macaroni and cheese is incredible. The lobster’s sweet buttery taste, given a bit of bite with diced scallions, jazzes up a traditional comfort food. The rich blend of fontina, smoked Gouda and Asiago cheeses adds another twist.

The grilled beef tenderloin shows off the duo’s presentation skills. Stuffed with Boursin cheese, the choice cut of meat is beautifully arranged on sautéed strips of vegetables and a bed of mashed potatoes, and doused in an applewood bacon bourbon sauce.

The desserts are almost too attractive to eat, but you’ll have room. Dinner entrees are perfectly proportioned and seasoned so diners can enjoy the artistry of their meals.

Christopher’s New Global Cuisine charms with creativity and ambiance. It proves that there’s no shortage of culinary inspiration in our city.

— ERIN ETHERIDGE

Clockwise from top left: Christopher Fulk (left) and Philip Reed; chicken breast stuffed with tomatoes and fresh mozzarella; the restaurant’s warm atmosphere; a dish showing their flair for presentation.