

MODERN LUXURY

# MIAMI

## THE TECH BOOM

Meet Miami's Futuristic Forces

+

## GREAT ESCAPES

From Local Guides to Weekend Getaways



# Hometown HERO

FLORIDA'S LOGAN SARGEANT DEBUTS AS FORMULA 1'S AMERICAN DRIVER

@MIAMIMAGAZINE  
MLMIAMIMAG.COM



Norman's will feature a variety of culinary and handcrafted cocktail experiences paired with seasonal cuisine offering a taste of Florida.



Clockwise from top left: The mixology program at Norman's is designed to complement Van Aken's signature New World flavors; the restaurant combines contemporary and traditional design elements.

is a hybrid of previous restaurants. We chat with the master chef about his new restaurant and a selection of standout dishes that will have diners craving more.

**Tell us about the ongoing history of Norman's. What inspired the decision to continue in Orlando?**

People were asking us to come back to Orlando. Due to the pandemic, we had an opportunity to listen to our clients, pushing us to search for real estate. We were excited about a new space—new construction, state-of-the-art design with two concepts under one roof.

Expertly combining two distinct concepts, modern fine dining and an elevated alfresco terrace-style experience, Norman's

We continue our exploration of New World cuisine, which provides us with ever-evolving ways to express ourselves. We are

not trapped in something that is stuck in time.

**You are the pioneer of New World cuisine and introducing the concept of fusion food. How will Norman's incorporate these dishes?**

I wanted to give a voice and narrative to Florida; at the time, it had some famous restaurants but hadn't seen the capacity of what was being done on the culinary scale in California.

I found regional ingredients that had rarely been used in high-end restaurants at the time and wove together a tapestry that showcased the state's terroir. Fusion wasn't used in food until my speech in Santa Fe in 1989.

**What are some standout dishes guests can expect?**

One is my rum and pepper-painted fish, highlighting my adoration of Caribbean flavors. It's a dish that showcases my desire to put Florida on a plate. Other standout dishes include my Key West yellowtail snapper and the Silk Road barbecued veal chop with Thai fried rice and Japanese eggplant.

**What does returning to the Orlando culinary scene mean to you?**

Like Miami, we love to be involved with others in the hospitality industry in the Central Florida area, the camaraderie. Orlando is also growing in terms of cultural awareness and expanding diversity. It's gratifying to see the spark of New World cuisine and the personal evocations of people who cook from the heart. 7924 Via Dellagio Way, Orlando, [normans.com](http://normans.com)



# A LEGACY REIMAGINED

After putting Florida on the map for culinary flavors, Norman Van Aken puts his spin on dining at his new namesake restaurant, Norman's.

BY CHARLOTTE TRAITNER

Norman Van Aken knows a thing or two about culinary masterpieces. As the only Floridian chef inducted into the prestigious James Beard Foundation's Who's Who of Food and Beverage in America list and recently featured in *Love, Charlie: The Rise and Fall of Chef Charlie Trotter*, Van Aken continues to set the

PHOTOGRAPHY BY NORMAN VAN AKEN

