

A scenic view of a river at sunset. The sun is low on the horizon, casting a golden glow over the water. In the foreground, a paved path with a yellow line runs along the riverbank. A gazebo is visible on the path, and two people are walking. The background shows a town with buildings and trees.

# River Cities' Recipes

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**WHILE THERE ARE MANY UNIQUE CITIES** and towns scattered across the Mountain State, the sense of community does not stop at the West Virginia state line. The Mid-Ohio Valley is a perfect example of a community without borders. Anyone who has ever spent any time in the Greater Parkersburg area is familiar with the cooperative way the river cities located there work together. It is with this sense of community in mind that *West Virginia Executive* set out to find three memorable restaurants in the Mid-Ohio Valley area for you to enjoy.

It was after making many calls to our friends and colleagues in the area that we found exactly what we were looking for. We started out with wonderful Italian cuisine at da Vinci's Italian Restaurant in Williamstown, which has been a local favorite since 1980. We then changed paths a bit to visit the Paradise Grille in Vienna, where the food and the décor are both one-of-a-kind. From there we crossed the river to Marietta, Ohio and the beautiful Buckley House Restaurant located in a historic home built in 1879.

The next time you plan a trip to the Mid-Ohio Valley, make sure you partake in the local fair and support the home-grown goodness of these three fine-dining destinations.

*Photography by Tracy Toler, Robb DeCamp  
and the Marietta/Washington County CVB*

# BUCKLEY HOUSE RESTAURANT

Marietta, Ohio



Emad Al-Masri, executive chef of Buckley House Restaurant, came to America from Kuwait in 1989. Before arriving in Marietta, he supervised culinary-trained chefs at Sfuzzi, a contemporary bistro in Cleveland, Ohio. He then operated his own restaurant, The Middle Feast, in North Naples, FL. Al-Masri has experienced a range of places, cooking styles and environments throughout his life. His cooking cannot be classified as it is a mix of cultures stemming from both his Italian and Lebanese backgrounds. He believes in using the highest quality ingredients combined with his creative artistry and eclectic background.

The Buckley House Restaurant is situated in the heart of downtown Marietta on Front Street, where it faces the Muskingum River. The house itself was built in 1879 and is on the historic register. Before it opened as a restaurant in the fall of 2010, it served as a bed and breakfast for more than 14 years. A Victorian-style home with double porches, the Buckley House exudes Southern charm in a historic setting.

The restaurant resides on the first floor of the house, where patrons can enjoy meals on either the front or back porches or on the beautifully landscaped gardens.



## Tropical Chicken Salad

- 1 pineapple
- 4 chicken breasts, cooked and diced
- 3 stalks of chopped celery
- ¼ lb of red, seedless grapes
- ½ cup of walnuts
- ¼ cup of raisins
- 2 tsp of cinnamon
- ½ cup of honey
- ½ cup of sour cream
- ½ cup of light mayonnaise
- ½ cup of coconut milk

Mix all of the ingredients together and then cut the pineapple lengthwise, like a boat, so that you have eight equal-sized pieces. Scoop the mixture and place in the center of each pineapple boat and top with fresh berries. Add extra honey and walnuts if desired.



## Mediterranean Phyllo Basket

- 3 lbs of cream cheese
- 1 lobster tail
- 4 scallops
- 6 shrimp
- 2 tsp of Old Bay seasoning
- ½ tsp of curry powder
- ¼ tsp of black pepper
- 1 whole diced onion
- 3 tsp garlic
- 1 tsp paprika
- ¼ cup of lemon zest
- 1 package of egg roll wrappers
- 1 leek, boiled and cut into tie strips

Mix all of the ingredients together. Place approximately two ounces of the mixture in the center of each egg roll wrapper and then wrap up the mixture so that you have little baskets or pockets. Tie each one with a strip of the leek.

Deep fry each for two to four minutes.

## Mediterranean Halibut

- 8 oz halibut filet, boned and skinned
- 1 shrimp
- ¼ cup of tomato sauce
- ¼ cup of heavy cream
- ⅛ cup of white wine
- 1 tsp of garlic
- Dash of salt, pepper

Place everything except the fish into the pan and cook for several minutes. Add a bit of olive oil and garlic and cook for several minutes. Add the fish into the pan and sear for several minutes. Finish the fish in an oven at 350° for 10 minutes.





Jason Bigley, executive chef at da Vinci's Italian Restaurant, has been in the food industry for half his life. He graduated from Marietta High School in 1994, first beginning his career at da Vinci's during his junior and senior years, working in the salad room preparing salad and desserts.

In 1996, Bigley graduated from the Pennsylvania Institute of Culinary Arts, followed by an internship at Caneel Bay, a Rosewood Resort in the Virgin Islands. From there, he worked at country clubs in New Albany and the New England Club in Cincinnati, Ohio before returning to the Marietta area to work at the Marietta Brewing Company.

As it turns out, Bigley was destined to return to where he got his start. He has now been with da Vinci's since August 1998. He creates specials and features for the menu that change weekly and has a following of people who wish to be informed whenever his specific dishes are available.

In his spare time, he enjoys fishing and spending time with his 7-year-old daughter, Kesselyn.

# DA VINCI'S ITALIAN RESTAURANT

Williamstown, West Virginia



## Chili Calamari

Squid, 8 ounces  
1 cup flour  
1 cup cornstarch  
Chili sauce  
Salt and pepper to taste

Mix all ingredients together in a bowl. Clean and cut the squid. Toss the squid in the flour mixture and put through a strainer to shake off excess. Put in deep fryer at 350° for approximately one to two minutes until golden brown. Toss in chili sauce.

### Chili Sauce

½ cup ketchup  
½ cup soy sauce  
2 cups sugar  
1 cup white vinegar  
1 cup water  
3 tbsp crushed chilies

Cook the sauce in a double boiler until thickened. Garnish with a molasses drizzle, sesame seeds and fresh scallions.



## Creole Cream Sauce Shrimp with Herbed Toasted Baguettes

1 lb rock shrimp  
1 qt heavy cream  
3 tbsp cajun spice  
1 tsp garlic

Put all ingredients in sauté pan. Bring to a boil; reduce until thick and shrimp are thoroughly cooked.

Serve with toasted baguettes that have been cut lengthwise and topped with a paste of chives, garlic, red pepper flakes, parsley, scallions and unsalted butter. Top with freshly grated pecorino romano and bake at 425° until toasted.



# PARADISE GRILLE

Vienna, West Virginia

Mike Frady has worked alongside Tim and Autumn Moore since the Paradise Grille was established in April 1989. His dedication and expertise is impeccable, and together they have worked and created many new, unique combinations.

The restaurant was first opened in a small log cabin off of Route 50 and I-77 in Parkersburg, WV. In 1991, they moved into the Ramada Inn off of Route 50 and I-77, offering the same cuisine. In 2002,

after the construction of Corridor D, the restaurant relocated once again, and in October 2004, Paradise Grille made its final move to its permanent location at 1403 Grand Central Avenue in Vienna.

The menu reflects seasonal specialties using locally grown spices, fruits and vegetables when available. They have always been known for an array of fresh fish, award-winning BBQ ribs, hand-cut steaks, salads, pastas, tomato bisque and

nightly gourmet specials. The restaurant décor reflects Tim's love for hunting all over the world.

Since Tim's death in January, Autumn and Mike have continued the tradition of great cuisine in Tim's honor. His brother, Lewis, has also contributed to honoring Tim by preparing the best libations in town. Everyone knows, loves and comes to see "Sluggo."

# Paradise Grille Fresh Seared Sea Scallops with Carolina Peaches

Fresh sea scallops  
Fresh chopped garlic and onions  
Sliced peaches  
Feta cheese  
Fresh basil  
Mixture of flour and panko bread crumbs  
Balsamic vinegar  
1 tbsp honey  
Canola oil  
White wine

Lightly coat sea scallops with a mixture of panko bread crumbs and flour. Heat cast iron skillet with canola oil. Add sea scallops. Let sear until lightly brown. Add garlic, onions and peaches. Reduce with white wine. Remove from heat. Top scallops with sautéed peaches, onions, garlic, feta cheese and fresh basil. Drizzle with balsamic reduction.

For the balsamic reduction, take balsamic vinegar and add one tablespoon of honey. Reduce in pan until syrup consistency.



## Paradise Grille Filet Supreme

16 oz. choice filet mignon  
2 chopped scallions  
Fresh chopped garlic  
2 oz. fresh lump crabmeat

Grill filet mignon to temperature of choice. Sauté scallions, garlic and lump crabmeat in butter and olive oil. Reduce in white wine. Remove filet from grill. Top with crabmeat mixture. Drizzle with hollandaise sauce.

### Hollandaise Sauce

3 egg yolks  
1 stick of butter  
Cayenne pepper  
1 tsp sherry  
Juice from one lemon

Add ingredients to double boiler. Stir constantly until thickened. ■