



COASTAL CULINARY DELIGHTS

Sixty Miles of Coastline with an Endless Array of Eclectic Cuisine in the Myrtle Beach Area

Travelers world-over journey near and far to discover the unfamiliar and the types of tastes that distinguish forever-lasting vacation memories. Visitors to the Myrtle Beach area are in for a treat that pleases each and every palate with the area's various styles of strikingly delicious cooking. The area is historically known for its fresh local seafood, rice, grits, sweet potatoes, peaches, berries and a fresh produce season that starts in early spring – making Myrtle Beach a paradise for every “foodie” to indulge.

At the northern end of the Grand Strand, North Carolina-style Calabash reigns supreme, with its traditional lightly-breaded, fried seafood meals. Calabash buffets – the most famous being the Original Benjamin's Calabash Seafood – line Highway 17 for miles, offering guests hundreds of delicious options to choose from; everything from deviled crab to flounder and black bass. With wallet-friendly prices, Calabash has remained a steadfast cooking style since the Myrtle Beach area became a vacation resort in the mid-Twentieth century.

Venture further south and travelers will find themselves in the heart of Low Country, where chefs utilize local ingredients such as Carolina rice, stone-ground grits, shrimp, blue crab, grouper and country ham, in traditional recipes handed down from the Gullah community of the southeastern coastal states. Today, young professional chefs in the Myrtle Beach area are taking this culinary genre to a new level with innovative interpretations of those traditional dishes. These “Carolina Coastal” chefs are using locally sourced ingredients, sustainable meat, fish and seafood, as well as regionally grown produce to enhance the taste and quality of cuisine. One of the most interesting spots to experience this style of cooking is in the community of Murrells Inlet – the seafood capital of South Carolina - where a slew of restaurants sit along the picturesque Murrells Inlet Marshwalk, offering a range of flavors for every taste and wallet.

~Culinary Experiences on the Grand Strand~

Hyman Vineyards

Hyman Vineyards is a natural products company that manages all aspects of the its vineyard, including: growing, formulating, producing and marketing its line of natural products. By doing this, Hyman Vineyards is helping set the stage for alternative crop growing throughout the state of South Carolina and the entire Southern region, where muscadines, and other related botanicals, are native to the soil. The heritage of Hyman Farms dates back to the late 1800s where members of the Hyman Family have been farming a variety of crops in the Pee Dee area of Eastern South Carolina for five generations. With a shift from traditional farming to the 21st Century farming, Hyman Vineyards was created and since has become the main focus. The Hyman Family planted a muscadine vineyard just outside Conway, South Carolina, where they grow naturally sweet muscadine grapes for both medicinal and consumption purposes. The muscadine grapes have been around the rich, fertile soils of the South Carolina Pee Dee Coastal Plain for thousands of years and will continue to be here for the benefit of future generations. For more information and visitor information, visit www.hymanvineyards.com.

Grand Strand Culinary Tours

Grand Strand Culinary tours take visitors on a journey through historical and culinary delights compliments of the Spaniards, Huguenots, Revolutionists and Patriots who shaped the cuisine of the area. The tours vary from a simple traditional lunch in Myrtle Beach to a walking culinary adventure in Historic Downtown Conway. For more information please visit www.grandstrandculinarytours.com or call (843) 446- 6502.

Myrtle's Farmer Market in Downtown Myrtle Beach

Myrtle Beach has its very own fresh farmers market, open three days a week, Wednesday, Friday and Saturday from 9:00 a.m. to 3:00 p.m. Myrtle's Market offers an array of culinary favorites, fresh fruits and vegetables, plus seasonal items. The market is located on Mr. Joe White Avenue at Oak Street. For more information call (843) 457-5618.

Dive Right in to Cooking Classes

Many of Myrtle Beach's restaurants offer guests the chance to participate in cooking classes, learn the tricks of the trade and, of course, sample the finest cuisines! The Brentwood Restaurant and Wine Bar teaches the art of French cooking – from simmering sauces to creating tasty crepes. The Horry-Georgetown Technical College also offers ongoing culinary classes ranging from chocolate making to beer paring making it possible to find a class that will fit any palate. For more information visit the following websites or call restaurants directly for class schedules.

- The Brentwood - www.thebrentwoodrestaurant.com - (843) 249-2601
- Horry Georgetown Technical College - www.hgtc.edu/ce - (843) 477-2020 or (843) 349-5363

~Chef Profiles~

Chef Casey Blake – Drunken Jacks in Murrells Inlet

When Ervin Casey Blake II was 13, he wanted a restaurant job so much he lied about his age. Today, 18 years later, he has achieved executive chef status next door to his original place of employment. The son of Ervin Sr. and Phyllis Blake was raised in Pawleys Island, the youngest of three children. He remembers both of his parents cooking a lot – soul food like fried chicken, collard greens and macaroni and cheese. His first turn at the stove was at age 10, making scrambled eggs. Just three years later the young man got a job bussing tables and washing dishes at Capt. Dave's Dockside Restaurant, and a year after that he was promoted to breading fried foods. By age 15 he was on the line, grilling and sautéing. The future chef graduated from Georgetown High School in 1992 and attended classes in the culinary arts program at Horry-Georgetown Technical College in '93. Early that spring, he moved next door from Dave's Dockside to Drunken Jack's as a line cook. Just three years later he was executive chef, a job he still enjoys. Blake often cooks at home for his wife, Timoka, and their four children ages 14, 13, 8 and 6. Someday he'd like to have his own restaurant. For more information about Chef Blake or Drunken Jacks call

Chef James Clark – Executive Chef of Waterscapes at The Marina Inn at Grande Dunes

After years of evolving, James Clark has found his way home. As Executive Chef at the Marina Inn at Grande Dunes, Chef James' passion for food is balanced by comfortable surroundings and a fantastic team. In 2007, Chef James arrived to his position just in time for Taste of the Town; where he worked to prepare hundreds of samples of Curry Shrimp and Coconut Rice – and earned the People Choice award for Best Entrée on only his second day on the job. Since then, Chef James has refined the menu at Waterscapes, a wonderfully comfortable and upscale waterfront restaurant, sought out by diners staying all over the Myrtle Beach area. Chef James' "less is more" low country cooking belief - using three or four quality ingredients and preparing them with a minimum of fuss - is elegantly apparent in his menus and include delectable specialties like She Crab soup, Blackened Tilapia with Carolina Red Rice and grilled green onion relish, Truffle Sweet Potato Bisque, and Herb and Garlic Rubbed Pork Loin with truffle butternut squash puree. For more information about Chef James or Waterscapes call (843) 913-1333 or visit www.marinainnatgrandedunes.com/dining.

Chef Kurt M. D'Aurizio, Director of Cuisine for South Carolina's Divine Dining Group

Chef Kurt worked his way through high-end dining kitchens in Rochester and Atlanta before arriving in Myrtle Beach. When the Divine Dining Group's Director of Cuisine position was offered, Chef Kurt knew in a heartbeat that he'd found his dream job. Leading a team of talented chefs at Divine Dining Group's restaurants, Chef Kurt's cuisine is shaped by a belief in seasonal menus, prepared with the freshest products available and bringing new ideas to the marketplace. Chef Kurt seeks out local farmers, fishermen, and gourmet food producers to put the best product forward. He is a member of the Sustainable Seafood Initiative, Carolina Farm Stewardship Association, Chef's Collaborative, Slow Food, and other grass roots culinary associations. Divine Dining Group has won numerous awards for their cuisine, including several Taste of the Town Awards, Taste of the Tideland, and other local cook offs and competitions. UMI Pacific Grille was awarded most innovative restaurant in the Southeast for 2007 by Sante Magazine. Divine Dining Group is constantly seeking the best purveyors and bringing creativity, quality, and innovation to their menus. Most of the restaurants change menus twice a year. Chef Kurt can be found working in the kitchen of one of the restaurants most days, as he continues Divine Dining Group's vision of providing the best dining experience possible. For more information on Chef Kurt or Divine Dining Group Restaurants call (843) 238-9381 or visit www.divinedininggroup.com.

Chef Rodney Tallada – Executive Chef of Grande Dunes Properties

Chef Rodney – originally from the Pocono Mountains in Pennsylvania – started out “at the beach” at the Sea Island Inn working under Chef Sam Diminich over a decade ago – where he was first introduced to the concept of low country cuisine. Since then, Chef Rodney has competed in and received awards for several culinary competitions sponsored by the American Culinary Federation, of which he is a valued member. Holding the title of Executive Chef of Grande Dunes Properties, Chef Rodney oversees the everyday operation of three clubs: a public golf venue Resort Club, a semi-private oceanfront venue the Ocean Club and the exclusive private golf club the Members Club. Chef Rodney prepares some of the Grand Strand's best Shrimp & Grits - a dish typical to the area – but also enjoys Chicken Bog, another local specialty consisting of chicken cooked in stock with rice, celery, onions, and smoked sausage. For more information about Chef Rodney or the Grande Dunes call (877) 347-2633 or visit www.grandedunes.com.

Chef Eric Masson – Executive Chef and Owner of The Brentwood

Chef Masson, originally from Brittany, France, began his career in his hometown – receiving two culinary degrees from French schools. He went on to study in London, followed by working in several restaurants in Paris before attending and graduating with honors from the Ferrandi Culinary School in Paris, France, in 1993. He then served time in the French Army, acting as the Colonel's private chef and catering parties from 15 to 400 people. After his time in the army, Eric helped a financier to open a restaurant in Paris called Le Quincampe, where he served as the Chef/Manager for five years. In 1998, Eric and his wife Kim decided to head to Kim's hometown of Amsterdam, NY to open their first restaurant, Ferrandi's. Both Ferrandi's and Eric received multiple awards. Eric and Kim decided to close Ferrandi's in 2003, then went on to open their next restaurant, Bistro, in Brown's Beach in 2004. Next up for Chef Eric was serving as a consultant to 74 State Hotel in Albany, NY, where he developed the entire food and beverage operation and the fine dining restaurant, Marché. The Massons discovered The Brentwood Restaurant during a vacation to Myrtle Beach. They quickly fell in love with the house and took over the business in August of 2007. Chef Eric's approach is creative yet simple, with an emphasis on fresh, quality products and delicious dishes.

Chef Michael McKinnon – Executive Chef of the Cypress Room

Chef McKinnon, a native of Myrtle Beach, began working in restaurant kitchens at the age of twelve, helping out in his father's restaurant, the Kings 17. He landed his first Executive Chef position in 1988 with the Sea Island Inn, acquiring a lot of hands-on experience, and eventually earning a degree in Culinary Arts from Horry Georgetown Tech. He went on to win numerous awards at the Taste of the Tideland before proceeding to work in some of Myrtle Beach's finest restaurants, like The Grande Dunes Ocean Club and the Carriage House Club. He is a very tenacious and energetic chef, whose style is French-inspired New American Cuisine with a devotion to using the best fresh ingredients, and

implementing a simplistic, stylish technique with dynamic presentations. His goal at The Cypress Room is to provide memorable dining experiences through passionately created culinary dishes.

For additional information on the Myrtle Beach Area, visit www.VisitMyrtleBeach.com or call 1.888.Myrtle1.

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