

MENU

DINNER

BAY SCALLOPS

CHEF DAN DALTON, EMELINE, CHARLESTON
Baby Spring Beets, Golden Osetra Caviar and Citrus Mâche
Trimbach, Pinot Blanc, Alsace, France

HOLY CITY HOG COPPA DI TESTA

CHEF NICK MARCHESANO, THE GASPARILLA INN, BOCA GRANDE
Fresh Herb Salad, Pickled Rhubarb, Ramp Mustard, Chicharron
Santi, Infinito Rose, Chiaretto di Bardolino, Veneto, Italy

PILLOWS OF GOLD RICOTTA TORTELLONI

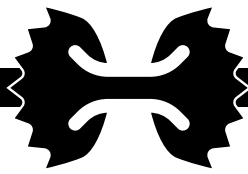
CHEF NICK DUGAN, SORELLE, CHARLESTON
Last of the Season Black Winter Truffle, Very Good Butter
Tornatore, Etna Rosso, Etna, Sicily, Italy

BRAISED WAGYU BEEF CHEEK PASTRAMI

CHEF GARRETT GOOCH, THE RITZ-CARLTON, AMELIA ISLAND
Boursin Congaree and Penn Grits, Fennel Chow Chow
Twenty Rows, Cabernet Sauvignon, Napa Valley, California

THE "BEEHIVE"

CHEF ADAM THOMAS, SEA ISLAND
Tupelo Honey Yogurt, Lemon Curd, Honeycomb Brittle, Lavender Syrup
Emotions de La Tour Blanch, Sauternes, Bordeaux, France



MENU

PASSED CANAPÉS

CHICKEN LIVER MOUSSE GOUGÈRE

BEEF TARTARE ON TENDON CHIP

CRISPY ARTICHOKE AND GARLIC AIOLI

MAYPORT SHRIMP BEIGNETS WITH CAJON AIOLI

BREAD SERVICE

BRIOCHE FEUILLETE

TOMATO FOCACCIA

MEET THE CHEFS



DANIEL DALTON

At the young age of 19, Chef Daniel Dalton completed his training at The French Culinary Institute in New York and first cut his teeth in the vibrant culinary scene of New York City. These days he serves as Area Executive Chef, The Ryder Hotel and Hotel Emeline in Charleston, South Carolina.



NICK DUGAN

A graduate of the Culinary Institute of America, executive chef Nick Dugan brings more than a decade of experience working in some of the most esteemed kitchens in America to Sorelle in Charleston, South Carolina.



GARRETT GOOCH

Garrett Gooch's earliest childhood memories are of cooking at his home in Sarasota, Florida. That joy and passion for food and flavors led him to his current position as Executive Chef at The Ritz-Carlton, Amelia Island overseeing all restaurants and banquet events.



NICK MARCHESANO

Originally from the Washington D.C. area, Chef Nick's culinary journey began in his father's kitchen, sparking his initial interest in cooking. After working at a variety of golf clubs, boutique hotels, and resorts, Nick now serves as Executive Chef at The Gasparilla Inn.



ADAM THOMAS

Chef Adam's culinary career began in a San Diego bakery that ignited his passion for confectionery arts. He honed his skills through an apprenticeship at the Ritz-Carlton Laguna Niguel, then in roles at the St. Regis Monarch Beach Resort, The Beverly Wilshire, The Broadmoor before joining the Sea Island team in 2024.