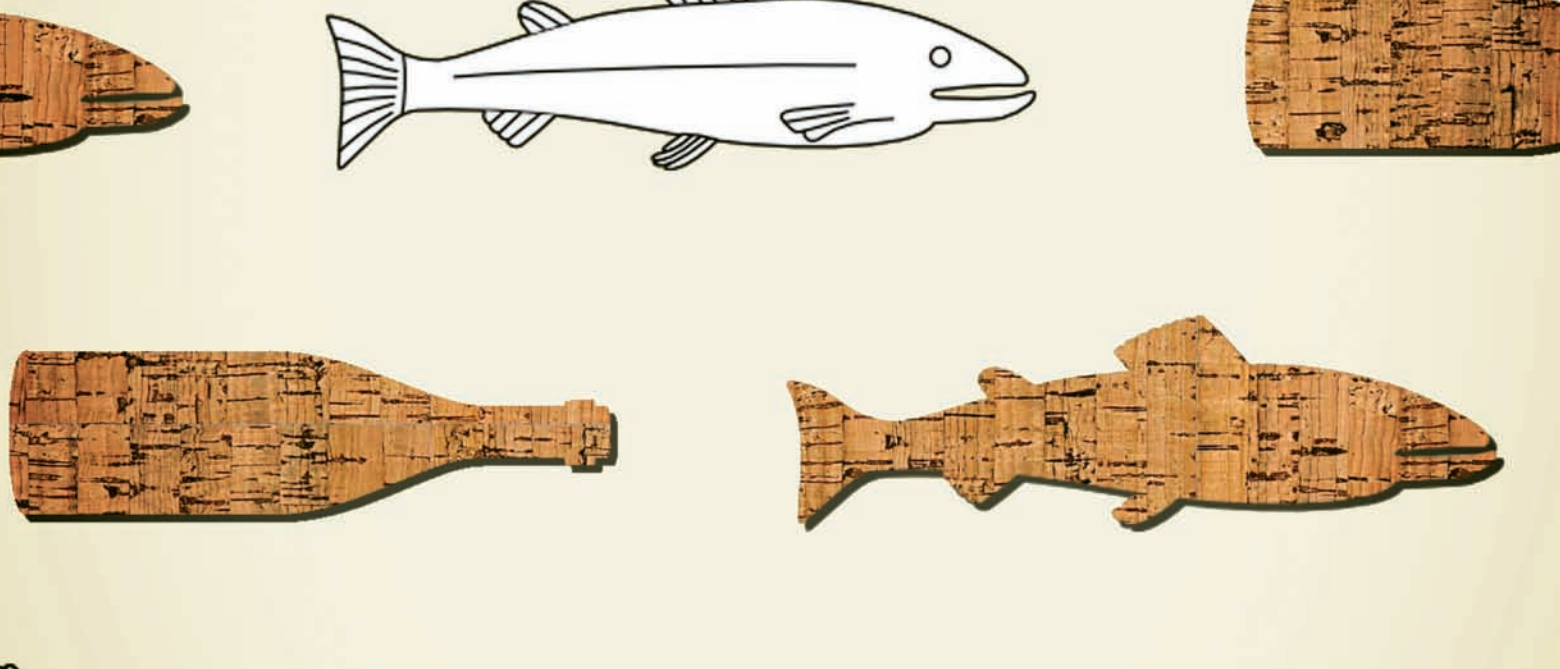
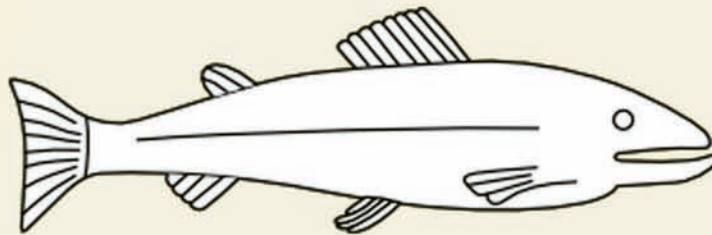




FOOD, WINE &  
SPIRITS FESTIVAL  
**COASTAL  
UNCORKED**

*Presented by Grand Strand Magazine  
and MyrtleBeachHotels.com*

**OFFICIAL EVENT GUIDE**  
**COASTAL UNCORKED FOOD, WINE & SPIRITS FESTIVAL**



**MYRTLE BEACH, S.C. · APRIL 22-29, 2012**

**[WWW.COASTALUNCORKED.COM](http://WWW.COASTALUNCORKED.COM)**





# COASTAL UNCORKED

MYRTLE BEACH, S.C. | APRIL 22 - 29, 2012

## 2012 Oyster Roast: A Cool Kick-Off

Coastal Uncorked heralded in the start of its third year on Feb. 26 with an oyster roast on the scenic, oceanfront lawn of the Sea Captain's House. Nine area restaurants whipped up mouthwatering oyster dishes served with panache, including oyster gumbo, baked oysters Rockefeller, oysters Romano, and oysters and grits. Guests enjoyed a host of beverage samples that included nut brown ale from New South Brewery, Patch Block wine from the W.J. Deutsch & Sons family of wines, and bloody marys mixed with Ketel One vodka.

Attendees enjoyed music from The Paul Grimshaw Band Unplugged. The trio, made up of guitarist and vocalist Paul, guitarist Tom, and fiddle player Sean, played a variety of foot-tapping tunes from country, beach, bluegrass, rock and folk genres.

## A Brand New Location for 2012!

Coastal Uncorked 2012 moves to its new home located in the heart of Myrtle Beach at the site of the former Pavilion Amusement Park. With a stunning view of the Atlantic and a seemingly endless stretch of grass, the site, positioned between 8th and 9th Avenues North, will provide the setting for the third annual Coastal Uncorked Food, Wine & Spirits Festival presented by Grand Strand Magazine and MyrtleBeachHotels.com.

## Oceanfront Grand Tasting Pavilion



Coastal Uncorked offers guests the opportunity to sample beer and wine in our all-new Grand Tasting Pavilion. For just \$40, guests gain access to the festival grounds for one day, which includes admission to the ArborOne Gourmet Village (food available for purchase), the Pavilion Main stage and the Oceanfront Grand Tasting Tents, where guests can sample up to 200 wines from around the world, plus sample craft brews

from Better Brands, Sierra Nevada, and Gordon Biersch and taste barbecue provided by Sysco Foods and Louis's at Stanford's Southern Smokehouse.

**Oceanfront Grand Tasting Ticket prices \$40 through April 22. After April 22, tickets will be \$50. Purchase tickets online at [CoastalUncorked.com](http://CoastalUncorked.com).**



## Chef's Challenge to Feature The Lee Brothers

Sunday, April 29, 6-9 p.m.

**Festival Grounds | \$50 per person**

Returning to Coastal Uncorked for a second year in a row, Matt and Ted Lee, presented by US Foods, will judge the Chef's Challenge scheduled to take place on Sunday, April 29. Matt and Ted, accomplished food writers featured in Travel + Leisure and wine columnists for Martha Stewart Living, hail from Charleston, S.C. The pair launched the Lee Bros. Boiled Peanut Company in 1994. Their first cookbook, "The Lee Bros. Southern Cookbook," won the Julia Child Award from the IACP and the James Beard Foundation Award for Cookbook of the Year. "The Lee Bros. Simple Fresh Southern," their second cookbook, was nominated for a James Beard Award and recently won the IACP award for Best American Cookbook.

The Chef's Challenge, sponsored by SCE&G, is an "Iron Chef"-style competition that features local chefs who will partner with area farmers and fishermen to create succulent dishes using an arsenal of mystery ingredients revealed to them just moments before they compete. Enjoy live music, a silent auction and tastings from participating restaurants. Limited seating available for this event. Corporate tables available.

## Gourmet Village Presented by ArborOne Farm Credit

New for  
2012!

Friday, April 27, 2-8 p.m.

Saturday, April 28, 11 a.m.-8 p.m.

Admission only included in ticket price.

The Gourmet Village, presented by ArborOne Farm Credit, will feature a host of restaurants and vendors who will showcase their best in food and wares. Participating restaurants include Chestnut Hill, Croissants Bistro & Bakery, Gordon Biersch, Martin's Restaurant, Mellow Mushroom, Sea Captain's House and Travinia Italian Kitchen. Food items will be available for purchase and items will range from 1-5 tickets. Art pieces and vendor wares like jams, gourmet cookies, wine lights, jewelry and more will be available for purchase using cash or credit. An ATM will be onsite for your convenience. For a complete listing of participating restaurants and vendors, please visit CoastalUncorked.com.

## Sip, Savor & Stroll at The Market Common

New for  
2012!

Thursday, April 26, 5-7 p.m.

\$10

Make plans now to visit The Market Common on April 26 to partake in the Sip, Savor & Stroll. For just \$10 per person, this tasting event will feature food and beverage samples from participating restaurants at The Market Common. Stroll from one restaurant to the next and decide which is your favorite!

## Sip & Shop

New for  
2012!

Friday, April 27, noon-4 p.m.

Slip out of the office early on Friday and while away the afternoon, tasting wines and strolling through area boutiques featuring the cream of the crop in home décor, cooking utensils, stationery, jewelry, designer clothing, accessories and more. Grab a girlfriend or two and make it a date!

## Owens Discount Beverages Wine Shop

New for  
2012!

Friday, April 27, 2-8 p.m.

Saturday, April 28, 2012 11 a.m.-8 p.m.

With more than 200 wines and brews available for tasting at this year's festival, there's a good chance you'll fall in love with a few. Instead of trying to remember your favorites next time you're at the store, take home must-haves from the Owens Discount Beverages Wine Shop. Located near the entrance inside the festival grounds, Owens Wine Shop will sell many of the beverages available for sampling at the Oceanfront Grand Tasting Pavilion and will provide guests with three convenient shopping options: shop on-site and take home your wine as you exit the festival grounds, place an order for pick-up at Owens Beverages, or have your order shipped to your home where it will be ready and waiting when you return from your travels. Take advantage of bottle and case specials and uncork the festival experience at home.

## Commemorative Wine-Tasting Glass

Included in the Oceanfront Grand Tasting Ticket, while supplies last. Coastal Uncorked and Owens Discount Beverages are proud to offer guests a commemorative tasting glass. With this glass, guests will sample more than 200 wines and brews from around the globe. More environmentally friendly than disposable tasting cups, the commemorative glass will also provide guests with a souvenir to take home to remember their festival experience.

## Grape Stomping

New for  
2012!

Friday, April 27, 2-8 p.m.

Saturday, April 28, 11 a.m.-8 p.m.

Get a taste of the old-fashioned method of wine-making by visiting Coastal Uncorked's Grape Stomp, new for 2012. Don't miss this one-of-a-kind souvenir photo opportunity. Get a chuckle at the funny faces guests are sure to make when they feel grapes squish between their toes for the first time! A donation will go directly to Horry-Georgetown Technical College and Coastal Carolina University to benefit a scholarship endowment set up by Coastal Uncorked.



## Grand Strand Magazine Presents the Scales

New for  
2012!

### Bloody Mary Bar & Lounge

Included in the Oceanfront Grand Tasting Pavilion Ticket. Drink in this guilt-free pleasure! Grand Strand Magazine and Scales Cocktail Mixes have partnered together to present the Scales Bloody Mary Bar & Lounge. Designed as a healthy alternative to high-calorie, sugary drink mixes, Scales mixes are low-sodium, sugar-free, and carbohydrate-free, plus they pack a mere 5 calories into each

serving, making them guilt-free, too. Mixed with vodka-flavored wine, Scales Bloody Marys will treat those who imbibe to major indulgence and guilty-free pleasure. Stop by and say hello to the staff of Grand Strand Magazine.



## Demonstrations

Grand Tasting Tents, various times.

Included in Oceanfront Grand Tasting Pavilion Ticket.

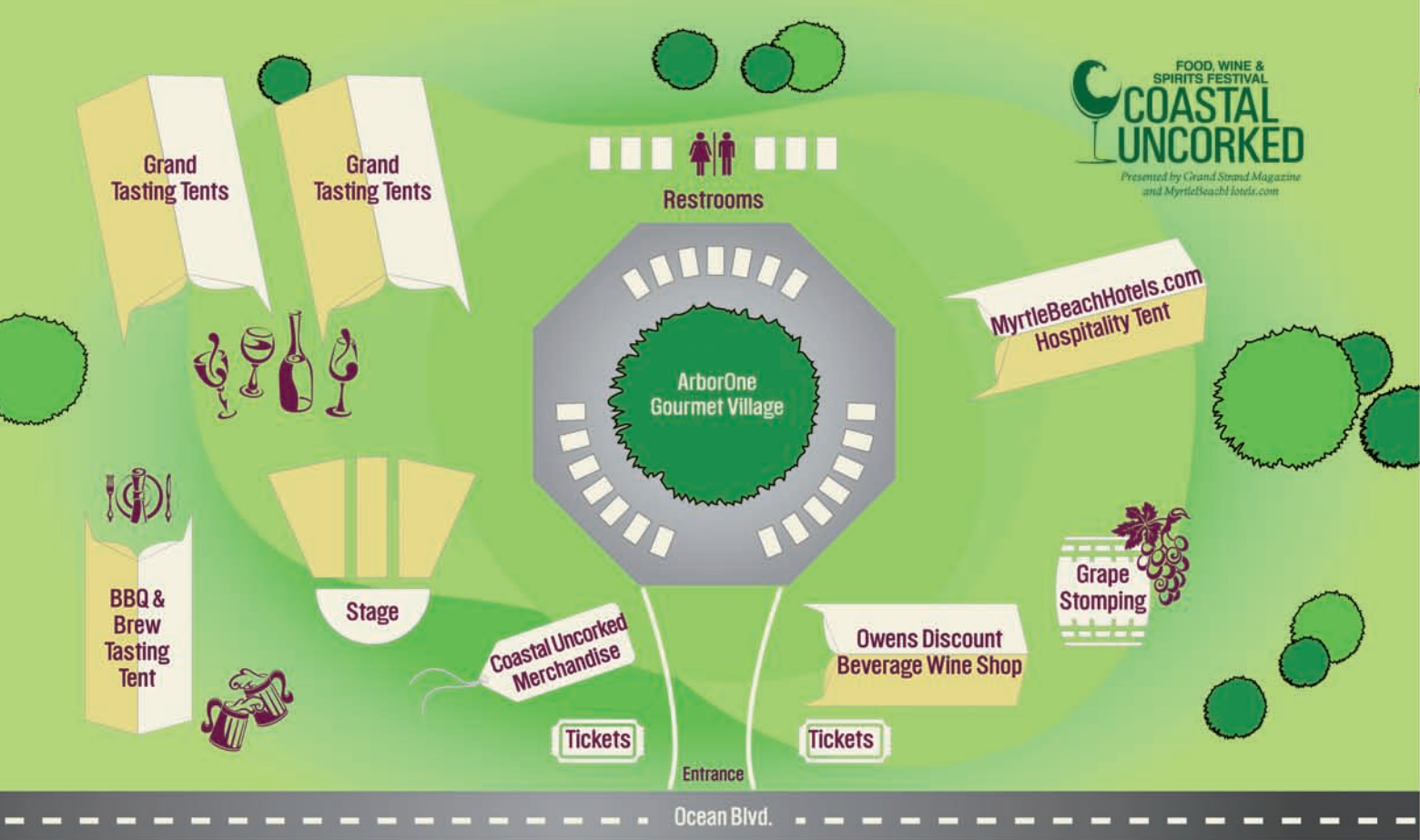
A variety of beer, wine, and food demonstrations will take place on Friday and Saturday in the Grand Tasting Pavilion Tents. Learn about techniques, pairings and more during these seminars, included in your Oceanfront Grand Tasting Pavilion ticket price.

## Live Music on the Main Stage

Friday, April 27, 3:30-8 p.m.

Saturday, April 28, noon-8 p.m.

Beginning Friday afternoon, the Main Stage will come alive with the sounds of a variety of local and regional musical acts, including Grasstowne, A1A and the Austin-Mowery Band. For a complete schedule of musical acts, please go to CoastalUncorked.com.



# 2012 CALENDAR OF EVENTS

## Restaurant Week

All week, April 22-29, at the various restaurants throughout Myrtle Beach and the Grand Strand, participating restaurants will feature a special Coastal Uncorked pre-fixed \$20.12 tasting menu. There will also be wine and beer dinners at select restaurants. See below.

## Theme Dinners

Monday, April 23 - Abuelo's & The Melting Pot  
 Tuesday, April 24 - Gordon Biersch & Sea Captain's House  
 Wednesday, April 25 - The Brentwood & The Dunes Club  
 Thursday, April 26 - Croissants Bistro & Bakery  
 Friday, April 27 - Thoroughbreds

## Sip, Savor & Stroll

Thursday, April 26, 5-7 p.m., at The Market Common. Enjoy samplings from the restaurants at The Market Common as you stroll along the quaint streets. \$10 entry. Must be 21 or older.

## Sip & Shop

Friday, April 27, noon-4 p.m. Various boutiques. Slip out of the office early and enjoy wine samples as you hop from shop to shop. Grab a girlfriend and make it a date!

## Oceanfront Grand Tasting Pavilion & Gourmet Village

April 27-28 at Festival Grounds at 8th Ave. N., Myrtle Beach. Sample a vast array of wines and beer while you enjoy live music with a view of the Atlantic Ocean. Food available for purchase in the Gourmet Village. Enjoy grape stomping and shopping local and regional vendors' wares.

### \$10 Festival Grounds Access Pass

Access to festival grounds.

### \$40 Tasting Tent Entry

Access to festival grounds, tasting tents, food, wine and spirits.

### \$100 Grand Combo Pass

Access to all 3 festival tasting sessions and the Coastal Uncorked Food Fight & Finale Gala.

## Coastal Uncorked Food Fight & Finale Gala

Sunday, April 29, 6 p.m., (Festival Grounds, 8th Ave. N., Myrtle Beach), \$50 ticket. Local chefs will compete in a live "Iron Chef"-style cooking competition. This event will also feature food, beer, wine and spirits. Tasting stations from participating restaurants will serve food to guests. No Gourmet Village on Sunday.

**For more information on Coastal Uncorked Food, Wine & Spirits Festival, call 843.916.2030, email [events@coastaluncorked.com](mailto:events@coastaluncorked.com) or visit [www.CoastalUncorked.com](http://www.CoastalUncorked.com). All events rain or shine. All events 21 and older. No infants or pets.**

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# THEME DINNERS

**April 23-27. Prices and locations vary.**

Throughout Festival Week, area restaurants will offer a series of unique, limited-engagement culinary experiences that are sure to delight the senses. Limited seating available at most events. It is recommended that guests order tickets in advance, as many dinners will sell out. For complete details, visit [CoastalUncorked.com](http://CoastalUncorked.com).

## Tour of Mexico Tequila Dinner

### Abuelo's

April 23

740 Coastal Grand Circle  
Myrtle Beach, SC 29577

**\$50 per person.**

Enjoy a multi-course meal of tantalizing dishes with Mexican flair, each accompanied by a fiesta-inducing tequila. Sorry, sombrero not included.

#### Course One

Freshly made salsa with a hint of El Jimador Blanco tequila, guacamole and chips

#### Course Two

Shrimp cocktail served in a margarita glass with pico de gallo chutney made with Cazadores Blanco tequila

#### Course Three

A special house salad with a honey lime Herradura Blanco Tequila dressing

**Course Four** Choice of One: Pescado Guerrero- Wood Grilled Baramundi Filets with fresh shrimp, scallops, mushrooms, spinach, roasted pepper and sliced avocado in a delicious Don Eduardo Reposado Tequila Sauce; Sautéed Chicken Zucchini- Lightly sautéed chicken breast with sliced zucchini, roasted red peppers and corn with a delicious Don Eduardo Anejo Tequila Sauce; Steak Mojo Deajo- Wood grilled ribeye steak topped with sautéed shrimp in a Mexican style sauce



## Guilty Pleasures Fondue and Delicato Family Wine Dinner The Melting Pot

April 23

5001 North Kings Hwy., Suite 104  
Myrtle Beach, SC 29577

**\$57 per person. Limited seating available.**

Treat yourself to a dinner that's downright sinful! Enjoy this one-of-a-kind dining experience with four courses of sheer indulgence.

#### Course One

Red Pepper Stilton Fondue. Creamy Butterkase & Fontina cheese blended with Roasted Red Peppers and Stilton Blue Cheese. Finished with chopped green onions. Paired with Loredona Riesling.

#### Course Two

A Mediterranean-style Organic Green Salad. Mixed Organic greens tossed with Kalamata Olives, Artichoke Hearts. Roasted Red Peppers and a Sweet Mustard & Herb Dressing. Paired with Irony Chardonnay.

#### Course Three

Certified Black Angus Sirloin, Teriyaki Marinated Sirloin, Fresh White Shrimp, Roasted Red Pepper Marinated Chicken, Memphis Pork Loin, & Cold Water Lobster Tail all served with our unique dipping sauces and fresh vegetables. Paired with Fog Head Pinot Noir.

#### Course Four

Dark & Dolce Chocolate. Rich dark chocolate blended with creamy dulce de leche. Finished with a sprinkle of sea salt. Paired with Black Stallion Cabernet Sauvignon.

## Brewer's Dinner

### Gordon Biersch

April 24

3060 Howard Avenue  
Myrtle Beach, SC 29577

**\$50 per person. Limited seating available.**

Don't miss this meal that celebrates two of life's simple pleasures: made-from-scratch food and hand-crafted beer. Enjoy European-inspired brews, no passport required.



#### Course One

Gorgonzola Pear Salad Paired with Czech Pilsner

#### Course Two

Beer Braised Short Ribs with Jalapeño Grits Paired with Schwarzbier

#### Course Three

Louisiana-style BBQ Shrimp Paired with Marzen

#### Course Four

Fresh Fish Courbouillon Paired with Golden Export

#### Course Five

Bananas Foster Cheesecake Paired with Hefeweizen

## Bubbly by the Sea Sea Captain's House

April 24

3002 North Ocean Blvd., Myrtle Beach, SC 29577

**\$85 per person. Limited seating available.**

Voted Best Seafood Restaurant by readers of Southern Living Magazine, Sea Captain's House boasts a beautiful view and serves three meals a day. At this limited seating engagement, enjoy four delightful courses and a wine demonstration featuring Chandon Wines.

### Course One

'Spring' Spinach & Ricotta Tart

### Course Two

Pickled Okra Succotash

### Course Three

Fresh Atlantic Fish en Papillote prepared with Local 'Spring' Ingredients

### Course Four

'Fresh Picked' Local Strawberries Romanoff



## Forefathers Wine Dinner The Dunes Club

April 25

9000 North Ocean Blvd., Myrtle Beach, SC 29572

**\$100 per person.**

The Dunes Club opens its doors to the public for this grand occasion. Enjoy a panoramic view of the ocean as you savor a specially chosen selection from the Forefathers Portfolio of Wine with each delectable course.

### Course One

Passed Hors d'oeuvres, Lobster Martinis

### Course Two

Appetizer - Duck Confit Strudel with Port Braised Endive, Micro Greens & Truffle Vinaigrette

### Course Three

Salad - Grilled Radicchio with Poached Shrimp & Corn Terrine tossed with a Basil Vinaigrette

### Course Four

Entrée - Rosemary infused Roast Lamb Rack served with Three Potato Hash, Sunchoke Puree and a Coconut Mint Pesto Garnish

### Course Five

Dessert - Lemon & Strawberry Chiffon Gateau with Basil Sorbet

## Whiskeys Around the World Dinner Thoroughbreds

April 27

9706 North Kings Highway Myrtle Beach, SC 29572

**Price TBD.**

Locals and visitors alike have enjoyed dining at Thoroughbreds since 1988. Learn why at this special occasion, when you'll feast on a multi-course meal paired with whiskeys from every corner of the globe. For complete details, go to CoastalUncorked.com.

## French & Lowcountry Cooking Class & Dinner with Chef Eric Masson

### The Brentwood

April 25

4269 Luck Avenue, Little River, SC 29566

**\$78 per person. Limited seating.**

This unique class will include a three-course dinner, cooking demonstration and wine pairing. From Brittany, France, Chef Eric Masson, winner of the 2011 Coastal Uncorked Chef's Challenge, will teach guests how to cook three incredible dishes, each paired with a French wine. With double degrees from Ferrandi Culinary School in Paris, Chef Masson knows authentic French cuisine. Bon appetit!

### Course One

She Crab Soup paired with Sauvignon Blanc, France

### Course Two

Beef Wellington paired with Pinot Noir, France

### Course Three

Crepe Suzette paired with Sparkling Brut, France



## Blend Your Own Bordeaux Dinner Croissants Bistro & Bakery

April 26

3751 Grissom Parkway

**\$125 per person. Limited seating available.**

Delight in dishes sure to please even the most refined palate during this unforgettable dinner experience at one of the most beloved bistros in town. After an education in blending, each couple will receive a Symmetry Kit of fermented juices to mix your own bordeaux .

### Course One

Passed Appetizers with Spring Sangria

### Course Two

Seared Scallop, Carolina Gold Risotto, Baby Carrots, Chanterelles, and a Ramp Nage 2010 Charlotte's Home Sauvignon Blanc

### Course Three

Roasted Squab Breast, Fava Beans, and Morels  
2010 Davis Bynum Pinot Noir, Russian River  
SYMMETRY – THE ART OF BLENDING SEMINAR

### Course Four

Roasted Beef Tenderloin, Spring Asparagus,  
Pimento Cheese Gratin  
2007 Rodney Strong Reserve Cabernet Sauvignon  
Alexander Valley

### Course Five

Salted Caramel Chocolate Tart

# OUTSTANDING MEALS FOR JUST \$20.12

April 22-29, 2012. Various locations.

Throughout festival week, participating restaurants will serve up tasting menus of three or more courses for just \$20.12 per person. Available April 22-29, choose a different menu for every night of the week! **For a complete listing of menus visit CoastalUncorked.com.**

## Chestnut Hill

Choice of Award Winning She Crab Soup or Fresh Crisp Salad with homemade Honey-Lime Dressing, Choice of Salmon Hemingway, Chicken Carbonara, or NY Strip Au Poivre and Choice Fruit and Nut Cobbler or Homemade Cheesecake with Fresh Seasonal Berries. Above menu served with a sautéed vegetable medley, potato du jour, and fresh baked cheese biscuits and muffins.



## Croissants Bistro & Bakery

Choice of Loaded Baked Potato Gnocchi or Salad Wedge with roma tomatoes, bacon, bleu cheese, bleu cheese dressing. Choice of Chicken Cordon Bleu, Shrimp and Grits or Catch of the Day, fresh local fish caught in Murrells Inlet, S.C. And choice from more than 30 dessert options.

## The Cypress Room

Choice of Seasonally Inspired Soup, Chef's daily creation made from fresh ingredients, or Mixed Green Salad, Choice of Petite Beef Sirloin Filet, Cornmeal Dusted Flounder, Grilled Marinated Chicken Breast (All Entrees are served with Roasted Seasonal Vegetables), Choice of Peach Cobbler, Vanilla Bean Ice Cream, or Chocolate Peanut Butter Pie



## E-Noodle

Shrimp Stuffed Fried Tofu, Crab Rangoon, Pot Stickers, Choice of Grouper Tempura with Lemon Mushroom Sauce, Spicy Glass Noodles; Choice of Chicken, Pork or Tofu, Beef Tenderloin with Black Pepper Sauce, Shrimp Chow Mein; Choice of Chocolate

Layered Cake, Coconut Cake, Mango Cheese Cake.  
Each course paired with sake or wine.

## Greg Norman's Australian Grille

(Available lunch only)

Mixed field greens topped with fresh fruit and finished with a citrus vinaigrette; choice of seared Seared strip steak served over house fries and finished with baby green beans and a peppercorn sauce, baked lasagna or blackened salmon with rice and baby green beans topped with a tropical fruit salsa, New York Cheesecake with chocolate and caramel sauces.



## Martin's Restaurant at Long Bay Resort

Choice of Fennel Salad with prosciutto or Cajun chicken, Soup du Jour and Fresh Garden Salad; Choice of Petit Filet Mignon, Beef Burgundy, Wienerschnitzel, Shrimp Scampi, Chicken Provence, Fresh Salmon or Grouper; Choice of Dessert



## Sea Captain's House

Chilled asparagus salad, Sea Captain's House Recipe Shrimp & Grits, Crème Brulee with Fresh Seasonal Berries.

## Tommy Bahama

Choice of Tortilla Soup, Petit Caesar Salad or Fried Green Tomatoes; Choice of Shrimp & Grits, Poblano Chicken, or Grilled BBQ Pork Ribs; Choice of Key Lime Pie or Butterscotch Pudding made with Chocolate Ganache, Scratch Caramel, White Chocolate Mousse.

## Travinia

House Salad with Balsamic Dressing or Caesar Salad, Choice of Fettucine Alfredo, Sausage & Peppers Rustica, Pasta Mia Nona, Spaghetti Bolognese, Sinatra Chicken, Chicken Scallopine or Chicken Parmesan, Cheesecake or Chocolate Mousse Cake



## CIROC GUMMY BERRY MARTINI

Official Cocktail of Coastal Uncorked 2012



Christa Brown and Jeffrey Ray, mixologists from the House of Blues, won the mixology competition for the second year in a row with the creation of the "Ciroc Gummy Berry Martini."

## OFFICIAL COCKTAIL RECIPE

- 2 oz. **Ciroc Berry**
- 3/4 oz. **simple syrup**
- 3 oz. **White Cranberry Juice**
- **Rim the glass with tropical punch Kool-Aid, add muddled raspberries for texture (can be substituted with whole raspberries)**
- **And, last but not least, garnish with a Gummy Bear stir stick.**