

QUARTERDECK BOURBON TOUR DINNER

Maple and Bourbon Glazed Pork Belly

polenta, scallion, pickled Fresno pepper

Chefs Nick Costello and Marco Perez

Quarterdeck

Kabocha Squash Ravioli

makhani gravy, pork jus, guanciale

Chef Danny Flinchum

Links, an American Grill

Smoked Pork Loin

spinach and farmer's cheese stuffing, root vegetable and pork belly hash, black cherry bourbon gastrique

Chef Daniel Mears

Fraser's Tavern

Lollipop Lamb

chimichurri, cranberry mint reduction, pistachio

Chef Frank Roith

Sea Pines Banquets

Beef Tenderloin

roasted artichoke, red sorrel, pistachio-bourbon-bone marrow butter

Chef Jeff Flores

Coast Oceanfront Dining

Bourbon Doughnuts

bourbon caramelized mini doughnuts, warm dark chocolate ganache, warm caramel, candied bacon, strawberry compote, rainbow sprinkles, whipped cream, cinnamon sugar, powdered sugar

Chef Iain Jones

Sea Pines Resort Pastry