



## Lowcountry Gospel Brunch

### Chef Location and Menu:

▪ **#1 – JJ Kern, Huck’s Lowcountry Table**

*First Course* – Banana Nut Bread & Soda Bread with Dried Fruit

*Second Course* – Lowcountry Trio Tasting: Shrimp & Grits, Buttermilk Waffles with Spiced Maple Ice Cream & Collard Greens Stuffed Fried Chicken with Sausage Gravy

*Third Course* – Mimosa Sorbet, Candied Orange Peel & Grand Marnier Tuile

▪ **#2 – Tommy Crayton, Triangle Char & Bar**

*First course* – Biscuits, Bacon & Pimento Cheese

*Second course* – Chipotle Pork Benedicts with Hollandaise & Fruit

*Third course* – French Toast

▪ **#3 – Drew Hedlund, Fleet Landing**

*First Course* – Mixed Berries, Spiced Zucchini Bread & Dill Cream Cheese

*Second Course* – Rock Shrimp Quiche, Creamy Grits, Sausage & Roasted Red Pepper Hollandaise

*Third Course* – White Chocolate Bread Pudding, Bourbon Anglaise

▪ **#4 – John Ondo, Lana**

*First Course* – Assorted Bread, Pastry & Fruit

*Second Course* – *Bacon Eggs & Grits*: Crispy Roasted Pork Belly with Parmesan Polenta & Eggs “In Purgatory”

*Third Course* – *Coffee & Milk*: Espresso Crumble Cake with Crème Anglaise & d Balsamic-Macerated Berries

▪ **#5 – Lance Howard, Locklear’s, Event Chair**

*First Course* – Strawberry Skewers with Chocolate Lattice, Key Lime Pie Muffins

*Second Course* – Poached Eggs, Grit Cakes, Rockville Shrimp Sauce

*Third Course* – Carolina Fig Ice Cream in Praline Cookie

▪ **#6 – Nate Whiting, The Dining Room at the Woodlands**

*First Course* – Coddled *Keegan Farm* Egg & Eggplant Caponata Brioche

*Second Course* – Local Suckling Pig, Collards, *Anson Mills* Grits, Barbecue Jus

*Third Course* – Valrhona Chocolate-Hazelnut Bar

▪ **#7 – Sarah Langenus, Mediterra Catering**

*First Course* – Sweet Potato, Roasted Peanut Bisque, Creamy *Anson Mills* Grits, Local Asparagus, Lump Crabmeat

*Second Course* – Poached Egg with Béarnaise Sauce

*Third Course* – Preserved Peach & Crystallized Ginger Bread Pudding with *Firefly Sweet Tea* Vodka Sauce

▪ **#8 – Daniel Doyle, Poogan’s Porch**

*First Course* – Heirloom Tomato Salad with Goat Cheese Garlic Crostini

*Second Course* – Crabcake, Creamed Corn, BBQ Hollandaise

*Third Course* –Southern Comfort Cake, Vanilla Peach Compote

▪ **#9- James Burns, JBC Catering**

*First Course* – Ruby Red Grapefruit with Burnt Sugar Glaze

*Second Course* – Lowcountry Frittata with Curly Endive Salad

*Third Course* – Bananas Foster Bread Pudding

▪ **#10- Barry Waldrop, True Charleston Cuisine**

*First Course* – Fresh Berry Salad & Biscuits

*Second Course* – Shrimp & Grits

*Third Course* – Coconut Cake

▪ **# 11 – Tyler Dudley, The Daniel Island Club**

*First Course* – Corn & Buttermilk Spoon Bread with Fig Marmalade. Vidalia Onion-Heirloom Tomato Pie, Fromage Blanc, Country Ham Crackling & Grain Mustard Vinaigrette

*Second Course* – Duck Confit-Fingerling Potato Hash, Poached Egg, Local Chives, Tasso Hollandaise

*Third Course* – Banana Coffee Cake, Chocolate Chip Streusel, Banana Compote, Southern Pecan Anglaise