

# WaterScapes

## NEWS RELEASE

Contact: Monique Newton or Jamie Wilburn, LHWH PR  
(843) 448-1123 or [mnewton@lhwh.com](mailto:mnewton@lhwh.com)  
Virtual News Room: [www.lhwh.com](http://www.lhwh.com) for press kit and photos

### **AWARD-WINNING CHEF JAMES CLARK OF WATERSCAPES AT MARINA INN TO PREPARE SUSTAINABILITY DINNER ON DEWEES ISLAND, S.C.**

#### **Clark Will Cook Three-Course Sustainable Meal For 45 Guests As Part Of Dewees Island Sustainable Seafood Dinner**

*April 23, 2010, Myrtle Beach, S.C.* — Award-winning Executive Chef James Clark of WaterScapes at the Marina Inn at Grande Dunes will participate in the Dewees Island Sustainable Seafood Dinner on April 25, 2010 at 3 p.m. on Dewees Island. He is one of three coastal chefs who will prepare a three-course sustainable meal for 45 attendees.

Clark is planning to prepare courses that only include fresh, local products made up of fish that is native to the South Carolina coast, infused with modern techniques for the dinner. This is a specially-made dinner exclusively for the Dewees Island Sustainable Seafood Dinner.

"I'm honored to participate in the sustainability dinner in Dewees Island," Clark said. "This aligns closely with WaterScapes' commitment to sustainable dining and serving only the freshest products to our patrons. This is another excellent opportunity to educate more South Carolinians about the advantages of sustainable cooking and eating."

Seating is limited for the dinner and Dewees Island is only accessible from a ferry ride from the Isle of Palms Marina. The dinner costs \$65 per person and attendees must RSVP to [katy@perrinwoodworking.com](mailto:katy@perrinwoodworking.com).

Clark is an award-winning chef whose talent has been recognized by judges of culinary competitions all along the coast. Most recently, Clark earned first place in the Judges Choice category at the Trio Dinner sponsored by the Myrtle Beach Area Hospitality Association held April 19, 2010. The annual event paired Clark and other top area chefs with students from the Academy for Technology and Academics and the culinary arts program at Horry-Georgetown Technical College.

For the first time in the event's four-year history, participants were judged by celebrity chef judges and local American Culinary Federation judges. Out of the 10 area chefs who participated, Clark and his two student participants received the top score overall for his Seared Scallops with Black Truffle Mac & Parmesan Froth.

As head chef at WaterScapes, Clark leads a culinary team dedicated to providing the best in

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casual fine dining. The restaurant is located on the lower level of the A A A four-diamond Marina Inn at Grande Dunes and is open daily for breakfast, lunch and dinner.

For more information about WaterScapes, call (843) 913-9375 or visit its Web site at [www.waterscapesrestaurant.com](http://www.waterscapesrestaurant.com).

Check out Clark's blog at <http://marinainnchef.wordpress.com>.

For more information on the Marina Inn at Grande Dunes, call 866-337-4954 or visit its Web site at [www.marinainnatgrandedunes.com/press](http://www.marinainnatgrandedunes.com/press).

## **About WaterScapes**

WaterScapes is an elegantly casual restaurant located on the lower level of the Marina Inn at Grande Dunes with breathtaking views of the Intracoastal Waterway. It is open daily for breakfast, lunch and dinner and reservations are recommended, but not required. Under the leadership of Executive Chef James Clark, WaterScapes is committed to the finest in sustainable dining and preservation by serving the freshest products from local providers such as Indigo Farms in Little River, S.C., and Anson Mills in Columbia, S.C. The fish served are hand-selected off the fishing boats in Murrells Inlet and featured nightly on the " Fish Board" with local selections like hog snapper, rock hinds, triggerfish, black bass and Amberjack.

At WaterScapes, guests can also enjoy succulent homemade desserts prepared by Pastry Chef Tina Spaltro. She blends classic American desserts with a modern twist and bakes fresh breads daily, including her famous olive bread.

## **About The Marina Inn At Grande Dunes**

The master-planned Grande Dunes resort spans 2,200 lavish acres set inside an exclusive enclave of lush, naturally beautiful landscape. At the heart of this idyllic retreat you will find the A A A four diamond Marina Inn at Grande Dunes, ideally situated between the Atlantic Ocean and the Intracoastal Waterway. It is tucked away in peaceful seclusion, yet minutes to all of the activities that Myrtle Beach has to offer. The Marina Inn began welcoming guests in November 2006 and offers an array of amenities including a tantalizing selection of restaurants, two championship golf courses and tennis club, 15,000 square-feet of meeting space, naturally landscaped beach and limitless activities. This extraordinary hotel is a blend of elegant, yet casual ambiance with warm, sincere personal service. The Marina Inn is the #1 rated hotel in Myrtle Beach on Trip Advisor.

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