



***FOR IMMEDIATE RELEASE***

**GRANDE GOURMET WEEKEND FOR FOOD-LOVING TRAVELERS**  
***Chefs To Fuse New England's Rich Culinary History With Contemporary Southern Cuisine***

**MYRTLE BEACH, S.C., September 8, 2008** – As many of the nation's best cooks compete for coveted culinary awards, three top chefs will do the opposite this fall when they combine their favorite culinary secrets for [Marina Inn at Grande Dunes](#)' first event created for food loving travelers.

The resort's first **Grande Gourmet Weekend** — a three-day event scheduled for **October 17 to 19** — will blend the latest food trends from historic New England with contemporary Southern fare. Signature receptions, cooking demonstrations and catered feasts will feature menus that fuse local dishes from both regions, with specialty items such as beer braised pork from South Carolina's Caw Caw Creek, "deconstructed" seafood stew with Maine lobster and homegrown desserts from both the North and South.

"We take great pride in our local cuisine here at Marina Inn, with fresh seafood hand-picked from the pier and produce from the area's best farmers," said James Clark, executive chef of WaterScapes, the resort's signature restaurant. "I'm thrilled at the opportunity to combine those flavors with my colleagues' favorite dishes, and expect it to result in some unparalleled treats for our guests."

Chef Clark will be joined by Daniel Dumont, Corporate Chef for Ocean Properties and Calvin Belknap, Executive Director of Food and Beverage Operation at Mount Washington Resort. Both chefs will be visiting from AAA Four Diamond resorts in New Hampshire for the event. Clark, Dumont and Belknap have collectively received awards and honors from a number of industry leaders, including the National Restaurant Association, *Wine Spectator Magazine*, *Epicurean*, the James Beard House, *Bon Appetit Magazine*.

Marina Inn's certified Sommelier Paul Childress and Pastry Chef Tina Spaltro will pair region-specific wines and desserts with the chefs' creations. Menus and demonstrations are being developed to appeal to food connoisseurs and culinary novices alike.

**(MORE)**

## **GRANDE GOURMET WEEKEND**

### **1<sup>ST</sup> ADD**

Pricing for the weekend is \$750 based on two people for two nights in a Grande Guest Room, and includes a welcome reception, cooking demonstrations, a wine seminar, a five-course dinner and a farewell brunch. In addition, four guests will win a spot in a private cooking class.

*For more details or a list of scheduled activities, [click here](#).*

### **About Marina Inn at Grande Dunes**

Recently awarded the AAA Four Diamond rating for a second year in a row, Marina Inn at Grande Dunes brings a new dimension of luxury and service to Myrtle Beach. Located on Highway 17 Bypass in the prestigious north end of Myrtle Beach in the exclusive Grande Dunes resort, Marina Inn at Grande Dunes offers the best of Myrtle Beach with access to all area attractions, breathtaking views of the Intracoastal Waterway, and grande accommodations where couples and families can retreat to their own private escape. Built in 2006, this 186-room European-styled luxury hotel offers five different types of accommodations including elegant guest rooms, 2- and 3- bedroom suites, spacious villas and a host of amenities. The property has four restaurants including the signature culinary venue *Waterscapes*, a marina, and a conference center as well as access to the Resort Club at Grande Dunes and Tennis Club at Grande Dunes. For more information, visit [www.MarinaInnatGrandeDunes.com](http://www.MarinaInnatGrandeDunes.com) or call toll free 1-877-913-1333.

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