

IRON-CHEF COOK-OFF
& WINEMAKER
COMPETITION

CHEF KEVIN KEOGH - QUARTERDECK

Braised Pork Cheeks

murasaki sweet potato puree • crispy pancetta •
roasted cippolini onion • organic baby carrots •
shallot-madeira jus

*2021 Tenuta di Arceno Chianti Classico,
Castelnuovo Berardenga*

*2020 Jackson Estate Collection Pinot Noir,
Anderson Valley*

CHEF VINCENT LOGAN -
CATERING AT THE SEA PINES RESORT

“Birdie on the Nest”

fried chicken breast stuffed with foie gras •
lobster • chives • frisee greens •
pomegranate gastrique

2022 Freemark Abbey Chardonnay, Napa Valley

*2021 La Crema Chardonnay Saralee's Vineyard,
Russian River Valley*

CHEF BRYAN LEE - COAST

Habanero Smoked Jumbo Prawn

shaved papaya slaw • crispy plantain •
cilantro pesto

*2022 Crowded House Sauvignon Blanc,
Marlborough, New Zealand*

*2022 Kendall-Jackson Riesling Vintner's Reserve,
Monterey*

CHEF SEAN CARROLL -
LINKS, AN AMERICAN GRILL

P.B.R. Scallops

white chocolate • potato • broccolini • prosciutto •
jardiniere • lobster-tomato broth

*2021 Captûre Sauvignon Blanc,
Pine Mountain-Cloverdale Peak*

*2022 Cambria Viognier Tepusquet Vineyard,
Santa Maria Valley*