

## ICCA Nashville Culinary Immersion, April 6 – 8, 2022

Hotel: Dream Nashville

Location: 210 4<sup>th</sup> Avenue North Nashville, Tennessee 37219 | 629-213-3020

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Nashville is not only the home of Country Music – it is becoming one of the hottest culinary destinations in the USA. It's a city of immigrants, including America's largest Kurdish population. It's a foodie city, where Indian and Jewish flavors earn accolades alongside traditional Southern fare. It's a growing city, too: 23 hotels have opened in the last two years, with 12 more slated for 2022.



### Wednesday, April 6, 2022

5:00 p.m. – 6:15 p.m.

#### Cocktails and Dim Sum at Tansuo

Award-winning restaurant, Tansuo, has successfully filled the culinary gap and Nashville's longing for fun yet eclectic Chinese cuisine! Meaning 'to explore' in Cantonese, Tansuo is an exploration of contemporary Chinese cuisine, refreshingly innovative cocktails, and a seductively sophisticated interior reminiscent of China's night markets and traditional street fare. The menu features dishes using humble ingredients presented in an extraordinary way such as Foie Sui Man, Taiwanese Seared Ahi, General Tso's Chicken, and Singapore Noodles.



6:30 p.m. – 8:30 p.m.

#### Dinner at Chauhan Ale and Marsala House



Started by Chef Maneet Chauhan, known for her exploits on TV shows such as Iron Chef and Chopped; Chauhan Ale & Masala House is a stylish gastropub which serves a unique blend of Indian street food and southern cuisine. Being a Punjabi, Maneet infuses her culinary traditions with those of her new home (Nashville) to create a wide range of multicultural dishes such as the chicken pakora wrap and the masala pork belly. The restaurant has collected numerous accolades including Best New Restaurant, Best Lunch Spot, Where to Eat Brunch, Best Cocktails, and more from reputable outlets such as USA Today, The Huffington Post, Food Network, Travel + Leisure, Delta Sky, Playboy, Garden & Gun, The Tennessean, Nashville Scene, Eater Nashville, Zagat and Open Table, amongst many others.

## ***Thursday, April 7, 2022***

**8:45 a.m. – 9:45 a.m.**

### **Breakfast at Rise Biscuits and Donuts**

Rise serves Southern Biscuits, Righteous Chicken Sandwiches and Donuts. Their fluffy, buttermilk and Cheddar biscuits are made from scratch and filled with savory ingredients ranging from crispy bacon and country sausage to fried green tomatoes and their famous Righteous Chicken. What makes their chicken Righteous? It's tenderized, brined in buttermilk, fried to golden-brown perfection, and then served on a biscuit, bun or as strips with your choice of toppings and sauces.



**10:00 a.m. – 12:00 p.m.**

### **Bowling and Tasting at Pinewood Social**



A place to be morning, noon, or night, and whether you work or play, socialize or not, it's up to you. The Pinewood Social has just about everything you could want for a fun outing. The 13,000-square-foot space houses outdoor swimming pools, a bowling alley, bocce ball courts, karaoke, pool tables, multiple bars, and an outstanding restaurant. Slip on a pair of bowling shoes and see who gets a strike first, while we knock down as many pins as we can in their private bowling alley.

**12:30 p.m. – 2:00 p.m.**

### **Lunch at Peg Leg Porker**

Owned by Carey and Delaniah Bringle, they have won numerous awards and been honored to cook with some of the top chefs in the world, including cooking at the prestigious James Beard House two times. Their meats are smoked fresh daily, delicious sides are made from scratch with love, and use local bakeries for bread and desserts. A place that is always bustling with avid foodies waiting to get their hands on some delectable delights like Dry and Wet Ribs, Pulled Pork Sandwiches, Grilled Chicken, Chicken Wings, Steaks and more.



**2:45 p.m. – 3:45 p.m.**

### **Cocktails at White Limozeen**



Graduate Nashville's rooftop venture, White Limozeen regales patrons with tasteful cocktails and delectable dishes which are a blend of the French and American styles of cooking. Sip on ingeniously crafted libations as you admire the vistas unfolding in the vicinity or dig into savory bites cooked to perfection within the quirky confines of the restaurant's interior.

**4:00 p.m. – 5:00 p.m.**

**Hattie B's**

With a line that reaches out the door on most days, you know Hattie B's Hot Chicken is good before you even taste it. Their chicken comes in four levels of hotness, from mild to extremely spicy. Crispy and fried to perfection, it's arguably some of the best soul food in Nashville. Add a couple of sides, like, gooey mac and cheese or collard greens to complete the perfect Southern dining experience.



**5:30 p.m. – 6:30 p.m.**

**Whiskey Tasting at Gerties Bar**



Named for Gertrude Cleo Lythgoe, known as 'Queen of the Bootleggers,' Gertie's Whiskey Bar celebrates freethinking and individualism, at the bar and in the glass. Gertie's was named the Best Whiskey Bar in Tennessee by Thrillist, and offers over 600 bottles of rare and hard to find whiskeys. Gertie's offers unique cocktails, rare and unusual wines, and has one of the largest whiskey selections in the south!

**7:00 p.m. - 'til**

**Dinner at Sunda New Asian**

Inspired by a lifetime of culinary and culturally immersed travel throughout Southeast Asia, the owners developed the Sunda concept to celebrate the beautiful fusion of intermingling cultures found on the Sunda Shelf, a landmass, today submerged under shallow seas, that was once surrounded by the many different countries and cultures we celebrate at Sunda today like Japan, the Philippines, Indonesia, Thailand, China and more.



**Friday, April 8, 2022**

**8:30 a.m. – 10:00 a.m.**

**Free time at the Dream or explore Nashville**

**10:00 a.m. – 12:00 p.m.**

**Breakfast at the Dream Nashville**



Stateside Kitchen, located in the Dream Hotel, is known for its lively brunch! You can expect musical performances, bottomless mimosa and cocktail options, and delicious bites!

**1:00 p.m. – 3:00 p.m.**

**Lunch at Martin's Bar-B-Que Joint**



West Tennessee's legendary whole-hog BBQ tradition is the cornerstone of Martin's Bar-B-Que Joint. Pat Martin learned the art and craft of West Tennessee-style smoke and meat 25 years ago in the tiny town of Henderson, TN before making Nashville his home. The day starts at 5 am, every day, seven days a week. From the sides to the sauces, everything is made from scratch every single day - You'll never find a freezer or microwave in their kitchens. But the bar-b-que starts a day ahead, as the process for smoking whole hogs simply can't be rushed.

**3:00 p.m. – 4:00 p.m.**

**Moonshine Tasting at Ole Smoky and YeeHaw Brewing**

Ole Smoky Distillery, the leading craft distiller of Moonshine and home of the world's most visited distillery has expanded their presence in Tennessee by joining forces with Yee Haw Brewing Company, one of Tennessee's top craft breweries, to collectively open a complex in Nashville's burgeoning area of SoBro.



**4:30 p.m. – 5:30 p.m.**

**Tour of Hatch Show Print in Music Hall of Fame**



The oldest print shop in America opened in 1879. For decades, Hatch Show Print was the leading poster printer for circuses, vaudeville shows and sporting events. Today, it is located in the Country Music Hall of Fame and is best known for creating images of Grand Ole Opry stars, thousands of which line the shop's walls. Modern-day artists employ the same techniques that have been used since the 15th century, including printing works on site.

**7:00 p.m. - 'til**

**Henrietta Red**

In a bustling stretch of Germantown, Henrietta Red is an American restaurant offering seasonal contemporary cooking. The dream of Nashville-native and chef Julia Sullivan, Henrietta Red focuses on simple and fresh ingredients. Vegetable-forward dishes and a wide variety of oysters are complemented by unique natural wines and craft cocktails. With a daily cava & oyster happy hour, rotating selections also make their way onto the menu from classic cocktails to locally brewed cider. Henrietta Red was named one of America's 50 Best New Restaurants by Bon Appetit in 2017 and one of GQ's Best New Restaurants in American in 2018. Additionally, Chef Julia was named one of the Best Young Chefs in American by Robb Report in 2018 and one of the Best New Chefs by Food and Wine in 2018.

