

ICCA Culinary Immersion- Charleston March 14th – 15th

Hotel: Francis Marion Hotel- 387 King Street, Charleston, SC 29403

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International
**CORPORATE
CHEFS**
Association



We're very excited to kick off 2018 with our Culinary Immersion in **Charleston** March 14th-15th.

It's been seven years since ICCA was last in The Holy City, and it has expanded well beyond King Street! Join us to experience the city's Southern Charm as we explore the Lowcountry cuisine (don't call it Southern food) for which it has become famous.

Wednesday, March 14th

Meet in lobby at 8:30 am.

9:00 am – 10:30 am: Breakfast at Poogan's Porch; <http://poogansporch.com/>

Meet in the Francis Marion Hotel lobby at 8:30 am to walk to breakfast at 8:45 am. Enjoy a Lowcountry breakfast with Chef Daniel Doyle at the historic Poogan's Porch, which has been serving Charleston staples since 1976 in a restored Victorian house. Open 365 days a year, they have become a Southern institution.

10:45 am – 12:00 pm: Lunch at Minero; <http://minerorestaurant.com/>

Minero is Sean Brock's non-traditional Mexican restaurant where we will have lunch and learn more about the traditional corn nixtamalization process. Sean's menu offers a collection of the flavors and cultures of Mexico, with a Southern spin. After trying over 40 varieties of corn, Sean and his team finally chose Masienda, Geechie Boy Mill, and Anson Mills to supply the corn to make their fresh masa daily.



12:30 pm – 1:30 pm: Barbecue Demo at Lewis Barbecue; <http://lewisbarbecue.com/>

John Lewis was on the competition barbecue circuit before moving to Austin to help his friend, Aaron Franklin, open Franklin Barbecue. In 2015, after wild success at Franklin's, John packed up his smoker and moved to Charleston to introduce Texas barbecue to the south when he opened Lewis Barbecue. Get a behind the scenes tour of his smoking room and enjoy some barbecue.

1:45 pm – 3:00 pm: Afternoon Mezze at Butcher & Bee; <https://butcherandbee.com/>



We'll meet Chelsey Conrad at Butcher & Bee. With a simple initial vision of "gourmet meat between two pieces of bread," B&B has expanded to breakfast, lunch, and dinner, plus a second location in Nashville. We'll get to hear about her Israeli influences, including her recent dinner collaboration with Michael Solomonov from Zahav in Philadelphia.

3:15 pm – 4:30 pm: Dine Around at Workshop Food Court; <https://workshopcharleston.com/>

Charleston's first food hall is owned and operated by Butcher & Bee. With just one permanent tenant, Bad-Wolf Coffee, the other stalls rotate concepts on a staggered schedule. The current lineup includes Juan Luis, John Lewis' ode to his favorite Tex Mex restaurants growing up in El Paso; New York-style pizzeria Slice Co; Pink Bellies, a popular local Vietnamese food truck; Sambar, a traditional Indian restaurant from the chef/owners of Glazed Gourmet Doughnuts; and Fowl Mouth offering a fresh take on healthy, fowl-focused fare.

4:30 pm – 5:30 pm: Tour of Edmund's Oast Brewing Co; <http://edmundsoast.com/>

Located just next door to Workshop Food Court, we'll get an exclusive tour of this brewery, including areas dedicated to barrel-aging and a sealed area for sour and wild fermentations

6:00 pm: Brief recess at hotel. Gather in the lobby at 6:15 pm for the walk to dinner.

6:30 pm – 'til: Dinner at The Macintosh;

<http://themacintoshcharleston.com/>

Wind down the day at Jeremiah Bacon's The Macintosh. As a five-time James Beard semifinalist, Jeremiah has emerged as one of the top regional chefs as his restaurant group Indigo Road continues to expand in Atlanta, Nashville, and Charlotte. Before heading back to the hotel, walk upstairs to their bar and rooftop terrace, The Cocktail Club for a nightcap.



Thursday, March 15th

Meet in lobby at 8:30 am.

9:00 am – 10:30 am: Hominy Grill; <http://hominygrill.com/>

Meet in the Francis Marion Hotel lobby at 8:30 am to walk to breakfast at 8:45 am. Located in a historic Charleston single house has been dishing up its simple, clean fare since 1996 with James Beard Award winning chef/owner Robert Stehling. Roberts takes the Lowcountry traditions of the past with the bounty of the land and sea to guide his cooking.

11:15 am – 1:00 pm: Tour and Tasting at Charleston Tea Plantation;

<http://www.charlestonteaplantation.com/>



We head to Wadmalaw Island to tour the Charleston Tea Plantation with world-renowned tea maker Bill Hall. As a third-generation tea taster, Bill has been associated with the plantation since it was founded in 1987. Since then, he has traveled throughout the world's tea growing regions to further educate himself on the different cultivation and production processes of tea.

1:30 pm – 2:30 pm: Traditional Gullah lunch at Joseph Fields Farm;

<http://www.josephfieldsfarm.com/>

The Gullah culture originated on plantations in the south that were linked to slaves from specific West African ethnic groups. We will be treated to a traditional Gullah lunch prepared by local Gullah legend Chef BJ Dennis at Joseph Fields Farm. Joseph's great-grandparents were slaves in South Carolina before his grandparents purchased 11 acres on John's Island. Joseph and his siblings currently run a 50-acre certified organic farm on the same land their great-grandparents worked.



3:00 pm – 3:45 pm: Tasting at Firefly Distillery;

<http://fireflyspirits.com/le-gate>

With an abundance of great local tea, it's only natural that the world's first sweat tea vodka distillery is on Wadmalaw Island. We'll stop by Firefly Distillery for a tour and tasting of this rustic island distillery.



4:30 pm – 6:00 pm: Reception at Husk;

<http://huskrestaurant.com/>

We head back into town to Husk, from James Beard Award-winning Chef Sean Brock of McCrady's and the Neighborhood Dining Group. Led by Executive Chef Travis Grimes, a Lowcountry native who has actually been with the restaurant group longer than Sean, Husk focuses on an ingredient-driven cuisine that begins in the rediscovery of heirloom products that use to define the South.



6:15 pm: Brief recess at hotel; gather in Lobby at 6:30 pm for the walk to dinner.

7:00 pm – 'till: Lowcountry Boil and Oyster Roast at Leon's; <http://leonsoystershop.com/>



We'll make a quick stop at the hotel before meeting in the Lobby at 6:00 pm to walk to dinner at Leon's Fine Poultry & Oyster Shop for the final stop of the event, a Lowcountry boil and oyster roast! Enjoy some fried chicken and Grower Champagne at this neighborhood oyster bar on the corner of King and I Street, that has been recognized by Bon Appetit, Food & Wine, James Beard, Eater, and more for their welcoming atmosphere and stand out food!

Join us for a nightcap at the Francis Marion or one of the several bars on the walk back to recap our learnings from this amazing first ICCA Culinary Immersion for 2018.