



Meat and Meander

Thursday, April 11 – 6 pm – 9 pm

Waters Building

Grilled! Smoked! Marinated! Slow Roasted! This event is all about the meat! Enjoy cooking demonstrations and tastings including decadent sides and desserts all paired with sumptuous wines from the Kysela Pere et Fils and craft beers from Local Motive and Seminar Brewing. Billy McBride and Stephen Thompson, owners of Local Motive, along with Seminar Brewing's Bryan Fisher, Travis Knowles, Shawn Steadman, John Mattheis and Dave Peters will be on hand to discuss their many unique local brews. This casual event will showcase all these local chefs, sommeliers and brew masters, who will be present to guide the way! And, we are excited to announce that Heidi Vukov, the 2018 South Carolina Chef Ambassador and owner of Croissants Bistro and Bakery and Hook and Barrel, will also join us this evening! Make sure you purchase a signed copy of her cookbook, *Bonjour, Ya'll!*

\$85 per ticket (tickets may be purchased through Eventbrite)

Downtown Sip & Savor

Friday, April 12 – 6 pm - 9 pm

Mandatory check in begins at 5:45 pm at the Florence Chamber of Commerce Office

Join us in downtown Florence along Dargan and Evans Streets for grand wine and beer tastings, hors d'oeuvres, and browsing the many boutiques. A myriad of downtown businesses will serve as tasting rooms showcasing 24 wines from Rick Havekost's Micky Finn's. Test your "nez" and compare tasting notes with knowledgeable sommeliers. And for the beer connoisseur, Local Motive and Seminar Brewing will feature several of their extra – ordinary craft beers throughout the evening. Enjoy a spring evening in downtown Florence as you stroll from venue to venue. Option for purchase will be available that evening with pick up from the Micky Finn's Pamplico Highway location beginning the day after the event.

\$50 per ticket (tickets may be purchased through Eventbrite and tickets will be available for purchase the evening of the event at the Chamber Office)

From January 11 to February 28 discounted advanced tickets will be on sale through Eventbrite for only \$40. Take advantage of this savings!

A Full life, Full Forward Feast – The Final Pour

Saturday, April 13 – 6:30 pm

FMU Performing Arts Center Lawn

An elegant evening of fine wines from Laetitia Winery from California's Central Coast will be paired perfectly with a five course, locally sourced, impeccable feast prepared by award winning chefs that is sure to delight the palate. The feast will begin with a wine reception adjacent to the tented dining area outside on the lawn of the FMU Performing Arts Center and concludes with a memorable final pour paired with a scrumptious dessert created by the 2018 South Carolina Chef Ambassador, Heidi Vukov. All chefs and sommeliers will be present to make observations and visit with guests.

Menu

Hors d'oeuvres by Chef Cooper Thomas of Victors

Charcuterie display including specialty meats & cheeses from around the world & around the corner.

This display comes with toasted crostini, artisanal crackers, honey comb, & grain mustard. The following will be passed throughout the reception: Mini BBQ parfaits topped with pork skin cracklin, Cajun cream cheese deviled eggs with blackened salmon and Pistachio blue cheese mousse en croute

First Course: Amuse Bouche by Chef Kelly Vogelheim of Town Hall

Duck confit croquette, local strawberry gastrique, smoked taleggio grits, and candied bacon

Second Course: Salad by Chef Jamie Verstoep of Redbone Alley Restaurant

Rolled hydroponic Bibb, butter poached lobster salad, locally-sourced tomatoes, Benton's bacon, lemon herb emulsion and spring chives

Third Course: Amuse Bouche by Chef Tee Goodman of Wholly Smokin'

A zesty mixture of five beans, fresh corn and Feta cheese tossed with green peppers, red onions and a light and tangy vinaigrette served with crispy tortilla chips

Fourth Course: Entrée by Chef Chris Moebus of Pee Dee Catering

Rosemary encrusted marinated filet mignon with a grain mustard and fresh herb cream sauce served with a vegetable medley of roasted red bliss potatoes, summer squash, onion, peppers, tomatoes and delicate herbs.

Fifth Course: Dessert by Chef and Restaurateur Heidi Vukov of Croissants Bistro and Bakery and Hook and Barrel

Pecan praline crust with three layers of heaven: dark chocolate, milk chocolate mousse, and strawberry mousse topped with a chocolaty strawberry.

Dress: Jackets for Gentleman and Garden Attire for Ladies

\$125 per ticket (tickets may be purchased through Eventbrite) In the event that a guest would like to purchase an entire table, there will be tables of eight.

PARTICIPATE IN ALL THREE, NOT TO BE MISSED, EVENTS FOR ONE SPECIAL PRICE:

“THE LOCK, STOCK AND WINE BARREL”

TICKET OPTION

FOR ONLY:

\$225