

New Orleans & Charleston, SC



Above: Typical architecture in French Quarter.



Husk restaurant in Charleston, SC.

A Tale of Two Cities

Every day I have a little chuckle with myself about what a great job I have. I get to travel to all of these interesting American cities eating my way through the best cuisine they have to offer while I sell 3 amazing Upper Bavarian breweries' beers. Then while I "work" in those cities I make a point of getting in some tennis or cycling or even skiing, just so I can build up my thirst.

I have recently added two new cities to my route – New Orleans and Charleston, South Carolina. Here I am now over

50 years old and I have been all over Europe but had never been to these two great southern cities before. I have fallen in love with both. They are from 2 different centuries with all their historical architecture and attitudes preserved. New Orleans is an edgy Paris from the early 1700's and Charleston is a throwback to the early 1800's plantation lifestyle. The best part is both cities have a fantastic culinary scene very true to their roots.

Since Katrina, New Orleans has been rebuilding and there is a noticeable buzz of excitement that the city is now better than ever. New restaurants are opening all the time. Buildings are getting rebuilt better and more beautiful than ever. They are now even turning a closed Naval Base and the only hurricane proof building in the city into high and low income housing. I am an architecture nut. The old mansions in the St. Charles area of New Orleans are as majestic as homes anywhere in the world and just driving down the streets in this area is heaven. Built after Katrina in the middle of the 1300 acre City Park is a wonderful public tennis center. They have 16 hard courts and to my delight 10 clay courts for my old knees. How about 2 hours of dirt ball in the 75 degree heat with 95% humidity. This is my kind of thirst building activity. Once thirsty and hungry, I enjoyed four of the best restaurants in town: **Herbsaint** (twice), **Cochon**, **Boucherie**, and **Root**. All 4 serve modern interpretations of French Cajun Southern cooking. Those were just the restaurants I had time for; when I go back in September I need to visit **Rue 127**, **Bacchanal Wine Shop and Music**, **Maurepas Foods**, **Le Petite Grocery** and **Cure**. And who knows what else I have missed?

Charleston is much smaller than New Orleans and moves at a bit of a slower pace. It is made up of islands, inland waterways and the Atlantic Ocean to the east. The Old Town is even smaller than the French Quarter in New Orleans but has just as much to offer. And every day the weather is nice the Ravenel Bridge is full of beautiful people getting some exercise. I did not get a chance to play tennis this trip but the Family Cup tennis facility has dirt and some bodies for my next trip. Two of the best restaurants in the country are owned by Sean Brock – **McCrary's** and **Husk**. I had the great opportunity to eat at McCrary's while I was there. Their four course menu is fantastic and is only \$60. The wine list was exquisite and I introduced my sales rep, who was at dinner with me, to the Scheurebe grape. Below is a copy of that night's tasting menu.

I stayed out on Mount Pleasant at the Old Village Post House where the Maverick restaurant group has a very good restaurant. Next trip I need to visit along with Husk; **Magnolias**, **Le Fourchette**, and **Two Boroughs Larder**. This was my first taste of Charleston and there is a lot more discovering to do.

MARK'S RESTAURANT ROW

McCrary's

2 Unity Alley, Charleston, SC
29401

843.577.0025

<http://mcCradysrestaurant.com/>

MCCRADY'S

(FIRST COURSE)

A Salad of Warm Summer Vegetables
Roof Top Herbs

South Carolina Peaches
Burden Creek Goat's Cheese, Pistachio and Nasturtium

Cucumber Gazpacho
Blueberries, Shiso, Olive Oil and Kimberly's Stone Crab

Strube Ranch Wagyu Beef Tartare
Egg Yolk, Ramps and Mustard Green

Heirloom Tomatoes and Plums
Rice Milk and Kabosu Vinaigrette

(FISH COURSE)

Grouper Crusted with Herb and Vegetable Seeds
Lettuce Cream, Smoked Goat Cheese, Courgettes and
Lemon Thyme

Grilled Cobia
Heirloom Tomato, Corn Kimchee and Chrysanthemum

Charred Octopus
The Color Green

Charleston Shrimp and Capers Inlet Clams
Heirloom Cauliflower and Field Peas

(MEAT COURSE)

Duo of Berkshire Pork
Malted Barley, Eggplant, Turnips and Wild Celery Aigre-Doux

Strube Ranch Wagyu Flatiron
English Peas, Yeast, Wild Flowers and Onions

Trio of Kathadin Lamb
Baby Fennel, Blueberries, Elderflower and Maitake

Duck Aged and Roasted on the Bone
Allium, Sumac and African Blue Basil

Thornhill Farms Chicken
Roasted Carrots, Black Walnuts, Chanterelle Jam and Wild Herbs

(DESSERTS)

Heirloom Oat Panna Cotta
Pine Nuts, Milk and Honey Sherbet

Chef's Cheese Selection
Three Artisanal Cheeses

Chanterelles with Tennessee Dark Chocolate
Chervil Ice Cream and Corn

South Carolina Peaches
Purple Basil Biscuit, Peach Cream and Sorbet

4 COURSES \$60

Make a selection from each course

À la Carte Menu available upon request.

(THE FARMERS)

Border Springs Farm

Craig Rogers, Patrick Springs, Virginia
Kathadin Lamb

Thackeray Farms

Sean Thackeray, Wadmalaw Island, South Carolina
Vegetables and Pigs

Our Local Foods

Maris Baldwin, McClellanville, South Carolina
Chicken, Eggs, Vegetables and Herbs

Abundant Seafood

Mark Marhefka, Charleston, South Carolina
Local Fish

Laura Uchtmann

Our Rooftop
Herbs, Flowers, Leaves and Shoots

Appalachian Heritage Foods

Adam Musick, Max Meadows, Virginia
Berkshire Heritage Pigs

Dirt Hugger Farm

Meg Moore, James Island, South Carolina
Herbs, Vegetables and Flowers

Geechie Boy Farms

Greg Johnson, Edisto Island, South Carolina
Vegetables and Grains

Anson Mills

Glen Roberts, Columbia, South Carolina
Grains, Knowledge, Inspiration

Executive Chef Sean Brock

Chef de Cuisine Jeremiah Langhorne

Wine Director Cappie Peete

Pastry Chef Sean Ehland

FALL FESTIVAL BEERS



My favorite time of year in the Alps is August through October. The days are still very long and the weather is dry and warm. The lakes are warm and the Bavarian girls are in bikinis, tops optional. Beer festivals are in high gear. The special beers released this time of year are all pale in color but are around 6%abv so you become happy just a little bit faster than with our normal 5% day beers.

This year along with the year round Festival style beer from Schöenram, the Gold, we will have the Hopf Spezial Weisse, and new for us this year Kloster Reutberg's Aegidius Trunk.

The Hopf beer fest starts on the first Thursday of August and goes on for 4 days. They release their Hopf Spezial Weisse. Where the Helle Weisse weighs in at 5.3%abv this wonderful wheat is 6%abv. You can detect a bit of dried apricot on the finish and a bit less banana and more spice. Last year it was sold out in a month after arrival.

This will be the first time that we will be



importing Kloster Reutberg's Aegidius – Trunk. This beer commemorates the first brew master for the nuns – Father Aegidius. So in his honor they brew up an unfiltered Maerzen that weighs in at 5.3%abv. It is a beautiful light red color and a bit dry. We will also have a limited amount of this.

So those of you planning beer festivals in September and October make sure you talk to your distributor at the end of August to receive your allotment of our fall seasonals. How great would it be to go to beer festival this fall and have available the Schöenram Gold, the Hopf Spezial Weisse, and Nuns' Aegidius – Trunk for your friends and patrons. All the beer should be in by the first of September.

Prost,
Mark

