

SAVOR SOUTH WALTON CULINARY VILLAGE & NOSH PAVILIONS

The Savor South Walton Culinary Village and Nosh Pavilions offer an array of food tastings, food and wine pairings and access to the people who make these amazing dishes.

GRAND TASTINGS

CHEFS AND SPECIAL
GUESTS INCLUDE:

CHEF MAX MORRISON
CULINARY DIRECTOR, THE CRAFT BAR,
THE WINE BAR, AND SOUTH WALTON
BEACHES WINE & FOOD FESTIVAL

CHEF YOSHI EDDING
HARBOR DOCKS, DESTIN

CHEF PRINCETON MCDONALD
BAREFOOT'S BEACHSIDE BAR & GRILL,
AT HILTON SANDESTIN BEACH GOLF
RESORT & SPA

PUBLIX SUPER MARKET

GRIMALDI'S COAL OVEN PIZZERIA,
GRAND BOULEVARD

LOUIE LOUIS
SOUTH WALTON

THE PERFECT PIG
SOUTH WALTON

JACKIE COX
WINE WORLD NW FLORIDA

RINSKE DE JONG WORKING COWS DAIRY
SLOCOMB, AL

SATURDAY & SUNDAY

WINE WORLD
CULINARY VILLAGE

**CHEF MAX MORRISON WILL PREPARE
MOUTH-WATERING EXCLUSIVE DISHES
TO COMPLEMENT THE FEATURED WINES
THROUGHOUT CULINARY VILLAGE DURING
SATURDAY AND SUNDAY'S GRAND TASTINGS.
DISHES INCLUDE:**

FRIED GOAT CHEESE, SAN MARZANO
TOMATO SAUCE

TABOULI SALAD WITH BRAISED
SPANISH OCTOPUS

SMOKED SALMON CANAPES,
HERB CREAM CHEESE

COLD SMOKED WILD SALMON,
PICKLED RED ONION

LEMON, FETA, SPINACH, POLENTA CAKE
WITH SHRIMP AND CITRUS GLAZE

GRILLED MARINATED FLANK STEAK WITH
ARGENTINIAN CHIMICHURRI SAUCE

MINI FRENCH LEMON TART, WITH RICOTTA

**WINE WORLD'S JACKIE COX WILL PREPARE
HER CROWD-FAVORITE GRAND CHARCUTERIE
ISLAND WITH DELECTABLE MEATS, CHEESES,
OLIVES, MARCONI ALMONDS AND MORE!**

SAVOR SOUTH WALTON CULINARY VILLAGE & NOSH PAVILIONS

During the festival weekend, enjoy food prepared by South Walton chefs and local favorites. Chef Max Morrison, Culinary Director, Wine World Restaurants.

SATURDAY & SUNDAY

NOSH PAVILIONS

YOSHI EDDINGS
HARBOR DOCKS ASSORTED SUSHI

HILTON SANDESTIN'S BAREFOOT'S
RESTAURANT SMOKED TUNA DIP

THE PERFECT PIG LUMP CRAB EN CROUTE WITH
MANGO CHUTNEY AND ASSORTED SLIDER BAR

LOUIE LOUIE SHRIMP & CRAWFISH PASTA, BISQUE
PUBLIX A SELECTION OF SAVORY
AND SWEET TREATS

GRIMALDI'S PIZZERIA ANTIPASTO,
BRUSCHETTA, CANNOLI

RINSKE DE JONG WORKING COWS DAIRY
CHEESE TO PAIR WITH WINES

FRIDAY VIP TASTING

VIP TASTING GUESTS WILL ENJOY DELECTABLE
SMALL PLATES PREPARED BY FAVORITE LOCAL
CHEFS AND SIP THE AWARD-WINNING, PRIZED
WINES PRESENTED AND POURED BY OUR
CELEBRITY WINEMAKERS.

TASTE OF GRAND BOULEVARD
CHEF YOSHI EDDING HARBOR DOCKS, DESTIN
CANTINA LAREDO AHI TUNA TACOS/OAXACA
BACON WRAPPED SHRIMP

EMERIL'S COASTAL SMOKED FISH DIP WITH
FIRECRACKERS AND PICKLED VEGETABLES

FLEMINGS FILET SKEWERS

EVERKRISP GAZPACHO

P.F. CHANG'S CALIFORNIA ROLL

TOMMY BAHAMA RESTAURANT
TOMMY BAHAMA FAVORITES

KILWIN'S TANTILIZING DESSERT DISPLAY

THE WINE BAR ORANGE GREMOLATA
CRUSTED LAMB LOLLY WITH FIG
& BACON COMPOTE

BLACK BEAR BREAD SUMPTUOUS
CHARCUTERIE BOARD

FRIDAY NIGHT CRAFT BEER & SPIRITS JAM

ACKNOWLEDGING THE FANTASTIC SMALL
PLATES ON EATS STREET AT THIS YEAR'S
CRAFT BEER & SPIRITS JAM PROVIDED BY
LOCAL FAVORITES, INCLUDING:

CABANA CAFÉ CHICKEN MARSALA
FREDDIE'S SOUTHERN EATS CATFISH TACOS
AND BANG BANG SHRIMP

ERNIE'S HOT DOG STAND
GOURMET HOT DOGS

THE PERFECT PIG CRAWFISH VOL AU VENT
COURTYARD MARRIOTT BISTRO CAFÉ
PINEAPPLE VODKA GLAZED BARI-FRY
CHICKEN WITH RICE AND BEANS.

SLICK LIPS SEAFOOD & OYSTER HOUSE
SEAFOOD GUMBO

CANTINA LAREDO CHICKEN FLAUTAS
BEACH CAMP PULLED PORK SLIDERS,
PICKLED RED ONION, KALE SLAW, RANCH
BEACH CAMP LOW COUNTRY SHRIMP BOIL,
CORN, ANDOUILLE SAUSAGE