

# SAVOR SOUTH WALTON CULINARY VILLAGE & NOSH PAVILIONS



SOUTH WALTON BEACHES™  
WINE & FOOD FESTIVAL

CHEERS TO 10+ YEARS!

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.

## FESTIVAL WEEKEND CHEFS, SPECIAL GUESTS, AND PARTICIPATING RESTAURANTS INCLUDE:

### CHEF YOSHI EDDINGS

Harbor Docks, Destin

### CHEF JUAN BOCHENSKI

Ovide, Hotel Effie

### JACKIE COX

Wine World, NW Florida

### CHEF DAKOTA WATSON

Barefoot's Beachside Bar & Grill,  
Hilton Sandestin Beach Golf  
Resort & Spa

### PUBLIX SUPER MARKET

### GRIMALDI'S COAL OVEN PIZZERIA

Grand Boulevard

### LOUIS LOUIS

South Walton

### THE PERFECT PIG

South Walton

### THE CRAFT BAR

Grand Boulevard

### BEACH CAMP BREW PUB

South Walton

### WORKING COWS DAIRY

Slocomb, AL

### FREDDIE'S SOUTHERN EATS

### THE BISTRO AT COURTYARD

### MARRIOTT SANDESTIN

### SLICK LIPS SEAFOOD &

### OYSTER BAR

South Walton

### CABANA CAFE

South Walton

### CANTINA LAREDO

Grand Boulevard

## FRIDAY VIP TASTING FEATURING A TASTE OF GRAND BOULEVARD:

### CANTINA LAREDO

### EMERIL'S COASTAL

### EVERKRISP

### FLEMING'S PRIME STEAKHOUSE

### P.F. CHANG'S CHINA BISTRO

### TOMMY BAHAMA RESTAURANT

### KILWINS

### THE WINE BAR

### BLACK BEAR BREAD CO.

### VIN'TIJ FOOD & WINE

# SAVOR SOUTH WALTON CULINARY VILLAGE & NOSH PAVILIONS



SOUTH WALTON BEACHES™  
WINE & FOOD FESTIVAL

CHEERS TO 10+ YEARS!

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

## ALONG THE BOULEVARD

- Crispy Duck skewer with fingerling potato and cherry demi-glace
- Assorted sushi
- Smoke tuna dip with homemade tortilla chips
- Backyard smoked brisket and slaw
- Tommy Bahama restaurant favorites
- Ahi tuna tacos and Oaxaca
- bacon-wrapped shrimp
- Fresh Gulf BBQ shrimp
- Shrimp ceviche with seasoned fried tortilla chips
- Gazpacho
- Lobster and shrimp bisque with mini bacon cheddar grit cakes
- Shrimp and grouper ceviche
- Southern Eats blackened shrimp tacos drizzled with mango habanero aioli sauce
- Antipasto bruschetta & cannoli
- Charcuterie meat & cheese boards
- Cheese to pair with wines
- Caprese skewers with blackened shrimp
- Pork belly and blue cheese straw sliders
- Dessert display

## CULINARY VILLAGE

- Blue crab arancini
- Tuna tabouli
- Seafood stuffed mushrooms
- Tuna poke wonton
- Toast tea sandwiches on rye bread with dill cream cheese, cucumber & preserved lemon
- Prosciutto and fig crostini with whipped goat cheese and hot honey
- Chocolate espresso pannacotta vanilla whip