



## **SEA ISLAND OFFERS A FEAST FOR THE SENSES IN SEVEN EXCEPTIONAL DINING VENUES RANGING FROM CASUAL TO FORBES FIVE-STAR CUISINE**

**Sea Island, Georgia (April 2019)** – Sea Island’s gracious hospitality extends from its unparalleled accommodations and engaging activities to a remarkable range of dining options, from refined cuisine to beachfront munchies. Each restaurant offers a unique take on regional flavors, under the expert direction of Jonathan Jerusalem, Director of Food & Beverage, Restaurants and Culinary; Bill Welch, Executive Chef of The Lodge and Retreat; Daniel Zeal, Resort Executive Chef; and Cortney Harris, Executive Pastry Chef.

The passionate farm-to-table approach of Sea Island’s culinary team informs every aspect of its craft. Each restaurant’s excellence is maintained through a strong relationship with local farmers, butchers, fishermen, and artisans, whose freshest products are incorporated into each innovative menu. The resort’s collection of gastronomic experiences is indicative of the singular charm and historic nuances that make up Sea Island’s essence.

### **THE CLOISTER AT SEA ISLAND**

Dining options at The Cloister includes the Georgian Room, which has been honored 12 times with coveted Forbes Five-Star status. Nestled in one of the most beautiful environs at the hotel, the open layout of the dining room and floor-to-ceiling windows allow natural light to permeate the space and reflect off the chandeliers that sparkle with light as the sun sets. Chef Aaron’s vision is to reinvent your favorite classic dishes using French techniques with a la carte options that change seasonally and offer the versatility to mix and match to create your own menu. Or, opt for the multiple-course tasting menus, which changes nightly based on the freshest local ingredients. Collaboration between the culinary and beverage teams results in wines and cocktails that perfectly complement a meal. An intimate private dining room accommodates up to 12 guests.

The cozy Georgian Room Lounge is the ideal spot to get lost in a departure from the norm at Sea Island. Its concept, a blend of craft cocktails and world-inspired shared plates, has made it become a hot spot for guests and members.

For those seeking an up-close and personal experience with the Georgian Room’s finesse, The Chef’s Table is the perfect selection. An intimate banquet seats just four guests per night before a wall of glass that sets the culinary stage. As chefs prepare their selections from our seasonal menus, diners can delight in their meticulous technique. The pinnacle of the experience is the team members themselves, who personally introduce each course with tasting tips and reviews of the sommelier’s paired wine selections. Another Georgian Room adventure is the Kitchen Table, where guests are seated in the heart of the action of this Five-Star kitchen.

With a warm and inviting ambience, newly expanded and redesigned Tavola pays homage to its rustic Italian concept, giving guests the opportunity to interact with the chef, who tosses pizza, slices prosciutto, and stokes the fire in our Mugnaini wood burning oven. Signature Items blend a classical Italian approach to Bolognese and “The Tavola,” a wood-fired pizza with house made sausage, rapini, and smoked Gouda, and the daily catch, featuring locally sourced seafood.

The energetic environment of the recently expanded River Bar and the River Bar Lounge at The Cloister present a casual yet decidedly delicious alternative. Set beside the gentle current of the Black Banks River, the River Bar’s simple elegance is captured in bare wooden tables, a richly carved ceiling, and handsome wrought-iron chandeliers. The menu features dishes of both The Cloister and of a classic brasserie. A playful cocktail menu features Southern favorites such as Mint Juleps made with Woodford Reserve Bourbon and Sazeracs – a New Orleans original and the world’s first cocktail. Seasonal outdoor seating enhances this premier relaxed gathering spot at The Cloister.

## **THE LODGE AT SEA ISLAND AND SURROUNDINGS**

Executive Chef Bill Welch oversees the culinary direction at The Lodge, Sea Island’s Forbes Five-Star, AAA Five-Diamond hotel at the epicenter of two of the resort’s three championship golf courses. Surrounded by historic golf photos and memorabilia, devotees can dine at Sea Island’s classic steakhouse, Colt & Alison, whose menu includes some of the finest USDA wet- and dry-aged beef along with local and imported seafood specialties. Restaurant sommeliers pair each dish with masterful recommendations, while wait staff demonstrate the flair of tableside preparation to perfection via tossed Caesar Salad or flaming Bananas Foster. Leather chairs pair with plush couch-style banquettes, and a stone fireplace add another layer of warmth to this inviting venue, which is open for dinner and overlooks the 18<sup>th</sup> green of the Plantation Course.

For a tavern setting with a gourmet twist, the Oak Room proves unmatched. The relaxed tavern is lined in oak, is appointed with leather ceilings, and features hand-painted murals and a rustic fireplace. The expanded tavern menu features a few southern staples such as Shrimp and Grits, Fried Green Tomatoes, and the popular Steak Caesar Salad. Outside on the terrace, sprawling views across Plantation Golf Course and St. Simons Sound unfold – a supreme backdrop for a refreshing lager or a single-malt scotch while the bagpiper plays at sundown every evening.

Located at the Retreat Clubhouse, the Davis Love Grill is Sea Island’s sports pub. At lunch and dinner, the menu offers a mix of modern club cuisine and nostalgic club favorites, as well as a wide selection of cocktails, wines on tap, and craft beers, topped off with the option of viewing virtually every televised sporting event available.

## **WINE CELLAR DINNERS**

Sea Island also houses two wine cellars, at The Cloister and The Lodge, available for small-group, private dining. Selections from the resort’s impressive collection represent more than 1,000 labels of Old and New World vintages. Well-balanced and elite in its offerings, the collection – overseen by the resort’s Head Sommelier, Ryan McLoughlin -- roams across prestigious international classics, vintages dating to the 1830s, traditional favorites and adventurous varietals, as well as five exclusive Sea Island private-label wines produced by esteemed vintners.

Alive with history, the old-world-meets-new-world ambience of each cellar delivers a heady experience. The Cloister Wine Cellar seats up to 20 at a 14-foot table hand made of English oak by England's Yorkshire Households, set beneath two stately chandeliers. Reclaimed heart pine from a mid-1880s South Carolina sawmill has been refashioned into rough-hewn ceiling beams, while beneath the cellar's alcoves, north Georgia limestone pays homage to the limestone-rich soil responsible for some of the world's finest grapes.

Reached via a dimly lit, exposed brick staircase lined with iron wall sconces, The Lodge Wine Cellar evokes old English romance as guests enter the intimate, bottle-lined chamber, where they dine on featured selections of the Colt & Alison dinner menu paired with Sea Island's award-winning wine collection.

### **THE SEA ISLAND BEACH CLUB**

Within the Beach Club, Southern Tide, Sea Island's ocean-side restaurant, overlooks the dunes of Sea Island Beach and the Atlantic Ocean. Honoring the traditions of Sea Island, Southern Tide taps into the strong southern influences that are the foundation of menu items such as a Low Country Boil, and a Southern Fried Chicken Dinner with collard greens and mac and cheese.

The Wonderland Sweet Shop turns Sea Island into every kid's "Charlie and the Chocolate Factory," with more than 20 different kinds of hand-dipped ice creams and an entire wall with more than 65 varieties of candy. Visitors choose from shakes, sundaes and splits, or ice cream, malts, and milk duds, and new twists on old favorites, such as the S'mores Sundae. Sea Island's signature Gold Brick Sundae is a guest favorite year after year. In addition, Wonderland offers a hot breakfast buffet, an assortment of breakfast sandwiches, coffee items, pastries, and fresh fruit smoothies. Part ice cream parlor, part candy haven, Wonderland can provide the perfect treat for children of every age.

For guests not wanting to leave the pool or stray very far from it, the Snack Shack and poolside service at the Beach Club come to the rescue, with ever-popular fish tacos, premium burgers, and a fresh salad bar. At the casual bar tucked between the Beach Club pools and beach, signature drinks are available on the rocks—Sea Island Iced Tea, Mai Tai, and more—or maybe a frozen Pina Colada or Mango Daiquiri.

### **About Sea Island**

Since 1928, Sea Island has been known as an exceptional destination appealing to those who appreciate gracious service and heartfelt hospitality. With four Forbes Five-Star experiences -- The Cloister at Sea Island, The Lodge at Sea Island, The Spa at Sea Island, and the Georgian Room restaurant – Sea Island entices families, outdoor enthusiasts, and those simply wanting to refresh. It is the only resort in the world to have received four Forbes Five-Star awards for 11 consecutive years. As the only U.S. resort to host a G-8 Summit of world leaders, Sea Island provides exceptional settings and service for conferences and executive retreats.

Located on the southeastern coast of Georgia, Sea Island features five miles of private beach, a Beach Club, tennis center, Yacht Club, Shooting School, and children's programs, as well as three championship golf courses, including Seaside and Plantation, home of the PGA TOUR's RSM Classic. Located on St. Simons Island, The Inn at Sea Island offers casual accommodations with access to many Sea Island

amenities. Broadfield, a Sea Island Sporting Club and Lodge, offers seasonal hunting and fishing opportunities.

Enhancements recently debuting at The Lodge include six new cottages with 14 sleeping rooms, an oceanfront pool, and pool house, and an 18-hole putting course, called Driftwood. Early 2019 brought an all-new, 17,000-square-foot, state-of-the-art Golf Performance Center.

Those seeking adventures in the spirit of the American west may choose to visit The Broadmoor, the other member of the Sea Island family. Opened in 1918 and situated at the gateway to the Colorado Rocky Mountains in Colorado Springs, The Broadmoor is the longest consecutive winner of the Forbes Five-Star and AAA Five-Diamond awards. Like Sea Island, the resort offers guests a unique way to experience one of the country's most beautiful settings, and is known for its history, tradition, and service excellence.

### **About The Broadmoor – Sea Island Company**

Under one ownership, the historic and independent sister properties of Sea Island in Georgia and The Broadmoor in Colorado offer multifaceted destinations with an array of accommodations, amenities and activities tailored to meet the specific needs and desires of nearly all individual guests and groups. The diversity of experiences, each delivered with the best in service, truly makes this marriage of two iconic luxury resorts one of the most unique in the world. Under the direction of The Broadmoor-Sea Island Company, both properties share best practices, training and development, as well as joint marketing initiatives and combined sales efforts. Between them, these two independent resorts have the unique distinction of holding seven sets of Forbes Five Star awards for service excellence.

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