

# Southeastern Group Tour

WINTER 2010

from a group



## Urban eats

Discover epicurean delights in a sampling of Southeastern cities

## 6 <sup>savory</sup> BBQ <sub>celebrations</sub>

## Southeast by the seashore

When it comes to touring the Georgia Coast, regional food is just the beginning

## Carolina chefs

The culinary scene in Greenville, S.C., has come a long way in the last two decades. Today, the city is a place where groups can experience more than a dozen different international cuisines in a one-mile radius. The downtown core is a tour planner's dream, a perfect place for sending the group members off to explore on their own. In this area, there's five museums, a baseball stadium, 60-plus restaurants featuring more than a dozen different international cuisines, free trolley service, dozens of art galleries, and retail boutiques, all within a single mile. Greenville also is the home of BMW, so groups can experience an exhilarating afternoon of driving the latest models around a wet/dry track, slalom racecourse, and more.

This South Carolina city is a place where restaurant owner Carl Sobocinski saw potential back in 1997, giving new life to a building more than 100 years old. Thanks to his vision, the former cotton exchange became the home of Soby's New South Cuisine, kicking off an explosion of downtown eateries. Today, downtown Greenville is home to top-rated restaurants and dozens of other locally owned and operated restaurants.

For the past few years, chefs from all over the world have visited Greenville on a monthly basis to host guest chef evenings, cooking side by side with Greenville's finest, with stellar wine pairings to boot. Chefs like Thomas Keller, Guy Savoy, and hometown celebrity chef Tyler Florence have experienced the magic that is downtown Greenville.

A recent addition to the gourmet scene is gathering a lot of interest from groups. Greenville History Tours recently launched a culinary tour segment called At the Chef's Table. This experience gives groups a behind-the-scenes look at the Table 301 collection of restaurants — Soby's, Soby's on the Side, The Lazy Goat, Devereaux's, and Table 301 Catering. In addition, the tours include cooking demos, tastings, kitchen visits, and question-and-answer sessions with chefs led by John Nolan, curator of the Museum & Gallery at Bob Jones University and Heritage Green.

Additional details about the tours are available at [www.greenvillehistorytours.com](http://www.greenvillehistorytours.com), and the Greenville CVB has an array of information about its restaurants and attractions at [www.greenvillecvb.com](http://www.greenvillecvb.com).



*Rodney Freidank creates good eats at Soby's New South Cuisine in Greenville.*

## Haute cuisine meets history

While groups are discovering American heritage at Colonial Williamsburg, Historic Yorktown, and other sites in and around Williamsburg, Va., they can take time to sample the modern gastronomic scene.

In addition to traditional dining establishments and Colonial tavern fare, the Historic Triangle is welcoming a number of new fine-dining venues. Joining the classic Regency Room at the Williamsburg Inn are local favorites Berret's Seafood and Taphouse Grill, along with a host of other options.

Even though a movement to eat locally has been gaining steam in recent years, restaurants throughout Williamsburg have been following this philosophy for decades. The Trellis Restaurant, owned by chef and *Death by Chocolate* author Marcel Desaulniers, has been an anchor of historic Williamsburg's Duke of Gloucester Street for 30 years. Specializing in regional cuisine, The Trellis stands at the forefront of modern American dining with a focus on local, responsibly-raised products by small-scale, artisan farmers.

Like in Greenville, groups can add a culinary experience that takes them beyond the table. For many years, Chef John Gonzales and his wife, Wanda, had a dream of creating a place where people go to eat fine, inspired food, learn about food and food preparation and be entertained. John, a graduate of the Culinary Institute of America in New York, has been in the food and beverage industry for 30 years. The couple's dream came true with the opening of A Chef's Kitchen in downtown Williamsburg.

The experience brings an entirely fresh concept to the Historic Triangle region — a novel opportunity to learn how to make the recipes for a multi-course dinner while also being served the complete meal paired with "great find" wines. During the day, chefs share their knowledge and secrets in demonstration-style classes rich in variety and scope, covering topics such as bread making, knife skills, meat cutting, advanced pastry, kitchen design, and wine tastings, to name a few.

For more on Colonial Williamsburg's dining scene, check out the "What's for dinner?" column on page 7. The Williamsburg CVB has tour-planning aids and sample itineraries for the region and the history attraction at [www.visitwilliamsburg.com](http://www.visitwilliamsburg.com).



*The Williamsburg Inn provides an elegant setting for casual chic meals.*



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For a sampling of recipes from two of Greenville's top restaurants — The Lazy Goat and Soby's, visit [www.grouptourmagazine.com](http://www.grouptourmagazine.com). With a minimal amount of effort, it's possible to wow a crowd with lazy paella and New Orleans BBQ shrimp with creamy white cheddar grits and sweet pepper relish.