

## **SAWGRASS MARRIOTT GOLF RESORT & SPA PRESS RELEASE**

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**FOR IMMEDIATE RELEASE**

### **NEW MENU AT SAWGRASS MARRIOTT GOLF RESORT & SPA'S AUGUSTINE GRILLE SHOWCASES SUSTAINABLE INGREDIENTS FROM REGIONAL FARMS**

PONTE VEDRA BEACH, Fla. (July 2, 2010) – Chefs at the [Sawgrass Marriott Golf Resort & Spa's](#) Augustine Grille have undertaken an important mission – to provide the finest cuisine using all-natural, seasonal, sustainably-grown products. This new direction has resulted in a stunning menu that is receiving rave reviews from guests.

The menu, designed by Executive Chef David Scalise and Chef de Cuisine Brett Smith, compiles selections from local and regional farmers and artisans such as heirloom fruits and vegetables, locally caught seafood, specialty cheeses, and dry-aged beef.

“Through careful research of each menu item, we’ve chosen to work with growers who support the philosophy of caring for the land. We’re proud to have a relationship with vendors who maintain the highest integrity to bring our guests ingredients of the finest quality,” said Scalise. “We are committed not only to providing an outstanding dining experience for everyone who visits the Augustine Grille but also to supporting environmentally-friendly growing and production practices.”

One farm the resort has partnered with is Anson Mills, a South Carolina-based grower that harvests and sells heirloom varieties of corn, wheat, and rice – keeping alive

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Southern ingredients that were available at the turn-of-the-century. Another partner is Twinn Bridges, a Maclenny-based farm that delivers their specialty cheeses in a truck powered by waste vegetable oil.

The Augustine Grille is also one of only two restaurants in the Jacksonville area to dry age its own beef. Using the finest 100% Black Angus Kansas-originated steer from specialty vendor Creekstone Farms, the beef is treated in a custom-controlled refrigerator over a three-week period to produce a rich, tender meat often described, says Scalise, as “buttery and decadent.”

In addition to a variety of entrees from land and sea, the Augustine Grille menu features small plate selections, three-course dinners, and a five-course chef’s tasting tour that can be accompanied by a wine pairing.

“We have designed our menus to be seasonal in order to showcase the highest-quality, freshest ingredients. For example, on our new summer menu, the dishes are light, fresh and colorful – reflecting the great flavors that are available this time of year,” said Smith. “We have received excellent feedback on our menu and new focus from our discriminating diners, and we will continue to provide a culinary experience tailored to the most impeccable standards.”

For more information about the Augustine Grille at the Sawgrass Marriott Golf Resort & Spa, call (904) 285-7777 or visit [www.sawgrassmarriott.com](http://www.sawgrassmarriott.com).

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## About Sawgrass Marriott Golf Resort & Spa

[The Sawgrass Marriott Golf Resort & Spa](#), host of THE PLAYERS

Championship, is Northeast Florida's premiere destination for vacations, conferences and special events. The award-winning resort has been ranked as the #1 Best Golf Resort in Florida and the ninth best golf resort in the country by *Travel and Leisure Golf Magazine*. Guests of the resort have exclusive access to eight championship courses including THE PLAYERS Stadium course, a Pete Dye-designed course ranked by Golf.com as the #1 best course to play in Florida and ranked #10 by Golf Magazine for best course to play in the United States. Other amenities of the resort include the Spa at Sawgrass and the Cabana Beach Club, a private and relaxing beachfront getaway for the entire family to enjoy the simple pleasures of Ponte Vedra Beach. The newly renovated club features private beach access, a Junior Olympic heated swimming pool, three restaurants, shower and changing facilities, a playground, towel service and beach rentals.

To visit the Sawgrass Marriott Golf Resort & Spa, travel J. Turner Butler Boulevard East to State Road A1A South toward Ponte Vedra/St. Augustine. Turn right on PGA TOUR Boulevard and turn left into the Sawgrass Marriott Golf Resort & Spa. For more information about the resort, call (904) 285-7777 or visit online at

[www.sawgrassmarriott.com](http://www.sawgrassmarriott.com).

### **Photography:**

- 1.) The new menu at Sawgrass Marriott Golf Resort & Spa's Augustine Grille features heirloom fruits and vegetables, specialty cheeses, local seafood, and fine dry-aged beef.

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