

Sawgrass Marriott Golf Resort & Spa Calendar Announcement

“FARM TO TABLE” BENEFIT DINNER TO BE HELD AT AUGUSTINE GRILLE AT SAWGRASS MARRIOTT GOLF RESORT & SPA

- WHAT:** The Augustine Grille at the Sawgrass Marriott Golf Resort & Spa will host a “Farm to Table” Benefit to support the Beaches Local Food Network’s Children’s Gardening Program and Slow Food First Coast.
- WHEN:** Saturday, Nov. 6 at 6:30 p.m.
- WHERE:** Augustine Grille
Sawgrass Marriott Golf Resort & Spa
1000 PGA Tour Blvd.
Ponte Vedra Beach, FL 32082
- DETAILS:** Guests will enjoy a five-course gourmet dinner, featuring seasonal ingredients from local farmers and artisans and artfully prepared by Northeast Florida’s top chefs, including Executive Chef David Scalise and Chef de Cuisine Brett Smith of the Augustine Grille, Ted Peters of One Ocean, Herman Muller of Ponte Vedra Inn and Club, Scotty Schwartz from 29 South Eats, Thomas Tolxdorf from the Ritz Carlton and David Bearl from the Southeast Institute of Culinary Arts. Coastal Wine & Spirits will provide organic wines paired with each course from the world-class Lapostolle winery in Chile. A silent auction will offer items from Northeast Florida merchants, including locally-made and green lifestyle products. In addition to the dinner and auction, the evening will begin with a cocktail reception showcasing signature hors d’oeuvres.
- All proceeds will go towards the creation of a Children’s Gardening Program at the Beaches Local Food Network and Slow Food First Coast’s school garden installations. The program will convert an existing section of the Beaches Organic Community Garden into a dedicated children’s garden, including sensory gardens, raised vegetable beds and a shaded structure for bi-monthly children’s garden activities.
- TICKETS:** Tickets are \$150 per person and space is limited.
- R.S.V.P:** Gretchen Ferrell
(904) 270-0273
beachesgreenmarket@yahoo.com

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