

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

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FOR IMMEDIATE RELEASE

**AUGUSTINE GRILLE AT SAWGRASS MARRIOTT
RECEIVES “SNAIL OF APPROVAL” AWARD FROM THE
FIRST COAST CHAPTER OF SLOW FOOD USA**

PONTE VEDRA BEACH, Fla. (Sept. 20, 2010) – The Augustine Grille at the [Sawgrass Marriott Golf Resort & Spa](#) was recently awarded a “Snail of Approval” award by the First Coast chapter of Slow Food USA, an organization that promotes equity and sustainability in food policy, production practices and market forces. The Snail of Approval program recognizes restaurants, artisans, stores, markets and farms that contribute to the quality, authenticity and sustainability of the First Coast region’s food supply.

The Augustine Grille recently unveiled a new menu that showcases selections from local and regional farmers and artisans. Seasonal and signature menu items feature heirloom fruits and vegetables, locally caught seafood, in-house dry-aged beef and specialty cheeses, produced by local growers and farmers who support the Slow Food philosophy of caring for the land.

“In the restaurant industry, slowing down and paying attention to the world around us has become important,” said Jeff Mayers, general manager of the resort. “We

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are proud to be on the cutting edge of this movement and pleased with the commitment to high standards that our Director of Food and Beverage, Mark Butcher, and our Augustine Grille staff have undertaken.”

The goal set by Butcher, Executive Chef David Scalise and Chef de Cuisine Brett Smith is to offer the finest cuisine while using all-natural, sustainably-grown products. They are following standards set by Slow Food First Coast, which focuses on providing food that is good, clean, and fair while maintaining quality, authenticity and sustainability. The Slow Food Movement was created to link the pleasures of food with a commitment to community and the environment.

In addition to its many signature, seasonal entrees, the Augustine Grille offers small plate selections, three-course dinners and a five-course chef’s tasting tour that can be accompanied by a wine pairing. The award-winning restaurant is also one of only two restaurants in Jacksonville to dry-age its own beef, a process that produces a tender, buttery-rich meat.

For more information about the Augustine Grille or for more information about the Sawgrass Marriott Golf Resort & Spa, call (904) 285-7777 or visit www.sawgrassmarriott.com.

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.

Photography:

- 1.) The award-winning Augustine Grille at the Sawgrass Marriott was recently awarded a "Snail of Approval" from the Slow Food First Coast organization.

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