MYRTLE BEACH

Ingredients for a Special Chaîne Dinner

BY TONY HIRSH, South Central Bailli Provincial

START WITH A girl born in Cambodia. Stir in years of living in France. Toss with a few dashes of a Strasbourgborn, wine-enthusiast husband and bake until ready.



The Chef and the Frog August 25, 2017

SCALLOPS Crispy Rice, Ginger Butter Chasing Venus Sauvignon Blanc 2016

> **GOAT CHEESE SALAD** Honey-Lavender Dressing

Pazo Cilleiro Albariño 2015

GRILLED HAWAIIAN ESCOLAR Coconut Mashed Potatoes, Orange Sauce

Tenshen White Blend Central Coast 2015

PRIME ANGUS BEEF FILET Asparagus, Charred Sweet Corn, Chipotle Butter

Daou Vineyards Cabernet Sauvignon 2015

FLOATING ISLANDS Caramel Sauce, Pineapple Gazpacho Louis Perdrier Brut Excellence N V

Maître Rôtisseur Sokunvathany Nuon-Slama and her husband, Guillaume Slama, own and operate the Chef and the Frog restaurant in Whiteville, North Carolina. Chef Nuon-Slama demands top quality from her network of local farmers and fishermen, as evidenced in the delicious meal enjoyed by the Myrtle Beach Bailliage on August 25.

Chef Nuon-Slama had previously cooked for Chaîne members and participated in the Myrtle Beach Chapter's tenth anniversary celebration in 2014. This evening was more than equal to her earlier

efforts and an awesome experience for attendees.

Confrères congregated in the Garden Room for the reception before moving to the gracious Abbey Room for dinner. The six-course menu showcased flavors of Asia, Hawaii, France, and the United States. A remarkable Hawaiian escolar that had been swimming in the Pacific the day before had been flown in for the event. The Floating Island dessert alone was worth the trip and an excellent reason to return to the Chef and the Frog. G















