



## **WEEKEND OF JAZZ: ANNUAL CHARLESTON CULINARY & WINE TOUR**

### ***At The Macintosh***

**WEDNESDAY, NOVEMBER 8, 2017**

#### **Schedule:**

5:15pm | Begin Loading Buses for Downtown

5:30pm | Buses Depart for Macintosh\*

6:30pm | Dinner, Wine and Live Music at The **Macintosh**

10:00pm | Live Music in The Sanctuary Lobby Bar

**Number of Courses:** Five courses with wine pairings

**Dress Code:** Dressy Casual

**Type of Cuisine/Menu:** The Macintosh is where executive chef and partner Jeremiah Bacon, a **five-time James Beard Foundation semifinalist**, and executive chef de cuisine Jacob Huder merge exceptional technique-driven fare with locally sourced ingredients for a **modern American experience**. The menu, which changes daily, is **rooted in the South**, relying on the bounty of the Lowcountry's farms and waterways to inspire unique items like Mark Marhefka's seared grouper, a seasonal gnudi and stuffed Manchester Farm quail. The deckle, bone marrow bread pudding and the Mac burger have quickly become go-to favorites of the Macintosh's loyal patrons. A unique seafood charcuterie program showcases fresh items like wreckfish rillettes, grouper bologna and triggerfish brandade.

*\*if you miss the group bus, transportation is available through The Sanctuary at their regular rates. Lineup and schedule times subject to change.*

## **EARL KLUGH'S CHARLESTON CULINARY & WINE TOUR**

Long before the world discovered Charleston, this beautiful city rich in history was also home to people incredibly passionate about the food they prepare, the wine and cocktails they serve and the atmosphere they create! I would venture to say – there is no city in America more passionate in this experience! And WE will share in this journey together! What goes better with great friendship and music than incredible food and beverage? We can't think of anything!

One of Earl's passions on the road is our Band Dinner. We discover great restaurants all over the world on tour and enjoy a great meal and camaraderie before the show. It has been a tradition we also uphold at Weekend of Jazz with our entire team before and after Weekend of Jazz. The best times for us off the stage have always been around the table. We can't think of a better way to extend Weekend of Jazz but to share in this experience together in one of the best cities in the world - right in our own backyard Charleston, SC! ***Each year we will explore a different award winning Charleston restaurant, enjoy some great wine, discover some great music and enjoy great times together!***

## **ABOUT THE MACINTOSH**

The Macintosh was opened in September 2011 by Steve Palmer, managing partner of The Indigo Road Restaurant Group and executive chef/partner Jeremiah Bacon.

The Macintosh is where executive chef and partner Jeremiah Bacon, a five-time James Beard Foundation semifinalist, and executive chef de cuisine Jacob Huder merge exceptional technique-driven fare with locally sourced ingredients for a modern American experience. The menu, which changes daily, is rooted in the South, relying on the bounty of the Lowcountry's farms and waterways to inspire unique items like Mark Marhefka's seared grouper, a seasonal gnudi and stuffed Manchester Farm quail. The deckle, bone marrow bread pudding and the Mac burger have quickly become go-to favorites of the Macintosh's loyal patrons. A unique seafood charcuterie program showcases fresh items like wreckfish rillettes, grouper bologna and triggerfish brandade.

## **Design**

Located on Charleston's bustling upper King Street, The Macintosh's modern setting provides a fine dining experience with a casual vibe. The dining room boasts leather banquettes and large communal tables, one of which was made from a door from the 1800s. The interior design uses reclaimed wood from the 1800s, galvanized metal, warm lighting, and soft earth tones. Near the open kitchen, a chef's table seats six.

The spacious bar accommodates patrons nightly and hosts their popular Bacon Happy Hour menu. Located downstairs from The Cocktail Club, its sister lounge, The Macintosh bears the name of the alley that runs alongside the building.

The courtyard is enclosed and climate controlled offering beautiful al fresco dining. The outdoor space comes complete with greenery and herb gardens, a large grill for special menu preparations and plenty of shade. The courtyard may be used for private events such as corporate dinners, rehearsal dinners, hors d'oeuvres receptions and Lowcountry BBQs.

## **Accolades**

- James Beard Award semifinalist for Best New Restaurant, 2012
- Five-time James Beard Award semifinalist for Best Chef Southeast
- Esquire Magazine – Best New Restaurants 2012
- Food And Wine Best Restaurants in Charleston 2016

## **Signature Dinner Entrees**

- The **housemade ricotta gnudi** is a popular starter that changes according to seasonality. The current preparation is with red pepper, eggplant, holy basil and almond.
- The **Certified Angus Beef deckle** is another fan favorite served with new potato, asparagus and green harissa.
- The **local catch** is always a bestseller. The current catch on the menu is the grilled swordfish which is

served with clam broth, farro, cucumber and tomato.

- Although not an entrée, the **bone marrow bread pudding** is certainly a very popular signature side.

### **Seafood driven restaurant**

The Macintosh is a platinum member of the “Good Catch” program and has been a member since the opening. Only purchasing sustainable seafood several times a week and in small batches, Jeremiah Bacon ensures the menu has the freshest catch available.

### **Bar Program**

The bar program, headed up by Megan Deschaine, complements the cuisine with local and specialized beers, seasonally driven cocktails (utilizing local produce), and a big wine list that spans both old world and new.

### **Jeremiah Bacon | Executive Chef and Partner**

With a name like Bacon, Jeremiah was destined to be a chef. A native of Johns Island, SC, he learned to appreciate at an early age the seasonal bounty and eclectic flavors that the Lowcountry has to offer.

After graduating from the College of Charleston with a degree in Philosophy, Jeremiah attended the Culinary Institute of America in Hyde Park, N.Y. then moved to New York City where he honed his skills in the kitchens of some of the city’s most legendary restaurants, including River Café, Le Bernardin and Per Se.

After refining his skills in the Northeast for 10 years, he returned home to the Lowcountry and incorporated a local-first philosophy into his culinary practices, first at Carolina’s and then as executive chef at [Oak Steakhouse](#).

As chef and partner of the Macintosh, Bacon continues to build upon his relationships with local farmers and purveyors to incorporate their food into his menu. His finely tuned talents and palate are reflected in the restaurant’s menu, which serves technique-driven dishes that are locally sourced and seasonally inspired.

### **Jacob Huder | Executive Chef de Cuisine**

Born in Orlando, FL, Jacob Huder attended Mercer University in Macon, GA, where he studied hospitality management. Following graduation, he began his career at the Old Faithful Inn at Snow Lodge in Yellowstone National Park. There he worked the front of the house, waiting tables, tending bar, and eventually became food and beverage manager.

To further his culinary career, he moved to Charleston, SC, to attend The Art Institute of Charleston. After graduating in 2010, Jacob worked at Carolina’s where he gained experience in every area of the kitchen. Carolina’s also was where Jacob met Chef Jeremiah Bacon. He then joined Bacon in moving to [Oak Steakhouse](#). This opportunity led Jacob to become part of the opening team for The Macintosh in 2011, where he now serves as Chef de Cuisine.

### **Megan Deschaine | Bar Manager**

Originally from Charleston, SC, Megan Deschaine brings a talented resume of 10 years in the beverage industry to her position as bar manager at The Macintosh.

Prior to working for The Macintosh, Deschaine served as the bar manager at Charleston hotspot, 492. Before moving down to Charleston, Deschaine worked at two of the premiere cocktail bars in Baltimore, Rye Craft Cocktails and Mr. Rain’s Fun House.

Deschaine continues to develop her skills as the Vice President of the Charleston chapter of the United States Bartenders’ Guild and participates as a member of the Charleston Brown Water Society. Deschaine’s accolades include winning the Iron Mixologist competition at the Charleston Wine and Food Festival in 2015, being named a regional finalist in the 2016 Diageo World Class Competition, a national finalist for the 2016 Ocean Vodka Competition, and a Southeast finalist in the 2017 Speed Rack.

Deschaine has a heart for hospitality and a healthy sense of humor. She lives in West Ashley with her boyfriend, Mathew Larsen and their dog, Bella