

The Met Open at Glen Oaks, Wine & Food Festivals, Golf and Big Data, and more



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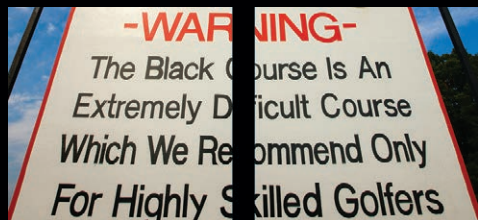
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2016 PGA Championship Baltusrol • 2017 U.S. Women's Open Trump National-Bedminster • 2017 Presidents Cup Liberty National • 2018 U.S. Open Shinnecock Hills • 2019 PGA Championship Bethpage Black • 2020 U.S. Open Winged Foot • 2022 PGA Championship Trump National-Bedminster • 2024 Ryder Cup Bethpage Black • 2026 U.S. Open Shinnecock Hills

Eat!

Play!



Pebble Beach



Flavors of the World



Epicurea at CuisinArt
Golf Resort & Spa



Cayman Cookout



New Jersey Wine & Food Festival

Love!

Festivals spotlighting food and wine make great golf destinations even more delicious. **BY ALIA AKKAM**



Last April, Monterey, California's fabled Pebble Beach Golf Links acquired an even more luxurious sheen when golfers sipped 8 a.m. glasses of Jay Z's Armand de Brignac Champagne at the first tee. The 18 holes of scramble play that followed were buoyed by food and drink stations scattered throughout the course.



Music to Your Mouth

CAYMAN COOKOUT: ARTISANAL APERTURE; PEBBLE BEACH: EVAN SCHILLER; FLAVORS OF THE WORLD: ADRIAN BISONO



Champagne and caviar are indicative of the on-course decadence at Pebble Beach Food & Wine (above). A delicate seafood preparation (right) belies the heavier reputation of Lowcountry cuisine at Music to Your Mouth. Tattooed chef, world traveler, and television personality Anthony Bourdain (below) is one of the featured stars at the Cayman Cookout.



This sold-out event, the Celebrity Chef & Wine-maker Golf Tournament, was among the highlights of Pebble Beach Food & Wine (*see page 72 for future dates of this and the other festivals*). An annual affair presented by *Food & Wine* magazine, it unites 250 wineries with over 100 culinary talents including Daniel Boulud, Hugh Acheson, and Roy Yamaguchi. Attendees, many of whom stay at iconic hostelrys like the Lodge at Pebble Beach, the Inn at Spanish Bay, and Casa Palmero, were treated to, among other delights, a bountiful Texas-themed lunch and a session on pairing Sequoia Grove Cabernet Sauvignon with cheeses curated by a local fromager.

We've all grown increasingly enamored with food—with hard-to-get-into restaurants and television cooking programs alike. This has led to a boom in multi-day festivals, convivial gatherings where like-minded aficionados pile plates high with a mélange of different dishes, partake in guided food and beverage pairings, and get their beloved cookbooks signed. This heady experience is amplified when coupled with an idyllic golf course. Eating, imbibing, and playing make for one hedonistic getaway.

Consider Kohler, Wisconsin, home to the factory that crafts the bath and kitchen products of the same name. The company's American Club Resort and four championship golf courses at Whistling Straits and Blackwolf Run provide a scenic backdrop for the Kohler Food and Wine Experience. "Our guests take a food and wine journey at a phenomenal golf resort—getting the best of both worlds. You can go see a top talent such as Aarón Sanchez in the morning, tee off at one of the top-rated courses in the world in the afternoon, and end the day at one of the signature soirées such as Taste of the Vine or Feast of Talent," says Paul Smitala, head chef at Blackwolf Run. For this year's upcoming fête he will dream up a wine dinner at the golf course, just as chef Dan Dries will do at Whistling Straits, inspired by dishes created for the major championships held at that course.

Likewise, members and guests of the Cliffs' seven communities throughout North Carolina and South Carolina look forward to IMBIBE, ten days crammed with events like French wine dinners and molecular gastronomy master classes. It all culminates in a Grand Tasting at the Cliffs at Mountain Park, where Asheville-made Wicked Weed craft brews and live music compete with the Gary Player-designed course set along the North Saluda River. A little farther south, the Lake Oconee Food & Wine Festival at the Ritz-Carlton Reynolds on Lake Oconee, Georgia, in 2016 featured a vintner dinner, grand tastings, and a Brew & Que Cook-off—all at a resort with access to five excellent golf courses. And souther still is the Fish to Fork Weekend at the Omni Amelia Island Plantation, with guest chefs competing in a true dock-to-dish challenge, and festivalgoers having the opportunity to hit the water with their favorite seafood specialists.

Further afield, gourmand golfers eager to take to



Top left: Only the best of sparkling wines will do at the putting contest held at the Cayman Cookout. Top right: A Pebble Beach festivalgoer gets a refreshing snack during her round. Above: The oyster roast is a perennial Music to Your Mouth highlight at Palmetto Bluff.

the Plantation and Bay courses at Maui's Kapalua Resort might want to time their visit to coincide with the Kapalua Wine & Food Festival, when sparkling wine seminars and seafood lasagna demonstrations led by the likes of Il Mulino chef Michele Mazza unfold at the Ritz-Carlton, Kapalua. And those headed for the sultry surroundings of South Carolina's Kiawah Island, whether for the tough and spectacular Pete Dye-designed Ocean Course or the Island Club's Cas-sique located amidst marsh and forest, can wander over to nearby Charleston, where the Charleston Wine + Food festival takes place. They'll find such quirky happenings as roasted goat dinners and alfresco Bingo in that regal, walkable city.

Some golf resorts, like Crystal Springs in Hamburg, New Jersey, are known for swank restaurants as much as top-notch courses. Here, Restaurant Latour has one of the world's most extensive wine

cellars and a list that is 6,000 labels strong, making it an ideal partner for the New Jersey Wine & Food Festival. Executive chef Anthony Bucco says that customers have high expectations and the festival "is another way we continue to push the bar. Between collaboration dinners with the country's top chefs and the social dynamic of the event, guests of our resort get an amazing, one-of-a-kind experience." Since its inception eight years ago, the festival, Bucco adds, has been a choice vehicle for demonstrating the Garden State's culinary breadth. "While we are sometimes overshadowed by New York and Philadelphia, we have been successful bringing in some of the brightest stars like Thomas Keller, David Bouley, David Kinch and José Andrés to pair with New Jersey's wealth of quality restaurants."

Celebrity chefs are a longtime draw at these packed shindigs, but instead of merely showcasing a laundry list of bold-faced names, these festi-



Flavors of the World

Coming Soon

The next edition of the festivals featured here will be held on the following dates:

- Pebble Beach Food & Wine: April 20-23, 2017
- Kohler Food and Wine Experience: October 20-23, 2016
- IMBIBE (Cliffs): September 23 – October 1, 2016
- Lake Oconee Food & Wine: March 17-18, 2017
- Fish to Fork (Amelia Island): May 11-14, 2017
- Kapalua Wine & Food Festival: June 8-11, 2017
- Charleston Wine + Food Festival: March 1-5, 2017
- New Jersey Wine & Food Festival: March 31 – April 2, 2017
- Cayman Cookout: January 12-15, 2017
- Epicurea (CuisinArt): November 2-6, 2016
- Fish Whisperer (Royal Isabela): February 2017, dates TBA.
- Flavors of the World (Casa de Campo): monthly through November, 2016
- Music to Your Mouth (Palmetto Bluff): November 16-20, 2016

vals also offer a lens on local culture. Those with a penchant for playing golf in tropical climes can find several opportunities for cultural immersion through food. Every January, revered New York chef Eric Ripert of Le Bernardin hosts the Cayman Cookout at the Ritz-Carlton Grand Cayman, where games on the nine-hole golf course are succeeded by catamaran cruises and rum cocktails, and such personalities as Anthony Bourdain, Tom Colicchio, and Hubert Keller come to roost. The gastronomic-centric CuisinArt Golf Resort & Spa in Anguilla is an apt venue for Epicurea; last year's event was marked by a tribute dinner to French legend Paul Bocuse and a collaborative chef barbecue.

Some festivals aim to capture the decidedly relaxed spirit of island life. For instance, Royal Isabela in northwestern Puerto Rico is where acclaimed local chefs including Xavier Pacheco and Jeremie Cruz vie for victory during an informal meat cook-off accentuated by produce plucked from the resort's organic garden. Royal Isabela has also featured the renowned owner of New York's Esca, James Beard Foundation "Best Chef" Award-winner Dave Pasternack, in a "Fish Whisperers' Dinner" each of the last two years. At Casa de Campo Resort & Villas, known for its spectacular courses on the southeastern coast of the Dominican Republic, there are numerous opportunities to hobnob with chefs from across the globe in the resort's Flavors of the World series, six weekends from May to October featuring specialties from Peru to Portugal, culminating in an all-flavors celebration in November.

And finally, there's Music to Your Mouth, another powerful example of cultural exploration, which unfurls at Palmetto Bluff in South Carolina's Lowcountry, convenient to Hilton Head Island and other golf destinations. Bourbon and bacon cruises, an abundance of sweet May River oysters accompanied by a surprise concert and family-style suppers whipped up by well-known Southern chefs like John Currence and Justin Devilier are not just clever concepts, but also educational forays into regional foodstuffs and both traditional and contemporary Southern music. "We started Music to Your Mouth because we sought a connector for people," says the festival's creator, Courtney Hampson. "We wanted to build community and felt that a shared meal—shared conversations, shared traditions—was the perfect way to bring people together. Sometimes our 20,000-acre community seems so vast, and it is, but when you bring together good food, good music, and good people, the space shrinks and everything suddenly feels like home."

That's the beauty of these festivals: When you're eating, drinking, and doing the things you love, everybody's family and everybody's home. ■



Cayman Cookout - Tom Colicchio