

On the Menu for Feb. 14, 2012

On the Menu provides the latest news from the Charleston area's extensive culinary community, including new restaurants, new menu items and upcoming events, as well as details about local chefs. Submissions should be sent to dailyjournal@scbiznews.com.

James Beard Award-winning executive chef Sean Brock of Husk and McCrady's will unite with the culinary team at Yardbird Southern Table and Bar, part of the Food Network South Beach Wine & Food Festival, for an event on Feb. 25. *Top Chef* alums Jeff McInnis and Kenny Gilbert and pastry chef Gail Goetsch will team up with Brock to cook the ultimate Southern menu inspired by the region's history. [A Southern Revival](#) is an 1800s-themed dinner, featuring time-honored recipes from the era which has influenced the innovative cuisine at both Yardbird and Husk.

[Callie's Charleston Biscuits](#) is expanding its artisan biscuit line to Charleston-area Harris Teeter grocery stores. The seven local Harris Teeters will carry the biscuits in the bakery freezer cases. Recognized by *The New York Times*, *Saveur*, NBC's *Today Show* and the Food Network, Callie's Charleston Biscuits are available in the following varieties: country ham, cocktail ham, cheddar cheese, cinnamon, buttermilk, black pepper bacon and Callie's shortcakes.

The [Old Village Post House](#) is celebrating the graceful aging of wine with a French-themed wine dinner to be paired with Vintage '59 Imports at 6 p.m. on Feb. 22. [Vintage '59 Imports](#) operates as a wine distributor by bringing small, family-owned, French estate wines to the U.S. market. Vintage '59 works with all regions of France with the focus on Champagne, the Loire Valley, Burgundy and the Languedoc-Roussillon. Roy Cloud, founder and president, looks for wines with delicious depth of fruit, length and finesse; he doesn't like obtrusive oak, over-extraction, or excessive alcohol. Debra Lewis, representative of Vintage '59 Imports, will be on hand to share tasting notes and answer questions. The [four-course menu](#) includes chilled shrimp and dressed greens salad, tilefish paillard, entrecote of beef and a cheese course of raw milk Morbier and Wisconsin Mobay. The cost is \$65 plus tax and gratuity. Reservations are required; call 843-388-8935. The Old Village Post House is located at 101 Pitt St. in Mount Pleasant.

[Carolina Creole](#), a family creole recipe made by Luquire Family Foods LLC in Georgetown, is now available at Piggly Wiggly stores across South Carolina as well as in additional retailers throughout the Southeast. Recently featured in *Garden & Gun* magazine as a pantry essential, the sauce is inspired by the bounty of the land and sea around the Luquire's hometown of Georgetown. The newly bottled simmer sauce remains true to the nearly half-century-old recipe and is soon to be coupled with new products in the line such as stone ground grits and rice.

[The Royal American](#) is celebrating Mardi Gras with gumbo, po' boys, Dixieland jazz from the New South Jazzmen, beads and drinks. The party starts at 7 p.m. on Saturday at 970 Morrison Drive in Charleston.