

MYRTLE BEACH

An Evening of Lowcountry Bliss

By Tony Hirsh, *South Central Bailli Provincial/Bailli*

"Bliss" is defined as "great ecstasy or happiness." On May 4, the Myrtle Beach Bailliage returned to the well-named Bliss Restaurant and Lounge in the Lowcountry seaside town of Murrells Inlet. This cozy establishment has thrived under the ownership of Chef Ernest Bledsoe and his wife, General Manager Kim Bledsoe.

Several confrères traveled to Bliss via luxury bus. At the restaurant, they joined a band of merry confrères who had arrived separately. The evening's festivities included inductions of members into both the Chaîne and the Mondiale.

The reception took place under towering oaks in the courtyard of the Inlet Sports Lodge, which is located next to the restaurant. Current and new members mingled, nibbling tasty hors d'oeuvres and sipping champagne.

Murrells Inlet restaurants have access to fresh seafood as well as locally sourced game. The menu at Bliss reflected locavore specialties. Dinner opened with seared quail salad with blackberry vinaigrette, paired with Paul Jaboulet Aîné Côtes du Rhône Parallèle Rosé 45 2008. Sea scallop with Meyer lemon stood up well to Heitz Cellars Sauvignon Blanc 2010.

Strawberry sherbet prepared our palates for the delicious entrée. Diners enjoyed Browne Family Vineyards Tribute Red Blend 2011 with their choice of grilled lamb chop or filet mignon with morels, grilled asparagus, and Madeira reduction. The sweet finale of flourless chocolate cake was escorted by Château la Bertrand Cadillac Sémillon Gironde 2006. Before departing, we applauded the Bliss staff and presented Chef Bledsoe with his second commemorative Chaîne plate. ☒

Chevalier James Rice, Dame Myra Starnes, Dame Suzanne Cure and Chevalier Robert Cure.



Jimmy Jacobs, Dame Debbie Jacobs, Leslie Fryar and Chevalier Johnny Fryar.

BOSTON

Hot on the Waterfront



(Left) Professionnel de la Table Manuel Costa.



(Below) Amy Hyson, Officier Kathy LaShay Berenson and Vice Chancelier-Argentier Elizabeth Georgantas.

PHOTOS BY MARSHALL L. BERENSON

By Richard J. DeAgazio, *Vice Chargé de Presse*

Organic is hot, farm to table is hot, August in Boston is hot, and Sam's restaurant is a hot dining spot! Perfect weather marked the evenings of August 12 and 13 as Boston Bailliage members gathered on Sam's deck, overlooking Boston Harbor. Talented Restaurateur Esti Parsons and Chef Asia Mei joined forces to create this hip venue, which has become a favorite of those seeking delicious upscale modern dining. Emphasizing locally sourced products, the menu features clever twists on classic dishes.

Our chapter's more casual dinners are called "Petite Chaîne" events, with dress ranging from business casual to Hawaiian shirts. At this jackets-off affair, ribbons were for photos only!

We ordered dishes directly from the menu, enjoying such treats as spectacular chilled beet soup with crème fraîche; heirloom tomato salad; hummus with miso, chili oil, cucumbers, and papadums; baked *halloumi* with charred garlic, apricots, and pine nuts; house-cured salmon gravlax; and smoked bluefish pâté.

The mixed-grill entrées included *shishito*-marinated swordfish with brown rice, grapes, and watercress; herb-roasted chicken with tabbouleh, Broccolini, and citrus aioli; and grilled sirloin with smoked pee-wee potatoes and sorrel-shallot aioli. Prinz von Hessen Riesling Kabinett Royal 2012 and Ramirez de la Piscina Rioja Reserva 2007 were the plentifully offered wine choices.

It was a wonderful evening with good friends, dining al fresco and celebrating life! ☒