



H O L I D A Y T R A D I T I O N S & D I N I N G

Echo *with* Style



Thanksgiving at The King and Prince resort has been a family tradition for nearly eighty years. The holiday atmosphere is warm, inviting and deliciously abundant with time-honored Southern food and gracious service. Generations of island friends and resort guests fervently anticipate Thanksgiving as one of the highlights of the season.

Executive Chef John Palacio is burning the holiday midnight candle while planning the menu, counting down to a joyous return of the Grand

Buffet. The aromas and images come to life with rich, vibrantly flavored dishes from sage highlighted stuffing and roasted garlic whipped potatoes to plump, glistening turkey and nutmeg dusted pies. Enter the Lanier Ballroom, lavishly set for the Grand Buffet, with chefs personally attending the roasts and turkey carvings, sumptuous seafood specialties cooked to order and Chef's bountiful selection of desserts.

Steeped in tradition, the King and Prince family gives thanks for the people and blessings of the past year and invites diners to join them

during the holiday season. It's truly a celebration of praise and thanksgiving.

When winter arrives at The King and Prince and fireplace weather has settled onto the island, ECHO will melt away your everyday with rich, vibrantly flavored daily menu offerings that whisper "comfort." Warm up with Chef John's famous crab cakes, luscious chowders, bold tenderloins, and hearty sandwiches in ECHO's atrium lobby and open-air patio. Sunrise breakfasts, oceanfront lunches and intimate romantic dinners are planned (*continues*)

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with TLC. Sometimes relaxation is the best kind of adventure!

As another treat this season, Chef John Palacio will be offering three fun, educational, and tasty cooking demonstrations that showcase holiday entertaining at home. Chef John loves to share the “How To” of food preparation and presentation and these classes will help you breeze through the traditional Thanksgiving feast, Christmas cookie parties, and New Year’s Eve festivities.



wrapping by the end of class, frosting and decoration, hot chocolate and sweet confections, Candy Canes to Santa Claus, and a specialty cocktail (or milk) is included. Cost is \$29 per adult with one child. Additional children are welcome at \$15 per child.

Space for the Holiday Culinary Classes is limited. Reservations required at least 72 hours prior to the class. Call 912.268.5965 to reserve your spot.

The King and Prince Beach & Golf Resort also has culinary demos and a wellness weekend planned for 2015. Check the website at KingandPrince.com for forthcoming details.

On Saturday, November 22nd, Chef John gives you last minute turkey day tips with “Taste of Thanksgiving.” Learn to prepare Sapelo Honey Stuffed Shrimp, Grand Marnier Cranberry Sauce, Pecan Sage Cornbread Dressing, get pointers on preparing a turkey for roasting and baking fresh pumpkin pie. The class takes place from 5-8:00 p.m. and includes a post-demonstration dinner with wine pairings. Cost is \$49 per person.

On Wednesday, December 17, Chef John gets you ready to ring in 2015 with “New Year’s Eve Partying With Ease.” Topics include hors d’oeuvres made simple, preparation of Chocolate Kiss Bites, personal menu planning, and mixing drinks. The class takes place from 5-8:00 p.m., and includes champagne, party favors, and a tasting dinner. Cost is \$59 per person.

On Thursday, December 18 from 5-8:00 p.m., it’s time for cookies! Children are invited to attend this class with their parents. Chef John will demonstrate holiday cookie baking (3 types of cookies), including sugar cookies to be made, baked, and ready for Christmas



some holiday entertaining

Tips

from

King & Prince

Director of Catering and Conference Services, Ruth Driggs, says to avoid confusion for guests when you are hosting an event at a venue that will serve alcohol, either choose to make it all cash bar or all hosted bar. This way people know what to expect when ordering a beverage and it doesn’t change during the evening.