

PRESS RELEASE

Media Contact:

Mary O'Neill

843-815-6278

Maryaoneill6@aol.com

“Art of Cuisine” Iron Chef Challenge

Local Chefs Compete for Top Spot at Historic Bluffton Arts and Seafood Festival

On Saturday, October 22nd area chefs will create mouth watering seafood dishes as part of the Iron Chef Challenge during the seventh annual Historic Bluffton Arts & Seafood Festival. Each chef will be challenged to prepare two dishes in one hour using two unknown seafood and two non-seafood ingredients provided by the festival committee.

“It’s pretty amazing to see what these chefs can prepare in such a short amount of time, outdoors, underneath a tent, says Mary Connor, Chairman of this year’s Iron Chef Challenge. “We should really appreciate the tremendous talent we have right here in the Low Country.”

The competition will be held in downtown Bluffton in “Neptune’s Galley” tent located at the corner of Lawrence and Calhoun Street beginning at 11:00am. At 12:00 noon the dishes will be sampled by the judging panel and the winning dishes will be determined on the basis of taste and presentation.

2011 Competing Chefs:

Kevin Cavanuagh, [South Carolina Yacht Club](#)

Richard Canestrari, [Pour Richard's](#)

Shayne Taylor, [Belfair](#)

Joseph Sullivan, [Mulberry Street Trattoria](#)

Sean Walsh, [Red Fish](#)

Brandon Carter, [The Inn at Palmetto Bluff](#)

The “Art of Cuisine” Iron Chef Challenge is part of a week long celebration of Bluffton’s unique history, cuisine, art and culture taking place October 16-23. Events showcase locally harvested seafood, Low Country cuisine, and area and regional artists. Also included is live music, a fishing tournament, boat tours, children’s activities, fireworks and more. Festival organizers invite both locals and tourists to discover “Where Fine Art & the Bounty of the Sea Come Together.”