



GIN + WATERMELON

In the annals of legendary combos, there are jokes and their punchlines, upright bass and jazz trombone, and gin + watermelon. This evening's event comes from another legendary combination, our Executive Chef Matthew Krenz + Guest Chef Scott Crawford + drinks by the Cocktail Bandits. So in grand Southern style, sit back, and enjoy these signature flavors of summer!

Part of The Asbury's Collaborative Series
August 6, 2018 at 6:30 PM
65/person plus tax + gratuity

1ST COURSE

Compressed Watermelon Carpaccio

BLACKBERRY, TOMATO, PINE NUTS, TARRAGON

PAIRING Wicked Watermelon OWL'S BREW RADLER, STEVENS POINT, WI

2ND COURSE

Yellow Watermelon Gazpacho

PEACH, CUCUMBER, YUZU, JALAPEÑO GRANITA

PAIRING Porgy & Bess GIN, WATERMELON WATER, LIME JUICE,
AGAVE SYRUP, CANNONBOROUGH HONEY BASIL, SODA

3RD COURSE

Grilled Watermelon + Tomato

FRIED GREEN TOMATO, DEVILED CRAWFISH SALAD, SMOKED TROUT CAVIAR, FENNEL

PAIRING Peninsula Tea SWEET TEA VODKA, LEMON JUICE,
GINGER HONEY SYRUP, TONIC WATER

4TH COURSE

Snapper

WATERMELON, CRISPY HAM, PICKLED MANGO SORBET, FRISÉE, GREEN PEPPERCORN

PAIRING Charleston Single GIN, GRAPEFRUIT JUICE,
CUCUMBER SYRUP, TONIC WATER

5TH COURSE

Watermelon Sorbet

SALTED GANACHE, MATCHA MERINGUE, PICKLED + COMPRESSED WATERMELON

PAIRING Watermelon Matcha Mint Mocktail
WATERMELON PUREE, MATCHA TEA, MINT

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THE ASBURY | 235 N TRYON ST. CHARLOTTE NC 28202 | RESERVATIONS: 704.342.1193
HOURS: 11:00 AM - 10:00 PM MONDAY - FRIDAY | 9:00 AM - 10:00 PM SATURDAY + SUNDAY



Scott Crawford opened Crawford and Son in November 2016 – a neighborhood restaurant referencing his commitment to family and community – and in 2018, it was named the “Triangle’s Restaurant of the Year.” Through his restaurant group, Crawford Hospitality, Crawford plans additional restaurants, including a French bistro, Jolie (opening Fall 2018), a tavern concept, and more. A five-time James Beard Foundation semifinalist for “Best Chef: Southeast,” Crawford also earned the coveted Forbes Five-Star award at Herons in The Umstead Hotel & Spa, at The Georgian Room at The Cloister Hotel and at The Woodlands Resort & Inn. Prior to opening Crawford and Son, he showcased his progressive take on Southern comfort food as executive chef of Standard Foods, where he also spearheaded the restaurant’s whole-animal butcher program and backyard feeder farm.

Crawford’s leadership extends beyond the kitchen; he joined the Board of Ben’s Friends, and founded its Raleigh chapter – a support group for food and beverage professionals who struggle with substance abuse and addiction. Crawford is committed to introducing inspired restaurants, cultivating a healthy work-life balance in the culinary industry, and mentoring food and beverage professionals.

Johnny Caldwell and **Taneka Reaves** are the dynamic duo known around the globe as the curly-haired Cocktail Bandits. The full-time Charleston Ambassadors met as freshmen at the College of Charleston. Now, as the Cocktail Bandits, they promote female empowerment through advocacy for the food and beverage community from a feminine, urban perspective.

The curly ladies who talk cocktails daily, educate and entertain their growing blog audience by sharing original cocktail recipes, promoting the craftsmanship of other bar professionals and sharing their experiences at foodie events all around the Holy City and beyond. Johnny and Taneka have hosted sold-out events at Charleston Food & Wine Festival, Atlanta Food & Wine Festival and Euphoria Greenville Food, Wine & Music Festival. The duo have also been featured on Sirius XM Radio online, NBC BLK online, Metro UK online, Style Me Pretty Online, Cuisine Noir Magazine, National PBS ‘Moveable Feast with Fine Cooking TV’, and ESSENCE Magazine.



The art exhibition in the dining room is curated by **Sozo Gallery**, located across the street in the Hearst Tower plaza. Sozo Gallery features local and regional artists in our dining room, consistent with The Asbury’s philosophy of working with our neighbors to present the very best of what our area has to offer. Ask a server if you’d like more information on the artwork displayed tonight. *Works are available for purchase.*

About the Collaborative Series

The Asbury’s Collaborative Series began in 2015. The series is designed to bring chefs, food lovers, farmers, and artisan food makers together to celebrate the bounty of our state and region. This is the third event of the 2018 season.

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