

A Truly Unique Experience...



Morel Mushrooms, Fiddleheads and Strawberries: An Evening to Remember in the Old Baldy Lighthouse.

The Old Baldy Foundation hosted island home owner Adie Coy and 12 guests for dinner in the base of the Old Baldy Lighthouse on Wednesday, May 27. Ms. Coy was the highest bidder for **“Dinner in the Lighthouse”** at the Pirate Booty Auction last August. The weather was beautiful and as the sun began to set guests gathered outside the lighthouse and sipped sparkling wine as they were served Country Ham Mousse served on Cornmeal Crisps and mini Maryland Crab Cakes. The dinner was a 6 course gourmet event prepared by island resident and Chef Chris Webb. The menu featured Cold Pear and Cambozola Soup, Pan Seared Loin of Tuna served on a bed of grilled pineapple and Fennel, Arugula and Green Apple Salad garnished with Asiago chips. Entrée and sides included Roasted Whole Tenderloin of Prime Beef served with a Morel Brandy Sauce prepared with fresh Morels, Fresh Fiddleheads sautéed in garlic and shallot butter and Sweet White Roasted Onions stuffed with parmesan smashed potatoes. In keeping with the spring theme, Fresh Strawberry Sabayon Cake was served for dessert. Each course was paired with the perfect wine furnished by Classic Wines and present Jeff Flaum. “It was a first class event and the food was a 10,” commented guest Jens Fisker, Shoals Club General Manager. Other guests included Wendy Wilmot and Andy Sayre, Becky and Chris Lokey, Andrea and John Pitera, Sue and John Prendergast and Diane Hayden and Gene Ramm, Rosemary Devenport.

“Dinner in the Lighthouse” will be offered again this year at the Pirate Booty Auction on Friday July 31, 2009. Be sure to attend and put in your bid for this once in a life time dining experience. Bon Appetit! Not going to be here for the Pirates Are Coming weekend? Call 910-457-7481 to find out how you can enter an absentee bid.