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## CLASSIC DINING WITH A TROPICAL TWIST

PONTE VEDRA BEACH, Fla. -- The magnificent Sawgrass Golf Resort & Spa, A Marriott Resort offers an array of tantalizing taste experiences as highly acclaimed as its prestigious line-up of sophisticated sports. Old World Florida surroundings are punctuated by classically cultured dining options to satisfy any resort-goer's taste in seven restaurant concepts and two lounges including the beachfront Cabana Club.

Highlighting sumptuous entrees, **THE AUGUSTINE GRILLE** provides excellent dining in a casually elegant setting. One of the most requested appetizers featured on the contemporary, eclectic menu is the Crab Cake Porcupine with aioli. The Augustine Grille offers an enticing "post-18" atmosphere with its rich mahogany and glass, soothing pine green walls, imported Belgian linen and walls adorned with paintings reflecting some of the world's most challenging holes.

Featuring Chef Brett Smith, The Augustine Grille provides an array of delectable dishes mastered to perfection. From scintillating specialties that change on a seasonal basis to the finest grain-fed, mid-western steaks and chops available year-round, the award-winning restaurant also features made-to-order desserts including Chef Brett's Hot Chocolate Cake Surprise.

One of the many popular pleasures of the resort is **CAFÉ ON THE GREEN**. Located on the main level of the hotel, it boasts a casual dining experience. Giant picture windows, spanning the length of the 200-seat room, overlook the manicured 13<sup>th</sup> hole of the TPC at Sawgrass Stadium Course and a rock waterfall flowing into untamed lagoon waters. An 18-person dining area provides additional privacy when needed.

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Chef Jeff Kaplan prepares an all-day family “feastery” at Café on the Green, serving breakfast excitement from specially created omelets and Nova Scotia salmon to the freshest fruit, berries and Belgian waffles. Lunch menu selections include Sawgrass seafood specialties and a wide range of temptations from salads to sandwiches.

The popular Sawgrass Golf Resort & Spa Sunday Jazz Champagne brunch touts the ultimate smorgasbord including savory smoked salmon, succulent shrimp, eye-opening breakfast dishes and endless dessert enticements.

After tasting the bounty of Café on the Green’s breakfast and lunch, guests return for a fabulous dinner experience at **CAFÉ ITALIANO**. The mood changes as the lights dim and the sound of mandolins fill the air as Chef Alberto Avila brings a slice of Italy to the Atlantic Coast while he transforms Café on the Green into an Italian bistro. Café Italiano serves mouth-watering regional Italian foods such as Grouper Piccata drizzled with lemon-caper butter and served on a bed of orzo pilaf, Seared Prime Sirloin served with sautéed portabella mushrooms and Shrimp Scampi sautéed with garlic, shallots and white wine, served over saffron angel hair pasta. The dining experience is topped off with delicious desserts including tiramisu and lemon almond tarts.

The **100TH HOLE**, a panoramic poolside retreat, offers guests incredible edibles including unbeatable salads, burgers, hot dogs and frozen concoctions. Wading in lagoon waters for an invitation to dine with 100<sup>TH</sup> Hole guests are an entourage of “entertaining” alligators, turtles and ducks.

The beachfront Cabana Club offers additional dining options from the distinguished charm of the upper level **OCEAN VIEW** dinner restaurant to the outdoor fun of **SHARKY’S**, catering to sun-bathers in need of a snack. **THE SEA PORCH** bar and grill, serving lunch and dinner and boasting a delightfully casual nautical theme, gives in to those in search of something in between.

The lounge options at Sawgrass Golf Resort & Spa begin with **CASCADES**, an intimate rock garden lobby lounge carved from adoquine, a peach-colored stone imported from Mexico, set among cascading waterfalls. One of the most exquisite focal points of Cascades is the 70-foot atrium. From plush, oversized seating, guests delight in an exterior view of swaying palms and a massive waterfall tumbling into the sprawling lagoon. The new teakwood **CASCADES DECK** entices guests to

enjoy a cocktail while soaking in views of the TPC Stadium course and surrounding lagoons, while **STARBUCKS CAFÉ**, located in the lobby atrium, offers a quick “pick-me-up” for world-weary guests.

**KELLY’S PUB** a warm, friendly Irish tavern offers classic pub favorites, hand-carved sandwiches and great whiskey and beer selections.

For the spa-goers, **SOOTHIES**, the poolside juice bar, offers well-deserved rewards for a good workout include featuring energizing drinks and smoothies accompanied by specialized spa cuisine.

Whether guests prefer dining waterside with a favorite gator or intimately sharing a magnum of champagne in a secluded corner basked in Florida twilight, Sawgrass Golf Resort & Spa offers a spectrum of taste sensations. For reservations, call **800.457.GOLF (4653)** or 904.285.7777; or visit **<http://www.sawgrassmarriott.com>**.

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