



THURSDAY, AUGUST 26, 2010

EVENTS South's best chefs to cook for you herePosted by [Cliff Bostock](#) on Thu, Aug 26, 2010 at 6:46 PM

Here's an amazing event that should appeal to any fan of Southern cooking. Clifford Harrison and Anne Quatrano — owners of Bacchanalia, Floataway, Abattoir and Quinones — will host a dinner Sunday, Oct. 31, to benefit the James Beard Foundation's scholarship fund. (Yes, it's on Halloween.)

The event, **Sunday Supper South**, will feature some of the South's best chefs. An announcement includes a list of the participants:

"Sunday Supper South host chefs Quatrano and Harrison will be joined by their chefs de cuisine: Drew Belline, Floataway Café; Andy Carson, Bacchanalia; and Joshua Hopkins, Abattoir. Together, they will welcome an outstanding group of James Beard Foundation award-winning chefs from the New Orleans coast and Florida peninsula to the Lowcountry and the nation's capital:"

- * Hugh Acheson, Five and Ten/The National/Empire State South, Athens, GA
- * Sean Brock, McCrady's, Charleston, SC
- * Tyler Brown, Capitol Grille, Nashville, TN
- * John Currence, City Grocery, Oxford, MS
- * Martha Foose, Greenwood, MS
- * Chris Hastings, Hot and Hot Fish Club, Birmingham, AL
- * Linton Hopkins, Restaurant Eugene, Atlanta, GA
- * Robert Kinkead, Kinkead's, Washington, DC
- * Ris Lacoste, Ris, Washington, DC
- * Mike Lata, Fig, Charleston, SC
- * Frank Lee, Slightly North of Broad/Old Village Post House/High Hammock, Charleston, SC
- * Jamie Leeds, Hank's Oyster Bar, Washington DC
- * Brandon McGlamery, Luma on Park, Orlando, FL
- * Louis Osteen, Pawley's Island, SC
- * Nora Pouillon, Restaurant Nora, Washington, DC
- * Bill Smith, Crook's Corner, Chapel Hill, NC

The dinner is limited to 150 persons and costs \$150 for members of the James Beard Foundation and \$175 for others. **Check out the website** to make a reservation...soon.