

SEVEN TIMES  
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YUM



TheCliffs

CULINARY FACT SHEET

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## THE CULINARY EXPERIENCE AT THE CLIFFS



At The Cliffs, we are in the lifestyle business. The culinary scene our Members enjoy extends far, far beyond the traditional notion of the “country club lifestyle.”

Hailing from the nation’s most highly acclaimed educational institutions, hotels and restaurants, our team of executive, sous and pastry chefs work in tandem with our Organic Farm and hospitality experts to create a diversity of dishes and dining experiences across our communities.

Our philosophy is simple: Start with the freshest, all-natural ingredients in season and develop inspiring menus and events around them. Whether it’s a special occasion or a daily bite, The Cliffs delivers innovative cuisine each day in more than 20 dining venues, each with its own culinary identity and ambiance.

Part of what draws families from across the United States and around the world to The Cliffs is our unswerving commitment to excellent quality, service and hospitality.



## F A S T F A C T S

- The Cliffs has **21 dining and private event venues** across our seven communities.
- We have our own, on-site, **five-acre Organic Farm**.
- **The Cliffs Wine Consortium** has sold 856 cases of wine year-to-date in 2014.
- Members of The Cliffs Culinary Team have trained with/under **renowned chefs** who include:
  - Larry Forgione
  - Jimmy Schmidt
  - Jean George Vongerichten
- Our chefs and hospitality team have appeared in:
  - Bon Appetit*
  - Los Angeles Times*
  - “Cupcake Wars” (Food Network)
  - Southern Living*
  - “Garden Smart” (PBS)
  - The New York Times*
  - “Good Morning America”
  - Woman’s Day*
- **Organizations and establishments** our hospitality team members have served include:
  - Boston College Club (Boston, MA)
  - Pinehurst Resort (Pinehurst, NC)
  - Echo Mountain Inn (Hendersonville, NC)
  - Santa Lucia Preserve (Carmel, CA)
  - Firestone Country Club (Akron, OH)
  - Taboo (Palm Beach, FL)
  - Highland Lake Inn (Flat Rock, NC)
  - The Breakers (Palm Beach, FL)
  - Landmark Club (Dallas, TX)
  - The Chanticleer (Nantucket, MA)
  - Lahonton Golf Club (Lake Tahoe, CA)
  - The Keswick Hall at Monticello (Charlottesville, VA)
  - Rattlesnake Club (Colorado)
  - The Lazy Goat (Greenville, SC)
  - Mar-a-Lago Club (Palm Beach, FL)
  - The Reserve at Lake Keowee (Sunset, SC)
  - Mountaintop Golf & Lake Club (Cashiers, NC)
  - The Ritz Carlton Hotel & Resort (Naples, FL)
  - Nemacolin Woodlands Resort & Spa (Farmington, PA)
  - Westmoreland Country Club (Wilmette, IL)
  - Peabody Hotel (Orlando, FL)



## OUR COMMITMENT TO SUSTAINABILITY



The Cliffs' culinary philosophy dovetails with our company's and communities' overall mission: to live well while doing good.

The Cliffs Organic Farm is a five-acre on-site facility complete with greenhouses and fields for year-round growing. Our Organic Farm, run by Craig Weiner ("Farmer Craig") specializes in growing varieties of fruits and vegetables, utilizing organic growing practices. Growing produce for superior flavor and disease resistance, the farm uses no GMOs, only works with natural pesticides and fertilizers, and utilizes careful crop rotation and companion planting to minimize outside inputs, like pesticides. Because of these practices, the farm has become a local favorite among residents and popular restaurants in Greenville, SC, like Soby's, The Lazy Goat, Stella's Bistro and The Nose Dive. The Cliffs Organic Farm hosts a weekly roadside market stand, informative lectures and hands-on learning experiences to our Members in the farm's hand-hewn pavilion.

Our chefs also shop locally, obtaining the best ingredients from farmers and independently-owned providers within a 100-mile radius. The Cliffs Culinary Team makes a conscious effort to develop menus including what is locally available, in-season, and grown in a way that is respectful of the environment. It's an integrated healthful living approach, coordinated with The Cliffs Wellness Team. As we take care of ourselves, we take care of the world around us.



## CULINARY TALENT | OUR CHEFS



Anyone who is anyone in the culinary world got there by training at the nation's foremost schools for the culinary arts and then training under great chefs. The Cliffs' team of chefs includes executive, sous and pastry chefs from across the country. With backgrounds that speak for themselves, these individuals have chosen The Cliffs to exhibit their highest and best.

Our hospitality team includes graduates from America's top institutions with experience and tutelage under some of America's renowned chefs. Together, our chefs and hospitality leaders have more than 150 total years of experience.

### **Victor Carducci**

Executive Chef, The Cliffs Valley  
Senior Executive Chef, The Cliffs Clubs

### **Eric Cooperman**

Beverage Director, The Cliffs Clubs

### **Bill Anderson**

Executive Chef, The Cliffs at Walnut Cove

### **Kevin Furmanek**

Executive Chef, The Cliffs at Mountain Park

### **Joshua Musselwhite**

Executive Chef, The Cliffs at Glassy

### **Francis Turck**

Executive Chef, The Cliffs at Keowee Vineyards

### **Todd Warden**

Executive Chef, The Cliffs at Keowee Falls



EXPERIENCES  
TO WRITE HOME ABOUT



Hundreds of events a year take place at The Cliffs for our Members. Intimate wine tastings, healthy cooking classes in our kitchens, and exciting food and wine festivals are not “special events” – they’re part and parcel of what it means to belong at The Cliffs.

The inaugural Cliffs WINE + FOOD Festival, hosted this year and sponsored by the Back9Network, Euphoria, and *Garden & Gun*, included Master Sommelier John Blazon, Axel Schug from Schug Winery, and Jim Anderson from Patricia Green Cellars.



## ABOUT THE CLIFFS



The Cliffs is a collection of seven premier private, luxury residential mountain and lake communities located in the Blue Ridge Mountains of the western Carolinas, between two of the nation's top award-winning cities for quality of life - Greenville, South Carolina and Asheville, North Carolina. The Cliffs' suite of amenities for members includes seven clubs, five wellness centers, 21 restaurant and private event venues, seven championship golf courses, marinas, beach club, cycling, paddle sports, tennis complexes, equestrian center, hiking trails, wakeboarding, wine clubs, an organic farm and more than 1,000 year-round social activities to create timeless experiences. Homes at The Cliffs range in price from \$500,000 to \$4 million+; homesites, from \$100,000. For more information about The Cliffs, visit [CliffsLiving.com](http://CliffsLiving.com) or call 866-411-5771.

