



## **SANDERLING RESORT REIMAGINES SOUTHERN CUISINE WITH A REVITALIZED DINING EXPERIENCE**

*Locally Sourced Menu Takes Its Cue from Region's Distinct Seasons and Exclusive Offerings*

DUCK, NC – With a keen emphasis on locally harvested ingredients, especially from the sea, [Sanderling Resort's](#) culinary experience is a nod to the destination's rich maritime heritage and puts a modern twist on southern cuisine. Emphasizing locally sourced food, the resort's cuisine is dedicated to the philosophy of simply delicious cuisine rooted in **Sustainable, Organic, Artisanal** and **Local** ingredients – a concept is referred to as **S.O.A.L.**

Executive Chef and Director of Food and Beverage, Brian Riddle, oversees all culinary programming, managing all facets of resort food and beverage operations including the AAA Four Diamond Kimball's Kitchen, Lifesaving Station, Sandbar, Beach House Bar and catering operations. Riddle ensures that each dish prepared is inspired by the varying seasons of the south and fresh ingredients sourced from local purveyors. From an upscale selection of fine dining options to casual, beachfront food, Sanderling ensures guests of all ages can indulge in the finest native ingredients the region bares.

The resort's restaurants include:

- **Kimball's Kitchen** - The AAA Four Diamond Kimball's Kitchen serves exquisite steak and seafood cuisine. The restaurant, helmed by Chef de Cuisine Tyler Powell, features an extensive oyster selection, Certified Angus Beef® and freshly caught seafood entrees accompanied by traditional southern side dishes, artfully composed appetizers, signature dishes and nightly specials.

A curated bourbon flight program offers guests the exclusive opportunity to taste an extensive selection of both classic and rare bourbons from the "tip of the tongue" Four Roses Single Barrel to the rich and spicy Woodford Double Oak.

The vibrant dining room of Kimball's Kitchen showcases an exhibition kitchen and lively ambiance. In the evening, breathtaking views of the sun dipping behind the Currituck Sound can be viewed through the grand floor to ceiling windows. Kimball's Kitchen is open Tuesday-Saturday May 4 – October 21; closed on Sundays and Mondays.

Local ingredients include the following:

- Carolina Crab: Crabs and locally caught seafood
  - Farmers Fresh Market: (a collective of local farms in North Carolina): Local pork, beef, and seasonal vegetables
  - Malco Farms: Fruits and vegetables
  - Wanchese Seafood: Seafood fished in the Outer Banks
- **Lifesaving Station** - The Lifesaving Station received a complete refresh in early 2017 and continues to pay homage to the rich maritime history of the Outer Banks while incorporating airy touches that include expansive windows added to the second floor of the restaurant, offering breathtaking vistas the Currituck Sound. A restored 1899 United States Lifesaving Station, it features nautical artifacts and historic memorabilia which are easily integrated into sleek, updated décor with rich colors.

The Lifesaving Station seamlessly blends sophisticated style and local focus. The bar and restaurant's three-meal menu is a selection of contemporary Carolina Coastal cuisine. Overseeing resort food operations, Executive Sous Chef John Botkin, emphasizes the best in fresh local seafood with daily specials and comfort foods with elegance; like goat cheese hushpuppies. This casual dining spot welcomes families to dine on the newly added outdoor deck and then retreat indoors to enjoy roaring fireplaces after their meal. Vegetarian and gluten free entrees are also available.

- **No. 5** – No. 5 Bar was also revitalized in early 2017 and relocated to the first floor of The Lifesaving Station. The updated space features a sophisticated shiplap bar with brass top and is the perfect spot for a casual meal or night cap.
- **Sandbar** - This family-friendly seasonal outdoor bar and grill features an all-day menu (lunch through late afternoon) for enjoyment on its adjacent deck and pool decks, and prepares to-go picnic options for families to take with them on the beach. A selection of draft beers, frozen drinks and wine is also available to enjoy.
- **Beach House Lobby Bar** - The intimate lobby bar engages guests with its inviting layout and serves a light fare in the mornings—including a selection of Sanderling's signature baked goods and an array of gourmet coffee drinks—and a variety of wines, cognacs, ports and the resort's new signature Bourbon flights in the evenings.

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