

OFFICIAL euphoria2019 SCHEDULE

PRESENTED BY LEXUS

THURSDAY, SEPTEMBER 19TH

NEW! LUNCH & LEARN: La Vie en Rosé

In partnership with BB&T

with Haydn Shaak and Teryi Youngblood Musolf
Pink is the new black at this rosy lunch.

PRICE: \$70 VENUE: Restaurant 17 TIME: 12:00PM

SONGWRITER'S RECIPE

Supported by SunTrust Bank & TALK

Enjoy a night of musical performances and stories from legendary songwriters and take home exclusive recipes from the evening's chefs.

PRICE: \$105 VENUE: Zen TIME: 6:30-10:00PM

GUEST CHEF DINNERS Spaghetti, Set, Go! La Cena at Jianna

with Michael Kramer & Michael Smith

PRICE: \$155 VENUE: Jianna TIME: 7:00PM

NEW! By the Starlight: A Michelin-starred Dinner at Fork and Plough

In partnership with Michelin & PNC Bank

with Shawn Kelly & Teague Moriarty

PRICE: \$230 VENUE: Fork and Plough TIME: 7:00PM

GREENVILLE KICK-OFF PARTY

Supported by US Foods, United Community Bank & The Greenville Journal

Treat yourself to the best tastes of Greenville at the euphoria Kick-Off Party— an absolute must for newcomers and residents alike. Between a bevy of local chefs, Upstate beverages and music by The Sound Committee, you'll know why we are #yeahTHATgreenville.

PRICE: \$80 VENUE: Old Cigar Warehouse TIME: 8:00-11:00PM

FRIDAY, SEPTEMBER 20TH

CYCLING WITH HINCAPIE

In partnership with Michelin

Work up an appetite with one of the most recognized cyclists in the world, George Hincapie, who will lead a 30-mile morning ride, followed by lunch by Chef Haydn Shaak.

PRICE: \$70 VENUE: Restaurant 17 TIME: 10:00AM

LUNCH & LEARN: Old Stories & A New Menu

History and foodie fans alike will want to snag a spot on this walking tour with local art historian John Nolan followed by a wine lunch with local chefs Michael Kramer, Greg McPhee and Jeff Kelly.

PRICE: \$70 VENUE: NOMA Square & Jianna TIME: 11:00AM

NEW! LUNCH & LEARN: Terroir and the Taste of Place

Ever wonder why wines taste differently depending on where they're grown? That's the mystery of terroir, a secret you'll unravel with the help of a Master Sommelier Maximilian Kast at this new event with lunch provided by Justin Soloman.

PRICE: \$70 VENUE: Foxcroft Wine Co. TIME: 12:00PM

THE MICHELIN EXPERIENCE

The Michelin Experience: EduHour + Takeover Dinner

In partnership with Michelin & PNC Bank

Sip on garden-to-glass cocktails and signature Husk bar snacks while you hear Michelin-starred chefs speak about their personal career paths.

PRICE: \$280 for EduHour + Takeover Dinner VENUE: Husk TIME: 5:30PM

The Michelin Experience: Takeover Dinner

When a celebrated Michelin-starred chef — you'll just have to wait and see who! — takes over the kitchen of Husk Greenville, alongside executive chef Jon Buck, there's no telling what stellar dishes might appear on the plates.

PRICE: \$230 Takeover Dinner Only VENUE: Husk TIME: 7:00PM

TASTE OF THE SOUTH

In partnership with BB&T, Supported by The Local Palate & TALK

One of the biggest events of euphoria weekend, Taste of the South moves to Fluor Field this year! The Southern-inspired event will once again feature over a dozen regional chefs, along with a concert featuring New South rockers, The Vegabonds and the widely known Drive-By Truckers.

PRICE: \$130 concert & cuisine | \$75 for concert only

VENUE: Fluor Field at The West End - 500 Club

TIME: 6:00-10:00PM for concert & cuisine | 8:00-10:00PM for concert only

OFFICIAL euphoria2019 PARTNERS

Title Sponsor
Lexus

Crème de la Crème

BB&T Bank • Certified SC Grown • City of Greenville • Discover South Carolina Greenville County • GVL Today • Liquid Catering • Lowes Foods • Michelin Shed Labs • The Greenville News • The Local Palate • TOWN • VisitGreenvilleSC

Platinum

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Master Mixologist

Discover Upcountry • Engenius • Foxcroft Wine Co. • Gordon Food Service Fluor Field at the West End • Homewood Suites • Larceny Bourbon • Perfect Pitch Prod. • Pernod Ricard Saad & Manios, LLC • South State Bank • Southern Glazer's Wine & Spirits • Stella Artois • SunTrust Bank The Greene • Tito's Handmade Vodka • US Foods • The Westin Poinsett

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SATURDAY, SEPTEMBER 21ST

euphoria CLASSROOMS

Shepherd and Friends Chef's Table

In partnership with Border Springs Farm

With Craig Rogers, Christopher Grossman, Dimitri Moshovitis, Richard Gras & David Carrier

PRICE: \$40 VENUE: Concourse of Fluor Field at the West End

TIME: 4 Seatings - 12:00, 1:00, 2:00 & 3:00

Inside Scoop: A Hands-On Experience

With Joe Trull and Teryi Youngblood Musolf

PRICE: \$40 VENUE: The Cook's Station TIME: 12:30PM

Funky & Fresh: Beer & Cheese Pairing

With Christian Hansen

PRICE: \$40 VENUE: The Whale TIME: 2:30PM

Call Me Old Fashioned: History of the Iconic Cocktail

With Stefan Huebner

PRICE: \$40 VENUE: Encore Gastrolounge TIME: 3:30PM

Something to Wine About: Wine Meets Punchline

With Laurie Forster

PRICE: \$40 VENUE: Foxcroft Wine Co.

TIME: 1:00PM Rosé All Day 3:00PM Oregon Pinot Party!

FEAST BY THE FIELD

In partnership with Lowes Foods

Supported by Discover South Carolina, Certified SC Grown, GVL Today, Beltram Food Service, Sealevel Systems, Inc., Beam Suntory

Whether you want to watch demos by your favorite chefs, sample 'til your heart's content at the Grand Wine Tasting, taste brews from local distillers, check out the techniques of your favorite grillmaster, or simply sit back with a cold drink and enjoy the music, you're sure to harvest a good time at this fan favorite event.

PRICE: \$90 VENUE: The West End TIME: 12:00-4:00PM

NEW! PARTY IN THE PARK

Supported by City of Travelers Rest & TOWN

With tunes by Steel Toe Stiletto (bring your dancing shoes), creative libations by Slush Buddies, and bites by a host of acclaimed Southeast chefs, this party under the stars promises to be a night to remember!

PRICE: \$90 | \$105 with transportation

VENUE: Trailblazer Park in TR TIME: 7:00-10:00PM

GUEST CHEF DINNERS

Seeing Stars: A Michelin-starred Dinner

In partnership with Michelin & PNC Bank

With Curtis Duffy, Melissa Rodriguez and Val Cantu

PRICE: \$400 VENUE: Avenue TIME: 6:30PM

Hallmarks of Dining

With Samuel Dominguez and Andy Little

PRICE: \$155 VENUE: Halls Chophouse TIME: 7:00PM

Southern Homecoming

With Jeff Kelly, Jason Scholz and Joe Cash

PRICE: \$155 VENUE: Stella's Southern Brasserie TIME: 6:30PM

Down to Earth: An Organic, Plant-Based Dinner

With Adam Cooke and Brian McKenna

PRICE: \$155 VENUE: Pop-up location in downtown TR TIME: 6:30PM

Cajun Fais Do-Do

With Heidi Trull, Joe Trull and Alex Harrell

PRICE: \$105 VENUE: Grits & Groceries TIME: 6:30PM

Grillin' on the Green

In partnership with The Local Palate & Springer Mountain Farms

With Adam Hayes, Shai Fargian, Chris Coleman, Daniel Doyle, Nick Leahy & Ashley Boyd

PRICE: \$155 VENUE: Larkin's Sawmill TIME: 6:30PM

Getting Cultured

With Jacob Sessoms and Jenn Currier

PRICE: \$105 VENUE: Table 301 Catering + Kitchen TIME: 7:00PM

The Gouda, The Baaad, and The Crumbly

With John Malik, Jacques Larson and Christian Hansen

PRICE: \$155 VENUE: The Loft at Soby's TIME: 7:00PM

SUNDAY, SEPTEMBER 22ND

SUNDAY BRUNCH: FIRED UP!

Supported by The Greenville News

The only family-friendly event of the weekend, this brunch will get you fired up as featured guest pitmasters dish up some of the best 'cue in the Southeast, along with more than a dozen chefs serving classic brunch fare. Be sure to join us at the culinary stage as we host the 5th annual Healthy Lunchtime Throwdown featuring Greenville County School students.

PRICE: \$60 | \$15 child's ticket | \$135 family 4-pack

VENUE: The West End TIME: 11:00AM-2:00PM

SUNDAY SUPPER

In partnership with Certified SC Grown, Supported by Beltram Food Service & TOWN

The final garnish atop a wonderful weekend of food and wine, this laid-back Southern meal will feature the 2019 South Carolina Chef Ambassadors and music by Synergy Twins. Don't miss this last opportunity to break bread with the festival's elite... until next year.

PRICE: \$180 VENUE: The Barn at Sitton Hill Farm TIME: 5:00-8:30PM

SAVE THE DATE
SEPTEMBER 19-22, 2019
euphoriagreenville.com