

Sweetgrass Elevates the Plate

Written by Mark Shaffer

Tuesday, 23 August 2016 13:23 - Last Updated Wednesday, 24 August 2016 10:19



Chef Penn Ten Eyck Spins New Meaning for “Local Plates”

Story and photos by Mark Shaffer

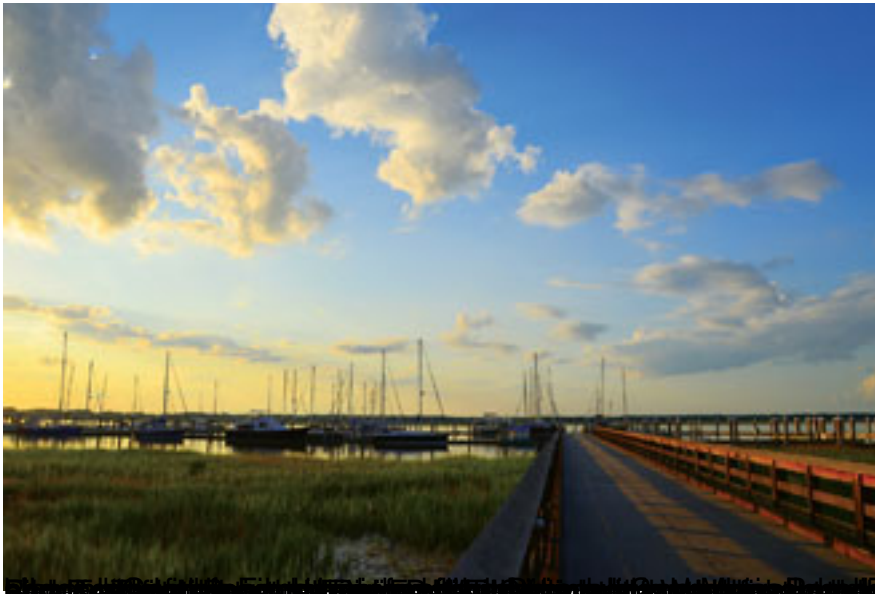
To say Penn Ten Eyck is passionate about food and cooking is like saying Shakespeare was a decent writer. As a child he knew the chef's life called him. It's in his blood. The family's got a long history in the local food scene going back decades. The Ten Eyck's can even claim a bit of local film history, having catered the buffet spread during the post-funeral scene in "The Big Chill."

After attending the Culinary Institute of Charleston, Penn honed his craft in some of the finest kitchens in region, including Saltus River Grill in Beaufort and FIG, O-ku and Magnolia's in Charleston. He was Chef de Cuisine at the Dataw Island Club when he took over Sweetgrass in spring, 2014.

Sweetgrass Elevates the Plate

Written by Mark Shaffer

Tuesday, 23 August 2016 13:23 - Last Updated Wednesday, 24 August 2016 10:19



Sweetgrass Elevates the Plate

Written by Mark Shaffer

Tuesday, 23 August 2016 13:23 - Last Updated Wednesday, 24 August 2016 10:19



Tuesday, 23 August 2016 13:23 - Last Updated Wednesday, 24 August 2016 10:19



www.elsevier.com/locate/journalofmath