



FRENCH AND LOWCOUNTRY FUSION DINNER

Roasted Lowcountry Cup Oyster

merguez butter

Octopus

confit potato in duck fat, mushrooms forestiere,
almond pistou, shaved truffle

Seafood Cassoulet

bay scallops, SC shrimp, snapper sausage,
bacon, white beans, carrots, fennel

Dessert

Chef Selection of Petit Fours

SAVOR



2021

SEA PINES A CELEBRATION OF
FOOD, WINE & SPIRITS

HILTON HEAD ISLAND, SC



Born in Lyon, France, Nico Romo is the youngest-ever U.S. member of The French Culinary Academy and Master Chefs of France – one of only 66 French Master Chefs in the country and the only recipient in South Carolina. He was named a Monterey Bay Aquarium Sustainable Seafood Ambassador and is a member of the Seafood Watch Blue Ribbon Task Force, recognizing his commitment to ocean-friendly seafood and Lowcountry fishermen.

Nico spent 10 years directing Patrick Properties Hospitality Group's culinary programs before opening the highly acclaimed NICO in Mount Pleasant in 2018. Most recently, he has brought his European training and appreciation for locally sourced ingredients to a new French bistro concept, Bistronomy by Nico, in Charleston.