



CHEF MIKE RAMEY

- Former executive chef at Antonio's Restaurant, where he achieved four star status, and Old Fort Pub where he continued as a four star chef.
- Has served as a chef for the Delta Orlando Resort, Tavern on the Creek, Hilton Oceanfront Resort and the Radisson Hotel in Atlanta.
- Graduate of the Culinary Institute of America's continuing education course in nutrition.
- Accolades: Gold Medal US Chef's Open, 1994 Silver Medal US Chef's Open, 1993 Silver Medal US Chef's Open, 1992 Top 10 Best Seafood Chef's in Georgia, Georgia Seafood Challenge, 1994 Manager of the Year, Radisson Hotel, Atlanta, GA., 1994

Surf & TURF

Tantalizing steak and herb-crusted flounder combine for the best of both worlds.

Photos by Rob Kaufman

Sometimes you just want the best of both worlds – land and sea. That's why the recently remodeled Quarterdeck presents this scrumptious surf and turf combo, amidst spectacular views in Harbour Town. Call the Quarterdeck, in The Sea Pines Resort, at 671-2222.

GRILLED STRIP STEAK WITH BACON, BLUE CHEESE & HERB CRUST

4 12 oz. strip steaks • 2 large cloves garlic, cut in half
4 tbsl. very good olive oil

Salt to taste & use plenty of freshly ground black pepper. Rub each steak with a piece of cut garlic, cut side to the flesh until the garlic is pretty much gone. Massage a tbsl. of oil onto each steak. Season & set aside to rest at room temperature for 30 minutes.

FOR THE CRUST

1 cup Gorgonzola cheese, crumbled
1 cup quality smoked bacon, cooked, drained & crumbled

1 cup finely chopped curly parsley • ½ cup finely chopped fresh chives
Combine crust ingredients thoroughly, but gently. Cook the steaks until they are done to your liking, generally about 6-7 minutes a side, preferably on a charcoal grill. Divide the cheese mixture evenly over the steaks, cover & cook just until the cheese begins to melt.

HERB-CRUSTED FLOUNDER

4 6 oz. flounder fillets • salt & pepper to taste • 2 tbsl. Dijon mustard
1 egg • 2 cups dry breadcrumbs • 1 cup curly parsley • ½ cup chervil
½ cup vegetable oil • 1 tbsl. olive oil • lemon wedges

Season the flounder to taste with salt & pepper. Beat the mustard & egg together, then brush fillets with equal amounts of mustard on both sides. In a food processor, grind breadcrumbs & fresh herbs finely. Dredge the coated flounder in the crumb mixture. Heat the two oils in a nonstick sauté pan over medium heat. Sauté for 2 – 3 minutes per side, until golden & crisp, then drain on absorbent paper. Serve with a lemon wedges. Enjoy! **M**