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CELEBRATE OYSTER SEASON WITH A SUSTAINABLE SEAFOOD SOCIAL

The South Carolina Aquarium Sustainable Seafood Initiative and Middleton Place Plantation Host a Sustainable Seafood Dinner

Charleston, S.C. — February 10, 2010 — In the seafood world, February is known for oysters, and the Sustainable Seafood Initiative has more than a half shell to offer diners. On Saturday, February 20, 2010 from 6 p.m. to 9 p.m. join the South Carolina Aquarium and two-time 'Partner of the Year' the Restaurant at Middleton Place Plantation for a Sustainable Seafood Initiative Social featuring 'Fish for the Future' education, six sustainable seafood courses, and live acoustic melodies.

Unlike the traditional seated dinner, guests will experience a social gathering with sustainable seafood stations, each paired with an organic and sustainable wine; roaring fires inside and out; and music provided by Charleston-based singer and electric/acoustic blues rock guitarist Graham Whorley. To kick off the evening, the South Carolina Aquarium's Sustainable Seafood Coordinator Megan Westmeyer will provide information on fisheries, seafood sustainability, as well as tips on buying fresh fish.

At the six stations, guests will enjoy:

- Station 1: seared scallops with coined fingerling potatoes, caramelized onions, crispy lardons and a balsamic-cherry glaze paired with a Mommessin Pinot Noir
- Station 2: oysters on the half with Boursin cheese, teardrop tomatoes and micro arugula paired with a Chateau Recogne Blanc
- Station 3: benne seared yellowfin tuna with pineapple-basil chutney over wild rice paired with a Bishop's Peak Pinot Noir '07
- Station 4: Prince Edward Island mussels with country ham cracklin's and scallions in a coconut-saffron broth paired with a Chateau de la Muscadet '07
- Station 5: buttery local shrimp with southern succotash and white truffle corn puree paired with a Villa Wolf Gris '07
- Station 6: yellowfin tuna tartar with wasabi aioli, crisp taro root and a citrus soy drizzle paired with a L.D. Petit Chablis

Dinner reservations are \$45 per person in advance (all inclusive) or \$50 per person at the door (based on availability). A portion of the proceeds from the dinner will benefit the South Carolina Aquarium's Sustainable Seafood Initiative. Space for the event is limited. For reservations, contact Middleton Place Plantation at (843) 266-7477 or purchase online at MiddletonPlace.org.

WHAT: South Carolina Aquarium Sustainable Seafood Initiative Dinner
WHEN: Saturday, February 20, 2010; 6 p.m. – 9 p.m.
WHERE: Middleton Place Plantation
4300 Ashley River Rd. Charleston, SC 29414
HOW: To make a reservation, call Middleton Place Plantation at (843) 266-7477 or online at MiddletonPlace.org

Wine from the evening will be available for sale at the event. Additionally, the Inn at Middleton Place has overnight accommodations available for event attendees. See www.theinnatmiddletonplace.com for more information.

For all media inquiries about the South Carolina Aquarium Sustainable Seafood Initiative, please contact Beth Nathan at (843) 579-8660 or bnathan@scaquarium.org.

About the South Carolina Aquarium's Sustainable Seafood Initiative:

What is Sustainable Seafood? Sustainable Seafood refers to fish that are caught or farmed with consideration for the long-term viability of individual marine species and for the oceans' ecological balance as a whole. In other words, sustainable seafood is fish for the future.

What is the Sustainable Seafood Initiative? The Sustainable Seafood Initiative, a conservation program of the South Carolina Aquarium, teaches chefs about sustainable seafood and how the decisions they make today can ensure that we have fish in the future. We also support the use of seafood produced by the U.S. fishing industry, which follows conservation-based regulations that are not often required by other countries. Participating restaurants make every effort to obtain seafood from sustainable and, whenever possible, domestic and local sources. In addition, they agree to not serve or sell Chilean sea bass, orange roughy and imported shark because of concerns regarding the status of these species in the wild. Since its inception in 2002, the Sustainable Seafood Initiative has grown to include more than 70 restaurant partners in Charleston, Beaufort, Hilton Head, the Grand Strand and the Upstate.

About Middleton Place Plantation

Middleton Place is a two-time (2006 and 2008) Sustainable Seafood Initiative Partner of the Year, as well as a member of Lowcountry Local First, Slow Food and Fresh on the Menu.

The plantation is a National Historic Landmark and a carefully preserved 18th-century plantation that has survived revolution, Civil War, and earthquake. It was the home of four important generations of Middletons, beginning with Henry Middleton, President of the First Continental Congress; Arthur, a signer of the Declaration of Independence; Henry, Governor of South Carolina and an American Minister to Russia; and Williams, a signer of the Ordinance of Secession.

Visitors are invited to tour the Gardens, the House Museum, and the Plantation Stableyards. Middleton Place, located on Ashley River Road (Highway 61), just 14 miles northwest of Charleston, South Carolina, is owned and operated by the Middleton Place Foundation, a non-profit 501(C)(3) educational trust.

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