



EXPERIENCE DOMESTIQUE

Culinary Camp

featuring

CHEF NICK GRAVES

Our three night/four day XD Culinary camp puts you on the local farms and in the kitchen of the best culinary team in the Carolinas led by Chef Nick Graves and our Restaurant 17 crew. You will learn about sourcing local and seasonal preparations, visit local farms, pick or even fish fresh ingredients for your meal, and discover why our bread is that delicious.

PRICING A full deposit is required to secure dates.*

Single Occupancy	\$2000
Double Occupancy	\$3000

*Deposit is non-refundable but can be transferred to another stay/camp one year from arrival date.



WHAT TO BRING

A sense of adventure, willingness to learn, and a taste for the best.

WHO'S IT FOR?

Come with a group of friends or by yourself and meet some new friends. This experience also runs during our XD Cycling Experience camps and is perfect for a spouse not looking to ride!

PACKAGE INCLUDES

Three nights deluxe accommodation

All meals exquisitely prepared by Restaurant 17

Wine pairings with dinners and Guided Wine Tasting

Culinary Lessons with Executive Chef Nick Graves

Keepsake commemorative gift



ABOUT CHEF NICK GRAVES

Chef Nick Graves believes in the crucial connection between chef and farmer, in cultivating meaningful relationships with local producers and purveyors to secure the best regional grains, meats and produce. Chef Graves arrived at Restaurant 17 via Husk in Nashville, TN, Commandeers Palace in New Orleans, as sous chef, and an Executive Chef at Halls in Greenville.

REQUEST MORE INFORMATION

864-516-1715