



WORLD FOOD CHAMPIONSHIPS™

701 HWY 59 , Gulf Shores, AL

Three-Course Menu

Benefits Oyster Shell Recycling
Thurs., Nov. 8 from 4 pm to 9 pm

~ \$45 ~

APPETIZER

*Fresh Gulf Oyster Sampler: 1 blue cheese bacon,
1 buffalo parmesan & 1 bourbon bbq*

ENTREE

*Spice rubbed and black garlic Salmon served
with herbed Couscous, blistered heirloom grape
tomatoes, mushroom melange, citrus balsamic
reduction and a fresh herb oil drizzle*

DESSERT

*Homemade signature cheesecake with
chocolate ganache and strawberry compote*



Proceeds from tonight's Menu benefit
Alabama Coastal Foundation's Oyster Shell Recycling Program

Chefs | *David Bundock & Gerren Allen*

[www.originaloysterhouse.com/
WorldFoodChampionships](http://www.originaloysterhouse.com/WorldFoodChampionships)   



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About the Chefs

who created
tonight's menu



Chef David Bundock |
Exemplifying passion and creativity in preparing great dishes at home or at work, Chef David has over 20 years experience in fine dining and high volume dining. After earning his degree from the American Academy of Culinary Arts, Chef David continues to explore and incorporate new techniques and cultural influences into his work. Chef David placed second out of 40 in the first round at the World Food Championships last year and finished sixth in the semifinals.

Chef Gerren Allen | Having been in the food world since the age of 12, Chef Gerren is passionate about the culinary arts. He has competed on *Hell's Kitchen* and *Cutthroat Kitchen*. He has worked with chefs all over the US including Vermont, Illinois and South Carolina to name a few. Now representing Washington state, Chef Gerren is positioned to be a contender in this year's World Food Championships and has delighted local Gulf Coast patrons by teaming up with the Original Oyster House and designing this specialized menu only available tonight.

Spearheaded by the Alabama Coastal Foundation (ACF), the **Oyster Shell Recycling Program** collects oyster shells from restaurants and returns them to Alabama waters, to help more oysters grow, provide habitat, limit erosion and improve water quality. In October of 2016, the Original Oyster House became the first restaurant in the state of Alabama to recycle oyster shells through ACF's Oyster Shell Recycling Program. Since the program began, it has collected almost 7 million shells equating to 17.7 acres of oyster reef restored.