



## Harvest Restaurant

*A new dining experience opening at Brookgreen Gardens.*

**Murrells Inlet, S.C., July 20, 2020** – [Brookgreen Gardens](#), is pleased to announce award winning restaurateurs Bill and Annette Austin are bringing their culinary expertise to Brookgreen. The restaurant formerly known as Azalea, will take on a new life as “Harvest Restaurant.”

Chef Bill Austin, an award-winning graduate of the Culinary Institute of America, is a favorite of Grand Strand and Hammock Coast locals with his delightful dishes and low country fare. At Brookgreen, fresh produce from Bethea’s Garden, an organically grown farm garden grown and harvested by Brookgreen’s horticulture department, will be a key supplier of home-grown, fresh produce. Many of the fruits and vegetables grown at Bethea’s Garden are heirloom varieties, so along with fresh produce beautifully prepared, you may also enjoy living history as part of your meal.

Bethea’s Garden is located behind the Wall Lowcountry Center. The garden, given by Linda and Dalton Floyd, is named in memory of Linda’s parents, Bethea and Thedis Barrineau. The garden highlights sustainable gardening practices and heirloom species of vegetables, fruits, and flowers.

Annette Austin graduated from New York University with a degree in Fine Arts and has been awarded Master Gardener Certificates from both Clemson and Cornell. “We have had a wonderful relationship with Brookgreen Gardens for the past several years as the Private Events Caterer but even prior to that, we have been Members since 1996. Harvest is a very special restaurant for us combining our love of Brookgreen Gardens and our desire to serve the absolute freshest produce available. Visiting Bethea’s Garden early in the morning for the day’s pick is a magical start to the day. We love having this extra connection to the food that we’re serving at Harvest and Bill has created many special menu items centered around Bethea’s Garden,” said Austin.

She continued “Horticulturist Toni Ricker, who takes care of Bethea’s Garden, has done a superlative job creating this wonderful garden that is both beautiful and bountiful. You can see photos of Toni and her volunteer team working the garden, on the walls of Harvest. We are currently serving lunch every day and the restaurant is available for private dinners and special events. Hope to see you at Harvest soon!”

“Brookgreen Gardens has enjoyed our relationship with the Austin’s Catering for many years, and we are excited to have them sharing their experience and talent with our guests on a daily basis.” said Page Kiniry, President and CEO of Brookgreen Gardens, “We appreciate the connection to our history that using produce from heirloom seeds brings to the dining venues at Brookgreen.”

The Brookgreen Gardens Food and Beverage Department will continue to operate The Courtyard Café in the Wall Lowcountry Center, and The Old Kitchen in the Huntington Sculpture Garden for light meals and refreshments.

To learn more about Brookgreen Gardens, visit [www.brookgreen.org](http://www.brookgreen.org).

To learn more about Harvest Restaurant, visit [austinsharvestrestaurant.com](http://austinsharvestrestaurant.com).

### **About Brookgreen Gardens**

# BROOKGREEN *Gardens*<sup>®</sup>

Brookgreen Gardens, a National Historic Landmark and 501(c)(3) non-profit organization, is located on U.S. 17 between Murrells Inlet and Pawleys Island, South Carolina, and is open to the public daily. Founded in 1931 by Anna Hyatt Huntington and Archer Huntington, Brookgreen is home to the largest and most significant collection of American Figurative Sculpture in the county, and continues as a leader in sculpture conservation, environmental conservation, and protection of the plants, animals and history of the South Carolina Lowcountry. For more information, visit our web site at [www.brookgreen.org](http://www.brookgreen.org) or call 843-235-6000.

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