



**“BERKELEY HALL REPRESENTS** pure golf at its finest. I consider it one of the great communities in the Coastal Carolinas.” —TOM FAZIO



**“OUR TWO TOM FAZIO COURSES** feature a core routing patterned after the classic designs of Winged Foot and Seminole—with a layout uninterrupted by any interior homes or roads.”

— ADAM KUSHNER, GM/COO AT BERKELEY HALL CLUB

## RAISING THE BAR AT BERKELEY HALL

*A trio of sommeliers is on hand to elevate every palate.*

BLUFFTON, SOUTH CAROLINA: The etymology of the word *sommelier* is likely traced from the Middle French word *saumalier*, meaning one in charge of transportation of supplies. Today, the Court of Master Sommeliers sets the global standard of excellence within the wine world, with qualities of integrity and exemplary knowledge. This guides the curation of wine lists, inventory and storage, and collaboration with chefs to create an exceptional culinary experience.

### AN EXQUISITE PALATE

Berkeley Hall is a private golf community in the Low-country offering a unique attribute. With three somme-



liers to share their love of wine, members are in for an enhanced dining experience and an appreciation for the depth of their combined knowledge when it comes to exploring palates and pairings.

“Our philosophy is to provide a rotating selection of boutique labels while maintaining a portfolio of ‘heavy hitters’ well known with our membership,” explained Dustin Dunn, assistant general manager and sommelier. “Two trends we’re seeing: expanded interest in less traditional varietals and an increased demand in burgeoning New World (Pacific Northwest) regions.

“Our commitment doesn’t end with an expert recommendation,” continued Dunn. “With our gem of a wine room, members enjoy an elevated experience, a current inventory of their wines, up to 12 bottles, stored in fully climatized wine lockers, and decanted upon request prior to dining. We’ve also expanded our wine-by-the-glass menu for ease of sampling before ordering from the wine list. Since we already have a relationship, it adds another layer to suggestions, a familiarity of what they like and may want to try.”

“Be adventurous. My mantra is if it grows together, it likely goes together! In the past, you may have chosen white wine as a traditional pairing for a fish entrée. The next time you enjoy a line-caught wild salmon from the Columbia River—consider enjoying it with a Domaine Serene Evanstad Reserve Pinot Noir.” ■

Berkeley Hall Club’s sommeliers: Tim Mansur, Dustin Dunn, and Elijah Paulsen with executive chef Jeff McKinney (second from right).



For membership information, visit [BerkeleyHallClub.com](http://BerkeleyHallClub.com).