



James Allen

CEC

*Play with Your Food:
A Fun Approach to
Casual and Fine
Dining*



PLAY WITH
YOUR FOOD

James Allen, CEC

Executive Chef
Blackthorn Club at The Ridges
Jonesborough, Tennessee



About Blackthorn Club

- Club is 23 years old // Privately Owned
No Boards or Committees
- Approximately 900 total memberships (2,500 people)
- \$4.0 million total revenue (up \$600,000 over last 24 months)
- \$1.2 million F&B revenue (up \$200,000 over last 24 months)
 - A la carte dining makes up approximate 66% of F&B revenue (up 37% over last 24 months)
- Clubhouse is approximately 12,000 square feet





— Titanic: Old School Cooking

- No Modern Cooking Appliances
- Black Tie / Period Theme Attire
- Member Take-Away was an antique photo of their group



— Theme Dinners

- Beer, Wine, and Spirit Dinners
- 100 Mile Dinners
- Single Ingredient Dinners
 - Tomato Dinner – *Summer 2020*



Unconventional Holidays

- April Fool's Day
 - "Mini" Sliders
 - Shrimpy Cocktail





Unconventional Holidays

- May the Fourth
 - Mirror glazed white chocolate mousse and dark chocolate cake with blueberry gelée center. Millennium Falcon garnish



In Remembrance

- Stan Lee – The Amazing Spider Roll
- Paul Bocuse – Black Truffle Soup and Dover Sole
- Anthony Bourdain – Creamy Mac n' Cheese and a Soft-Boiled Egg
- Burt Reynolds – The Diablo Sandwich and “Smoky and The BanDip” (Smoked Trout Dip)
- Fried Shrimp Platter to memorialize a member who had recently passed.



Fountains

- Red Eye Gravy with Mini Cheddar Biscuits
- White Pepper Gravy with Mini Biscuits



Fountains



- Saffron Cream Sauce with Brie and Braised Duck Arancini
- Mole Sauce with Coffee rubbed Beef Tenderloin Skewers



Fountains

- Buffalo Sauce with Breaded Chicken Strips
- Tahitian Sauce with Chef Fil-A Strips, (I'm not looking to get sued by Chick-Fil-A)



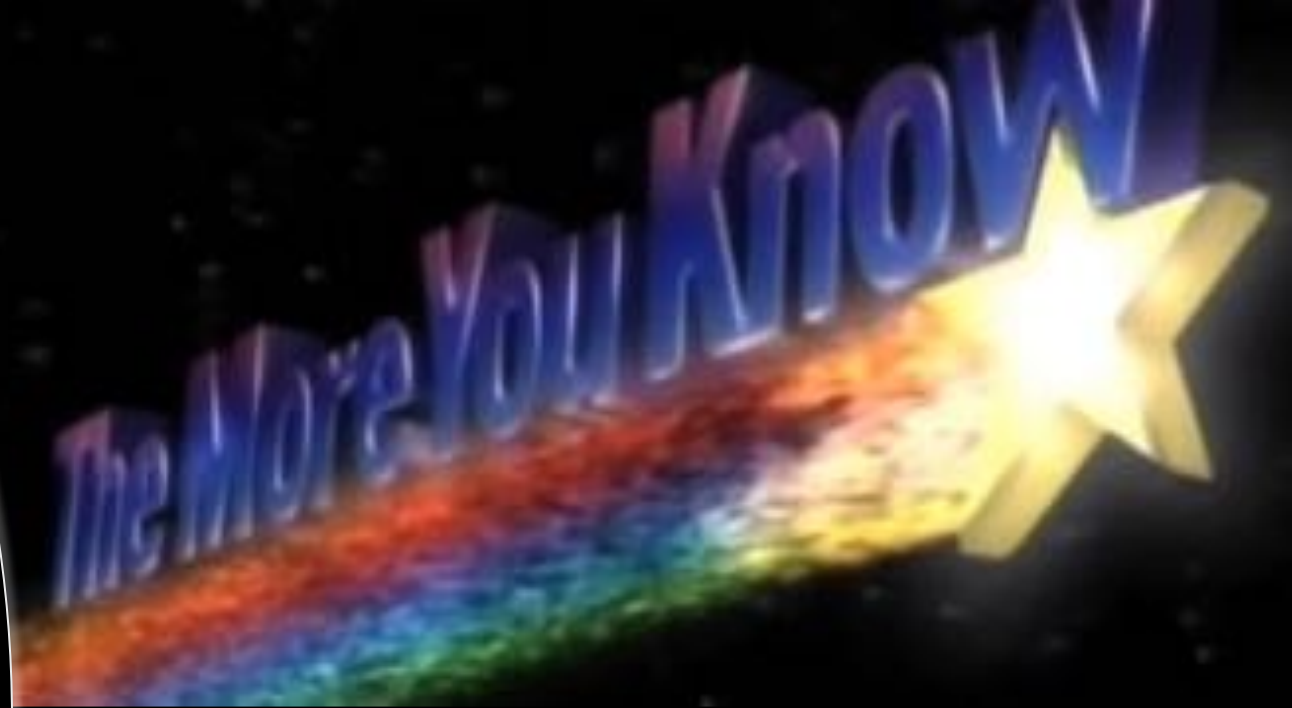
Stay Young, Stay Relevant, or

- Blackthorn's average member age is down from 59 in 2017 to 51 in 2020
- Major increase in families and young professionals
- Average line cook age is 26
- Burger Competition



Keeping It Fun In The Kitchen

- Iron Chef Competition by way of Triar Seafood
- “The More You Know”



Take It Out Of The Kitchen

- Couples Member-Guest “The Bogie and Bacall”
- 120 Players (Sells out in 8 hours!)
- Themed Event – 2019 was “Sock-Hop”
- Blackthorn Drive-In
 - True to the Theme
 - Pre-Orders
 - Expedited Service



Cooking Demonstration Biscuits and Gravy Fountain

- Aged Cheddar Biscuit Skewers
- Red Eye Gravy
- White Pepper Gravy





Thanks for listening
and don't forget to
**PLAY WITH YOUR
FOOD!!!**



01

Think outside of
the box

02

Don't worry
about offending
someone (or at
least not too
much)

03

Stay young and
relevant

04

Take it to the
course

05

Use what is
around you and
what you know
will work

Aged Cheddar Biscuits

- 9 Cups AP Flour
- 6 TB Sugar
- 4 TB Baking Powder
- 1 1/2 TB Salt
- 3 Cups Aged White Cheddar
- 3/4 Cup Butter, good quality, chopped
- 3 Cups Buttermilk
- 3/4 Cup Water, as needed
- Mix all the dry ingredients and then the cheese.
- Using a dough cutter, cut the butter into pea sized bits with the flour.
- Add the buttermilk. Add water if the mix is too dry.
- Gently mix and add water if the mix is too dry. Knead two or three times but not more. Bring the dough together and shape into rectangle.
- Roll out to 3/4 inch thick. Use a #45 Cutter to make 100 mini biscuits. Place on parchment lined sheet tray.
- Bake at 425F for 10 minutes or until golden brown.
- Skewer and enjoy!!!



Red Eye Gravy

- 1 Cup Bacon Fat
- 1 Cup Flour
- 1 Quart Pork Braising Liquid, reserved from Smoked Pork Butts
- 1 Quart Coffee

- Heat the Bacon Fat in saucepan and add flour. Cook briefly over medium-low heat, add the coffee and braising liquid and cook for 5 minutes. Season and place into the fountain. Enjoy!!!
- Hint – You may need to adjust with more milk if it's too thick. This can be done in the fountain.

White Pepper Gravy

- 1 Cup Bacon Fat
- 1 Cup Flour
- 2 Quarts Milk

- Heat Bacon Fat in saucepan and add flour. Cook briefly over medium low heat, add the milk and cook for 5 minutes. Season and place into Fountain. Enjoy!!!
- Hint – You may need to adjust with more milk if it's too thick. This can be done in the fountain.