

Madison's

RESTAURANT AND WINE GARDEN



WHY WAIT FOR A SPECIAL OCCASION? AT MADISON'S "EVERY DAY" IS SPECIAL.

Let's redefine special occasion. After all, you shouldn't have to wait for a milestone to enjoy Madison's fabulous Carolina High Country cuisine, our inspiring wine list and service that makes you feel, dare we say, special.



445 MAIN STREET HIGHLANDS, NC 28741 828.526.5477
WWW.OLDEDWARDSINN.COM

Thea's Organic Kitchen

While I have always known ceviche as a raw seafood salad cooked by the lime juice itself, this variation, which is lightly simmered, is delicious with a baguette or over greens.

Shrimp Ceviche

- 2 tablespoons lime juice
 - 2 tablespoons extra virgin olive oil
 - 2 garlic cloves, minced
 - 1/4 teaspoon sea salt
 - 1/2 teaspoon freshly ground black pepper
 - 3 scallions, thinly sliced (greens only)
 - 2 teaspoons minced jalapeño pepper
 - 2 pounds raw shrimp, peeled and deveined
 - 1 teaspoon dijon mustard
 - 1/2 cup seeded and diced roma tomatoes
 - 1 tablespoon chopped fresh cilantro
- Put olive oil, garlic, salt, pepper, scallions, and jalapeno



pepper in a saucepan. Lightly sautee for 2 minutes. Add the shrimp and cook for 1 minute more. Remove from heat. Whisk mustard and lime juice together and pour over shrimp mixture. Place the ceviche in a glass bowl and add tomatoes and cilantro. Mix well. Cover and refrigerate for 6 hours or overnight. Stir to make sure shrimp marinate evenly.

I learned something new last year when my husband and I won a cruise to Alaska -- July is the time to enjoy seafood from Alaska. I ordered up last year and will do the same again this year, and particularly enjoyed the tiny bay shrimp, not to mention the Wild Alaskan Salmon. There are some wonderful companies that will overnight seafood caught fresh that day, and they can be found on the Internet with a little searching. You'll want to make sure that they are environmentally responsible and protect

our oceans through well managed fishing and harvesting. And don't forget to use local and organic whenever possible. Bon Appetite!
by Cynthia Stacey

MOUNTAIN MAMA'S



Pub & Grille

At

Sapphire Mountain Golf Club

Open Daily Mon. - Sat.

Lunches 11 a.m. - 3 p.m.

Sunset Deck Menu 3 p.m. - 6 p.m.

Sunday Breakfast Buffet 10 a.m. - 2 p.m.

Famous Grilled Burgers & Bloody Marys

Condiment Toppings Bar

Full Bar Indoor and Outdoor Seating



50 Slicers Road
Sapphire, NC 28774

828-743-1174

Located off Highway 64
5 Miles East of Cashiers
Trays Island Road



AFTERWARD SWING BY PEREGRINE

One of the nicest things about Highlands Cove is that you don't have to live here to enjoy all that goes with it. Our many amenities are open to the public, pay as you use. There are 18 holes of spectacular golf where the views are nothing short of inspiring. A clubhouse with a fully stocked golf pro shop. A practice facility that rivals any in the area. And a PGA professional staff.

Discriminating diners will take delight in the carefully crafted cuisine that flows from Peregrine at the Cove. Located in the clubhouse, the atmosphere is relaxed and casually elegant. The menu is classic continental American and entirely handmade. Our chefs are passionate about serving up an excellent dining experience.

And the full-service bar will quench any thirst.

Great golf. Fabulous food. Excellent service. Enjoy Highlands Cove today. We're located six miles east of Highlands on Highway 64. The course is open daily. Call 828-526-4185 for a tee time. Peregrine dining hours are seasonal. Call 828-787-2465 for our dining schedule, reservations or information on special events.



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Tuesday-Wednesday 11 a.m.-3 p.m.
Thursday, Friday, Saturday 11 a.m.-8 p.m.
Sunday 11 a.m.-3 p.m.
 Please call for private parties.

322 Main Street • Highlands, NC
787-2200

SOMETHING FOR EVERYONE



Stop in for slow-cooked BBQ, fried chicken, hot wings and other southern favorites that'll have you coming back for more. Catering available.

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