

BBQ & BLUES

Monday, June 22 • 5:30 – 7:30pm • \$30 per person
French Lick Springs Hotel Gardens

Featured Chef: David Lee Burns
Includes: culinary demonstration, recipes,
BBQ dinner buffet, with all the sides you'd expect and
cash bar

So, you think you've had BBQ before? You haven't lived until you have tasted Chef David Lee's BBQ – let alone had BBQ. Tender, juicy, fall off the bone meat that is smoked, spiced and cooked literally to perfection. If you are a BBQ aficionado or just enjoy the occasional piece of chicken, beef or pork slathered in sauce, you do not want to miss this presentation. Sign up today! Seats are limited.

David Lee Burns
Title: Chef, French Lick Resort

Culinary interest is something one is born with and Chef David Lee Burns is no exception. His interest began at the tender age of 14 working for his dad's kosher catering company. To round out his cooking skills, Burns attended Campbellsville University's Business Management Program. In support of a busy family, Burns put his cooking career on the back burner, but returned to it after his children had grown. Captain's Quarters, in Louisville, Kentucky, was his foray back into the kitchen, where he quickly stepped from sous chef to head chef. He was hired at French Lick Resort's Hagen's Club House Restaurant where he took an already phenomenal BBQ recipe to the next level. After a brief hiatus, he has returned to French Lick Resort because "It is a great place to work and it touches my heart to go in to work every day."

