



FACT SHEET

OVERVIEW: When Peninsula Grill opened in 1997, the handsomely appointed dining room and sophisticated interpretations of Southern cuisine set the bar for fine dining in Charleston. It was heralded by *Esquire* magazine as one of America's Best New Restaurants and went on to earn recognition from a host of other esteemed publications including: *The New York Times*, *Southern Living*, *Travel + Leisure*, *Wine Spectator* and *Food & Wine*, which named it one of America's Top 50 Hotel Restaurants. Readers of the *Charleston City Paper* have voted Peninsula Grill Charleston's Best Restaurant for 13 consecutive years, a long-running recognition of Charlestonians' preferred place to celebrate milestone events, including surprise engagements, spectacular weddings and significant anniversaries. Dedicated to serving the finest and freshest ingredients sourced locally and globally, the Mobil Four-Star and AAA Four-Diamond-ranked Peninsula Grill remains the Lowcountry's foremost culinary experience.

EXECUTIVE CHEF: Graham Dailey

LOCATION: Peninsula Grill is located at the end of a landscaped alley illuminated by gas lanterns and is a part of the historic Planters Inn, the 64-room Relais & Châteaux boutique hotel located in the very heart of Charleston's historic district at the corner of Meeting and

Market Streets adjacent to the newly renovated City Market—one of the oldest public markets in America. Peninsula Grill's sister restaurant, Hank's Seafood, is one block away and the picturesque Charleston Harbor and iconic Charleston Battery are also nearby.

ADDRESS: 112 North Market Street, Charleston, South Carolina 29401

WEBSITE: www.peninsulagrill.com

DESIGN: A seamless marriage of cosmopolitan accents and Charleston gentility, the ambiance at Peninsula Grill is simultaneously refined and relaxed. The restaurant's stunning interior was designed by Charleston's Amelia Handegan. The décor's underpinnings and tones are distinctively Charleston Lowcountry—seagrass flooring and commissioned artwork depicting local scenery and characters while velvet-lined walls and antique cypress wainscoting adds an air of understated opulence. The result is a classically styled dining room that sets the stage for Charleston's best service staff and Executive Chef Graham Dailey's splendid cuisine.

CUISINE: With a reputation for crafting modern Southern cuisine defined by high quality, fresh ingredients and executed to Relais & Châteaux standards, Executive Chef Graham Dailey is ushering in a new era of lighter, refreshed fare at Peninsula Grill. Drawing from his firsthand work experience on fishing and shrimping boats in the Gulf of Mexico, a two-year mentorship with Chef Anthony Bourdain and a degree from Le Cordon Bleu, Dailey is devoted to showcasing the natural flavors of seasonal ingredients.

CUISINE OVERVIEW AND SIGNATURE DISHES: Peninsula Grill's tradition of harvesting the finest Lowcountry produce and seafood combined with the very best ingredients flown in fresh daily from points around the world will continue under Dailey's direction while the menu will reflect Chef Dailey's preference for lighter cuisine that showcases freshness and flavor purity.

APPETIZERS:

Lowcountry Oyster Stew with Wild Mushroom Grits

Chilled Asparagus and Vidalia Onion Soup with Carolina Smoked Trout Relish

Crispy Veal Sweetbreads, Grilled Shiitake, Asparagus, Confit Potato Truffle Salad and Balsamic Gastrique

ENTREES:

Bourbon Glazed "Berkshire" Pork Chop with Roasted Fingerling Potatoes, Cider Braised Wadmalaw Island Collards and Barbecue Jus

Pan Roasted Jumbo Sea Scallops with Braised "Kurious Farm" Butter Lettuce, Diced Lobster, Garlic-Chive Potatoes and Citrus Lobster Broth

Georgia Peach Glazed Grilled Jumbo Shrimp with Hoppin' John, Green Onion Horseradish Hushpuppies and Brandied Peach Butter

Garlic-Herb Roasted "Springer Mountain Farms" Young Chicken with Wilted Arugula & "Mepkin Abbey" Mushroom Panzanella, Sweet Potato Beignets and Lemon Thyme Poultry Jus

Grill Specialties – Steaks, Chops and Seafood – with a selection of sauces, such as: Sonoma Foie Gras-Truffle Butter and Red Pepper Béarnaise for the meat; Ginger-Lime Butter and Toasted Pecan-Rosemary Butter for the seafood

WINE PROGRAM: Dennis Perry, one of Charleston's most respected sommeliers, has played an integral role in the Peninsula Grill experience since the restaurant opened. Perry personally selected Peninsula Grill's wine list of more than 300 selections and the compendium is a perennial winner of the *Wine Spectator* Award of Excellence. Perry is certified with the Court of Master Sommeliers and returned to Peninsula Grill in August 2011 after a two-year sabbatical to rear his young children.

AT THE BAR:

The Champagne Bar menu offers a variety of intriguing oyster preparations and other select appetizers from the main dining room's menu along with classic cocktails. Highlights include *Broiled Oysters with Smoked Bacon and Sweet Sherry*, *Seared Foie Gras with Duck BBQ*, *Black Pepper Biscuit with Carolina Peach Jam* and six Champagnes by the glass, including Krug Grande Cuvee.

SELECTION OF SIGNATURE COCKTAILS:

Carolina Cocktail – made with local Wadmalaw Island Firefly Sweet Tea Vodka, fresh squeezed lemon and soda

Planters Punch – the classic Charleston recipe made with Myers Rum, orange and pineapple juices with a dash of Grenadine

Southern Manhattan – made with Russell's Reserve Bourbon, Southern Comfort Liquor, Agnostic Bitter and Brandy-soaked cherries

Tea-Tini – a sophisticated twist on an old favorite made with Absolut Mandarin and locally distilled Firefly Sweet Tea Vodka with orange, lemon and lime juices

OUTDOOR DINING: Peninsula Grill's adjoining courtyard is one of the city's true gems. Illuminated by gas carriage lanterns and soft candlelight, the courtyard is a delightful al fresco option open April to October weather permitting.

PRIVATE DINING: Peninsula Grill's kitchen caters functions for up to 200 guests in the Planters Inn's Ballroom, up to 26 guests in the Charleston Room and up to 75 guests in the courtyard, which can be protected from inclement weather by a custom-made tent.

AWARDS/ ACCOLADES:

Four Star Award - *Mobil Travel Club*

Four Diamond Award - *American Automobile Association*

Top 10 Best Hotels in United States and Canada - *Travel + Leisure*

One of America's Top 50 Hotel Restaurants - *Food & Wine Magazine*

"Charleston's most sophisticated restaurant, with wines to match" *The New York Times*

Top U.S. Hotels, Resorts & Spas - *Zagat Survey*

Award of Excellence, Favorite Boutique City Hotels - *Wine Spectator Magazine*

Best 50 Restaurant for Service in the USA, Best South Carolina Restaurant – Open Table

Distinguished Restaurants of America - *DiRoNa Award*

PRICE RANGE:

Appetizers: \$ 9 to \$ 18

Entrées: \$ 25 to \$ 39

HOURS: The bar is open daily 4 p.m. to closing. The dining room is open 5:30 – 10 p.m.

Sunday through Thursday and 5:30 – 11 p.m. on Friday and Saturday.

SEATING: The dining room seats 100 guests. The bar seats 22 guests.

RESERVATIONS: Recommended. Please call (843) 723-0700