

PENINSULA GRILL FACT SHEET

- OVERVIEW:** Unabashedly swank, Peninsula Grill is a respectful re-interpretation of the masterful American dining establishments of the first half of the 20th century, which defined øclassø for generations. While dignified and decidedly plush, there is a distinguishing conviviality about the food and atmosphere ó a reflection of the successful meld of the inviting warmth of Old Charleston with the cosmopolitan excitement of New York. A sense of refinement pervades the snazzy ambiance, in which the serious food delivers a playful punch and the service sets new standards. Indeed, Peninsula Grill has been named øBest Restaurantö every year since 2001 by *Charleston City Paper*ø Annual Best of Charleston ReadersøPoll.
- EXECUTIVE CHEF:** Robert Carter
- ADDRESS:** 112 N. Market Street
Charleston, SC 29401
- LOCATION:** At the corner of North Market and Meeting Streets in the historic Planters Inn at the epicenter of Charlestonøø fabled City Market area and just a block from sister restaurants, Hankøø Seafood and Mercato.
- TELEPHONE:** (843) 723-0700
- WEB SITE:** www.peninsulagrill.com
- CUISINE:** Chef Robert Carter exuberantly addresses the culinary characteristics of Charlestonøø lowcountry surroundings, as well as archetypal grill traditions. His voluptuously robust renditions of new-American cuisine assimilate the intricacies of contemporary Southern fare without being contrived. Similarly, presentations, while show-stopping, avoid the conceit of being overly constructed. There is a whimsy about Carterøø cooking that in no way compromises its dignity, born of his devotion to enhancing the natural flavors of his ingredients rather than altering or masking them.
- DESIGN:** Stylish and sophisticated, with more than a touch of whimsy, Amelia Handeganøø interior is a study in subtle luxe. Yet, there is an extraordinary vibrancy about this sumptuary for the senses, which so seamlessly fuses seemingly discordant elements. The bordering-on-rustic bar, with its capacious dark wood booths, gives way to the understated opulence of the dining room. Velvet-lined walls are framed by antique wainscotting and embellished by dramatically contemporary sconces. Sea-grass carpet is ennobled by the compelling artwork depicting Lowcountry themes. The roomøø bold theatricality is brought into focus by skillful, ceiling-sweeping lighting, tempered by captivating silk-shaded table lamps. The aggregate effect is one of a cultivated timelessness that will beguile diners well into the 21st century.

...rits with Lowcountry Oyster Stew

Grouper, Shrimp, and Salmon Tart with SunDried Tomatoes, Goat Cheese, and Herbed Brioche Crumbs

Low Country Okra and Tomato Soup with Wild Rice and Blue Crab

ENTREES:

Slow Roasted Veal Sweetbreads with Truffled Butterbean Ravioli and Natural Jus

Bourbon Grilled Jumbo Shrimp with Lowcountry Hoppin' John, Creamed Corn and Lobster-Basil Hushpuppies

Pan Seared and Sliced Muscovy Duck Breast with Twice Baked Potatoe Crepe, Buttery Green Cabbage and Naural Jus

Benne Crusted Rack of New Zealand Lamb with Wild Mushroom Potatoes and Coconut Mint Pesto

Grill Specialties – Steaks, Chops and Seafood – with a selection of sauces, such as: Foie Gras-Truffle Butter and Red Pepper Bearnaise for the meat; Ginger-Lime Butter and Tapenade for the fish.

WINE PROGRAM:

Peninsula Grill has created a wine culture for service staff and patrons based upon an award-winning list of over 300 selections. The list, a perennial *Wine Spectator Award of Excellence* winner and voted Charleston's Best in the *Charleston City Paper's* Annual Readers Poll is well-balanced, offering a good representation of what each of the world's important wine-producing regions do best. Its pricing structure is designed to encourage exploration and experimentation, particularly amongst the more distinguished selections.

AT THE BAR:

The Champagne Bar offers a menu of intriguing oyster preparations and other particularly stylish appetizers (which are also available in the dining room), along with classic cocktails. Such indulgences as *Broiled Oysters with Smoked Bacon and Green Onions*, and *Seared Foie Gras with Duck Rilette, Black Pepper Biscuit and Carolina Peach Jam* are attended by six Champagnes by the glass, including Dom Perignon.

Signature cocktails: *Peninsula Daiquiri*, Bacardi Limon, lime & sugar, straight up; *Planters Punch*, Myers Rum, orange & pineapple juices with Grenadine; *Sidecar*, Courvoisier, Triple Sec, fresh lemon, with a sugared rim; *Tea-Tini*, Stoli Ohranj with a splash of southern sweet tea and a sugared rim.

OUTDOOR DINING:

In the courtyard, overlooking delightful parterres and fountains, from April to October, weather permitting.

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available for private functions.

In addition, the Peninsula Grill's kitchen caters functions for up to 200 in the Planters Inn Garden Room and for up to 26 in the Charleston Room ó both with dedicated entrances through the Inn's courtyard, which can also accommodate functions for as many as 75 and can be rendered impervious to inclement weather by a custom-made tent.

AWARDS:

DiRONA Award of Excellence
Mobil Four-Star (one of only three in South Carolina)
One of ðAmerica's 50 Best Hotel Restaurantsö *Food & Wine* (2002, 2003)
Fine Dining Hall of Fame, *Nation's Restaurant News*
AAA 4-Diamond Award
Best Restaurant, *Charleston City Paper* ReadersøPoll (1997, 1999, 2001, 2002, 2003, 2004, 2005, 2006, 2007)
Best Downtown Restaurant, *Charleston City Paper* ReadersøPoll (2006)
Best Chef, *Charleston City Paper* ReadersøPoll (1999, 2001, 2002, 2003, 2005, 2006, 2007)
Best Wait Staff, *Charleston City Paper* ReadersøPoll (2006)
Best Sommelier, *Charleston City Paper* ReadersøPoll (2006)
Best Restaurant When Someone Else Is Paying, *Charleston City Paper* ReadersøPoll (2004, 2005, 2006, 2007)

PRICE RANGE:

Appetizers	\$ 6.00 to \$16.00
Entrées	\$17.50 to \$29.00
Sides	\$ 3.50

HOURS:

Bar	Daily	4:00 p.m. to Closing
Dinner	Sunday thru Thursday	5:30 p.m. to 10:00 p.m.
	Friday & Saturday	5:30 p.m. to 11:00 p.m.

SEATING:

Dining Room:	100
Bar:	22
TOTAL:	122

RESERVATIONS:

Recommended. Please call (843) 723-0700

CONTACTS:

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