



GO ESCAPE

SUMMER 2014

SOUTHEAST | SOUTH CAROLINA

Classic Charleston Eats

As the cradle of South Carolina's farm-to-table renaissance, this city has evolved into a food-lover's paradise

BY LINDA LEE

HUMBLE LOW-COUNTRY cooking ascends to an art form in Charleston, where it's hard to walk down the street without passing a restaurant run by a James Beard Award-nominated chef.



Crisp wasabi tuna at Cypress.

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23

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& MORE!

CYPRESS

When you step into this 1834 building, the striking design impresses with its three-story, glass-front wine wall and dramatic ceiling lights that change color every five minutes. The recently revamped menu spotlights chef Craig Deihl's passion for charcuterie; he cures more than 80 types of meat in-house. In addition to entrées like crisp wasabi tuna and smoked North Carolina chicken, the menu also offers classic tableside presentations.

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