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by Catharine Reynolds

Charleston

An Insider's Address Book



With computer-controlled lighting that shades from flattering peach through pea-green, **Cypress** is decidedly trendy, but Craig Deihl, the executive chef, sends some pretty elegant food from his glass-canopied on-show kitchen: benne-crusted shrimp in a tempura batter with sinus-blasting chili oil, tea-smoked duck with cilantro-lime grits (yes!) and a cherry soufflé that tastes fruity-tart even when filled with oodles of hot chocolate sauce. A Pagodes de Cos (\$60), chosen from some 5,000 bottles stocked in the glass-faced north wall, smooths the fused flavors. 167 East Bay Street (843-727-0111). Dinner only, daily. \$58 a person.