



DINNER



ORIENT-EXPRESS HOTELS
TRAINS & CRUISES



205 MEETING STREET
CHARLESTON, SOUTH CAROLINA 29401 USA
PHONE: 1.800.455.2427 FAX: 843.722.6952

CHARLESTON PLACE DINNERS

All Dinners are served with your choice of Appetizer or Soup, Salad, Chef's Selection of Accompaniments, Rolls and Creamery Butter, Dessert Selection, Freshly Brewed Coffee, Decaffeinated Coffee and a Selection of Charleston Place Teas.

APPETIZERS

SCOTTISH SMOKED SALMON
Lemon Crème Fraîche and Toasted Brioche

LUMP CRAB CAKES
Roasted Yellow Tomato Beurre Blanc

HAND MADE AGNOLOTTI stuffed with Wild
Mushrooms and Fresh Spinach with Asiago Cream

WILD MUSHROOM VOL-AU-VENT
Roasted Garlic Herb Cream

SUSHI SAMPLER with Tuna, Shrimp, Crab, Yellowtail,
Salmon, Soy Sauce and Wasabi

SALMON GALETTE on Sautéed Roasted Corn and
Pancetta with Caviar Crème Fraîche

SHRIMP AND CRAB RAVIOLI
in Saffron Pasta with Shellfish Velouté

TRUFFLED RISOTTO CAKE with Smoked Chicken
Pesto Cream topped with Goat Cheese Fondue

SOUPS

ROAST TOMATO SOUP
Lump Crab and Fresh Basil

FIVE ONION SOUP of Sweet Onions, Garlic, Shallots,
Scallions and Red Onions

CLASSIC LOBSTER BISQUE with Herbed Cream

GOLDEN TOMATO MARGARITA SOUP
Lime and Tequila

SHE CRAB SOUP with Fino Sherry

WILD MUSHROOM AND PHEASANT SOUP

SMOKED DUCK AND ANDOUILLE GUMBO

ASPARAGUS VELOUTÉ
Julienne Prosciutto and Truffles

JERUSALEM ARTICHOKE
Roasted Red Pepper Coulis

SALADS

ENDIVE SALAD with Bean Sprouts, Cashews, Red
Cabbage, Daikon Radish, Oyster Mushrooms,
Roasted Corn and Sesame Vinaigrette

FRISÉE LETTUCE
Asian Pears, Gorgonzola and Marsala Vinaigrette

GRILLED LOCAL VEGETABLES
Sweetwater Goat Cheese and Pesto Vinaigrette

SALAD OF FIELD GREENS
Roasted Peach Vinaigrette and Crisp Vegetables

MIXED FIELD GREENS
Haricot Vert, Red and Yellow Tomatoes, Olives, Red
Onion, Hearts of Palm and Truffle Vinaigrette

TWO TOMATO SALAD
Bocconcini and Pesto Vinaigrette

ROMAINE HEARTS with Reggiano Cheese, Grilled
Tomato Vinaigrette and Toasted Pecans

SPINACH AND ARUGULA
Gorgonzola, Candied Walnuts and Pear Vinaigrette

WINE LIST

SPARKLING WINES

CRISTALINO CAVA, BRUT Spain	\$35
GRUET, BRUT "BLANC DE NOIRS" New Mexico	\$43
PERRIER-JOUËT "GRAND BRUT" Champagne	\$50
VEUVE-CLICQUOT PONSARDIN, BRUT Champagne	\$90
"DOM PÉRIGNON", MOËT ET CHANDON, Brut Champagne	\$195

LIGHT, DRY WHITES

VILLA DEL BORGO PINOT GRIGIO Friuli	\$37
SANTA MARGHERITA PINOT GRIGIO Alto Adige	\$60
GREENHOUGH SAUVIGNON BLANC Nelson	\$37
LOLONIS FUMÉ BLANC Redwood Valley	\$45
DUCKHORN SAUVIGNON BLANC Napa	\$65

CHARDONNAY

B.V. CHARDONNAY "COASTAL" CALIFORNIA	\$37
SONOMA-CUTRER CHARDONNAY "RUSSIAN RIVER RANCHES" Sonoma Coast	\$45
JADOT POUILLY-FUISSÉ Burgundy	\$50
JORDAN CHARDONNAY Russian River Valley	\$65
KISTLER CHARDONNAY "LES NOISSETIERS" Sonoma Coast	\$95

SOMETHING SWEET

CHARLESTON PLACE SELECTION WHITE ZINFANDEL	\$30
SELBACH RIESLING "FISH LABEL" Mosel	\$37

SOFT REDS

CONO SUR PINOT NOIR Chile	\$37
SAINTSBURY PINOT NOIR Carneros	\$50
KELLER PINOT NOIR "LA CRUZ VINEYARD" Sonoma Coast	\$75
MARQUIS PHILIPS SHIRAZ South Australia	\$37
ST. FRANCIS ZINFANDEL "OLD VINES" Sonoma County	\$40

RICH AND FULL-BODIED REDS

YALUMBA MERLOT "Y SERIES" South Australia	\$37
ROBERT SINSEY MERLOT Carneros	\$50
DUCKHORN MERLOT Napa	\$85
DE LOACH CABERNET SAUVIGNON California	\$37
AVALON CABERNET SAUVIGNON Napa	\$45
ROBERT MONDAVI CABERNET SAUVIGNON Napa	\$55
STAG'S LEAP WINE CELLARS CABERNET SAUVIGNON "ARTEMIS" Napa	\$80
CLARK-CLAUDON CABERNET SAUVIGNON Napa	\$135

OLD WORLD TOUCH

ARBANTA RIOJA Spain	\$37
CESANI CHIANTI COLLI SENESI "IREOS" Tuscany	\$40
CHÂTEAU LYONNAT Saint-Émilion	\$60
VIEUX LAZARET CHÂTEAUNEUF-DU-PAPE Rhône Valley	\$65

We strive to keep this list current, however due to availability, selection and prices are subject to change.

Should you desire, our sommelier will gladly assist you with your selections.

Above prices do not include 20% service charge and applicable state sales tax.

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DINNER ENTREES

ROAST BREAST OF CHICKEN with Wild Mushroom and Rosemary Demi-Glace	D1	FILET OF ANGUS BEEF with Scallions, Mushrooms and Black Pepper Cabernet Glace	D10
HERB ROASTED CHICKEN BREAST topped with Sautéed Shrimp on Lobster and Oyster Mushroom Risotto with Pesto Cream	D2	SEARED VEAL CHOP with Citrus Fine Herb Beurre Blanc and Chive Polenta Croquette	D11
ROAST BREAST OF CHICKEN on Spinach and Cheese Ravioli with Madeira Reduction	D3	SAUTÉED CRAB CAKE AND ANGUS BEEF FILET with Tomato Creole Sauce and Truffled Demi-Glace	D12
ROAST FREE RANGE ONE-HALF CHICKEN with Rosemary Garlic Gnocchi, Root Vegetables and Natural Sage Jus	D4	SEARED FILET MIGNON AND SAUTÉED JUMBO SHRIMP with Tomato-Mushroom Ragoût	D13
HERB ENCRUSTED SEARED HALIBUT over Creek Shrimp and Grit Cakes with Lobster Fennel Cream	D5	ROASTED RACK OF LAMB with Garlic and Herbs, Pommes Anna and Caramelized Onions	D14
GRILLED ATLANTIC SALMON with Leek and Oyster Fondue in a Red Wine Reduction	D6	ROASTED HALF CRISPY DUCK with Dried Cherry Demi- Glace and Parisian Potatoes	D15
SAUTÉED LOCAL GROUPER with Blue Crab and Crawfish Galette with Caviar Beurre Blanc	D7	HICKORY GRILLED CHICKEN BREAST AND PETITE FILET OF BEEF with Roasted Garlic Demi-Glace	D16
VEAL Tournedo wrapped in Pancetta and Seared Diver Scallops with Herb Polenta and Tomato Saffron Broth	D8	LAMB NOISETTES with Mushroom Duxelle, White Bean Ratatouille and Rosemary Mint Jus	D17
GRILLED FILET MIGNON with Crab Meat and Lobster Tart served with Bordeaux White Truffle Veal Reduction and Caviar Crème Fraîche	D9		

DESSERTS

CRÈME BRÛLÉE TART Classic Smooth Custard in a Crispy Sweet Dough Crust and Fresh Fruit Coulis	FRENCH APPLE TART with Cinnamon Streusel
FRUIT TART Fresh Seasonal Fruit on Crème Pâtisserie with Fresh Fruit Sauces	GINGER SNAP CUP Choice of Lemon, Mango or Chocolate Mousse
CHOCOLATE GRAND MARNIER TART Chocolate Ganache flavored with Grand Marnier in a Cookie Crust	MARQUIS SLICE Dense Chocolate Ganache served with Strawberries and Whipped Cream
AMARETTO FLAVORED MOUSSE in a Chocolate Cup with Fresh Fruit	CHOCOLATE TERRINE Layered White and Dark Chocolate Mousse with Raspberry Sauce and Bittersweet Chocolate
CARAMEL MACADAMIA CAKE Macadamia Cake on a slice of Roasted Pineapple with Crème Caramel, Brandy Sauce and Toasted Macadamia Nuts	CARROT CAKE ASSORTMENT OF PETIT FOURS

Enhance your dining experience by creating a trio of the above desserts for an additional \$6.00 per guest.

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6/07

DINNER BUFFETS

CONTINENTAL DINNER BUFFET

LOBSTER BISQUE
A SELECTION OF PÂTÉS AND TERRINES French Bread and Cornichons
IMPORTED CHEESE SELECTION Fresh Fruit Garnish and French Baguettes
MUSSELS MARINIÈRE
VINE RIPE TOMATOES, PALM HEARTS AND ASPARAGUS SALAD with Pesto Vinaigrette
CAESAR SALAD with Crispy Fried Oysters
SEARED TUNA NIÇOISE SALAD
GRILLED VEGETABLES with Shaved Parmesan Cheese
PESTO CRUSTED MAHI MAHI with Tomato Confit
BLACK ANGUS Tournedos Foie Gras Pâté and Truffled Demi-Glace
BREAST OF CHICKEN stuffed with Manchego Cheese on Mushroom Ravioli
SEARED PORK TENDERLOIN Lamb Sausage and Rice Pilaf
OUR FABULOUS DESSERT DISPLAY INCLUDING SIGNATURE CAKES, TORTES AND PETIT FOURS
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF CHARLESTON PLACE TEAS
DB1

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DINNER BUFFETS

LOWCOUNTRY DINNER BUFFET

HOPPIN' JOHN SALAD
GRILLED CORN AND JOHNS ISLAND TOMATO SALAD
SPICY MARINATED PEPPER SLAW
BUTTER BEAN AND SPICY FIRE GRILLED SHRIMP SALAD
BOURBON BRAISED BABY BACK RIBS
Sweet Potato Hash
GRILLED GROUPER
on Southern Succotash with Bacon-Chive Sauce
CHICKEN, SHRIMP AND ANDOUILLE GUMBO
with Dirty Rice
CRISPY FRIED CHICKEN
SLOW ROASTED PORK BARBECUE
Southern Barbecue Sauce
TRADITIONAL CORN PUDDING
ASSORTED BREADS, BUTTERMILK BISCUITS
AND CORNBREAD
ELABORATE DESSERT DISPLAY
FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE
AND A SELECTION OF CHARLESTON PLACE TEAS

To enhance your Lowcountry experience, may we suggest...

TRADITIONAL OYSTER ROAST (IN SEASON)
Local Oysters steamed to order, served
with Lemon and Tabasco Sauce *Add \$10.00 per person*
Outdoor events only

BEAUFORT STEW
Shrimp, Corn, Potatoes, Sausage in a Spicy Broth
Add \$12.00 per person

DB2

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DINNER BUFFETS

SOUTH OF BROAD DINNER BUFFET

SHE CRAB SOUP WITH FINO SHERRY
DISPLAY OF SMOKED SEAFOOD
Scallops, Salmon, Oysters, Trout and Shrimp
BABY SPINACH AND ARUGULA
Clemson Blue Cheese, Candied Walnuts, Red Onion and Pear Vinaigrette
VINE RIPE AND GREEN TOMATO SALAD
Johns Island Asparagus and Basil Vinaigrette
ROASTED LOCAL CORN, BELL PEPPERS AND GREEN ONION SALAD
Grilled Country Ham

Please Select four from the following Entrees:

CRAB AND SHRIMP CAKES
Julienne Roasted Pepper Sauce
ROASTED RED SNAPPER
Braised Endive and Peach Butter Sauce
BABY BACK RIBS with Lowcountry Barbecue Sauce
ROASTED VEAL LOIN
Apple Cider, Figs and Roasted Vidalia Onions
BARBECUE QUAIL
Cranberry Foie Gras Stuffing and Butter Sauce
ROAST TENDERLOIN OF BEEF
with Wild Mushroom Sauce
GRILLED SEABASS with Oyster Stew
WILD BOAR AND VENISON SAUSAGE, Warm Fingerling Potato Salad
LOBSTER TAILS over Truffled Grits with a Lemon Chive Beurre Blanc
CORN MEAL DUSTED SOFT SHELL CRABS
on Roasted Corn Cake with Crawfish Butter
ROASTED LAMB CHOPS with Palmetto Ale Braised Collard Greens
OUR FABULOUS DESSERT DISPLAY
Signature Cakes, Tortes and Petit Fours

FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND A SELECTION OF
CHARLESTON PLACE TEAS

DB3

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