

USA | CHARLESTON, SC

High-class Dining in South Carolina's Lowcountry



PLANTERS INN While Charleston is well-known for its sprawling plantations and Civil War history, a trip to this southern jewel isn't complete until you have dined at the Peninsula Grill, a perennial favorite on *Charleston City Paper's* Best of Charleston Readers' Poll.

Tucked away in the historic Planters Inn amidst the famed City Market, Peninsula Grill captures the warmth of Old Charleston and the cosmopolitan excitement of New York City. Executive Chef Robert Carter takes a contemporary spin on traditional Lowcountry dishes, from the wild mushroom grits with Lowcountry oyster stew to the Benne-crust rack of New Zealand lamb. Be sure to leave room for the Ultimate Coconut Cake, an original recipe handed down from Carter's grandmother.



Equally enticing is Planters Inn, which continues to earn top rankings in *Condé Nast Traveler*, *Forbes Traveler*, *Travel + Leisure* and others. The inn's 64 rooms surround a courtyard of parterres and fountains, offering a tranquil respite from downtown Charleston. With its antique furnishings and personal touches, Planters Inn makes guests feel as if they're staying in one of Charleston's great mansions.

■ **MEMBER PRIVILEGES** Andrew Harper members receive guaranteed preferred rates, daily continental breakfast, welcome amenity and a room upgrade on arrival when available.

**SPECIAL
OFFER**

Enjoy a one-night stay in a Plantation King Room and three-course "Tasting Menu" dinner for two at Peninsula Grill for just \$575. **ALSO INCLUDES** Harper member privileges, daily continental breakfast and half-bottle of Champagne upon arrival. **DATES** Offer valid through September 17, 2009. Based on availability. Some weekends require minimum two-night stay.