

# CHEW ON THIS: LOCAL RESTAURANT NEWS

BY DEIDRE SCHIPANI  
Special to The Post and Courier

## Progressive Dinner

Twenty-five years and counting: Circa 1886 Restaurant and Charming Inns will play host to the "Charleston Holiday Progressive Dinner," where diners journey by carriage to three locations.

Guests start the evening with hors d'oeuvres at Kings Courtyard Inn at 198 King St., travel to Circa 1886 Restaurant at 149 Wentworth St. for a three course dinner, and wind down at the John Rutledge House Inn at 116 Broad St. for coffee and dessert.

Hors d'oeuvres start at 5:30 p.m., and the evening wraps up at 8:30 p.m. A carriage will transport guests from one location to the next.

Dates of the Charleston Holiday Progressive Dinner are Dec. 1, 3, 4, 6, 7, 13, 14, 16, 17, 18, 20, 21, 22 and 23.

The cost is \$95 per person, excluding beverages. Payment must be received seven days prior to the dinner, and there is a 72-hour cancella-



FILE/STAFF

**The 11th annual Charleson Animal Society Celebrity Chili Cook-off is 1-4 p.m. Saturday. Held at the Charleston Maritime Center, there will be amateur, restaurant and celebrity categories. Also on site will be beer, wine, oysters and hot dogs. Tickets are \$25 in advance, \$30 at the door, \$10 for children 10 & up and free for kids under 10. There will be a special kids fun zone and adoptable animals on site. Go to [www.charlestonanimalsociety.org/chili](http://www.charlestonanimalsociety.org/chili) to buy tickets online or to find out more information.**

tion policy. To reserve space, call 853-7828.

**Free oysters roasts**  
Gilligan's on the Market and Gilligan's of Mount

Pleasant will offer guests free local steamed oysters and homemade chili on their patios beginning 5-8 p.m. today. They plan to run the offer through oyster season.

In addition to the oysters and chili, there will be live music each week at both locations. [www.gilligans.net](http://www.gilligans.net).

## High on the hog

Up for a road trip? Charleston chefs Sean Brock of McCrady's and Mike Lata of FIG along with Julian Van Winkle and chef Michael Paley will offer an evening celebrating the whole hog and Van Winkle Bourbon at The Hog and The Barrel Dinner in Kentucky. The event takes place at 6:30 p.m. today. The cost is \$125/person. Call 502-217-6360.

## Proud oysters

Charleston Pride, a non-profit group, will hold its second annual oyster roast 1-8 p.m. Dec. 12 at 123 Scrapbook Lane in Summerville in the Reminisce subdivision. On the menu: oysters, chili and hot dogs, plus beer and a live DJ. The price of the fundraiser is \$30 in advance; \$35 at the door. Tickets are limited. Go to [charlestonpride.org](http://charlestonpride.org) or call 609-6104.

## Lunch on Lower King

The Let's Do Lunch in Charleston event will be held at Lower King Street's Il Cortile del Re. The event takes place on Friday. On the menu: a three course lunch. In the spirit of the holidays, the non-profit partner will be HALOS, which provides assistance to abused and neglected children in Charleston County through a variety of initiatives. Guests may win holiday treasure from King Street shops while they share a meal and support the worthy organization. Il Cortile del Re is at 193 King St. Parking is available in the City Garage on Queen Street, or in the Majestic Square Garage on Market Street. Parking will be validated at the event.

Purchase tickets online at [www.brownpapertickets.com/event/138777](http://www.brownpapertickets.com/event/138777) or call 303-1113.

## Top cocktail

Charleston Magazine is on the search for the most

fashionable Gentleman Jack and Grey Goose cocktails in Charleston. The mixologists at High Cotton, the Old Village Post House and Slightly North of Broad have taken on the challenge. You can vote for their drinks to be named "Charleston's Next Top Cocktail!" on [www.charlestonmag.com](http://www.charlestonmag.com)

Voting takes place through Dec. 15. The winners will be announced in the March edition of Charleston Magazine and will be featured at Charleston Fashion Week, March 22-26.

## Party North of Broad

Slightly North of Broad celebrates 17 years of hospitality on Wednesday.

Lunch guests may enjoy drink specials and complimentary cupcakes. Dinner guests will enjoy menu favorites from the past 17 years. Happy hour will take place 5:30-6:30 p.m. with drink specials and complimentary hors d'oeuvres to toast Slightly North of Broad. Reservations can be made by calling 723-3424 or visiting [www.slightlynorthofbroad.net](http://www.slightlynorthofbroad.net).

Slightly North of Broad is at 192 East Bay St.

## 'Offally' good eats

The Glass Onion restaurant will celebrate all things offal on Monday, during dinner service, which is 6-10 p.m. The West Ashley restaurant at 1219 Savannah Highway plans to offer a prix-fixe "Offally Delicious" menu in addition to the regular dinner offerings. Choose from among favorite organ meats such as fried liver mush, pig tail tamale and sweetbread surprise.

The cost will be \$35 per diner, and reservations are recommended but not mandatory.

The full menu can be found at the website: [www.ilovetheglassonion.com](http://www.ilovetheglassonion.com). The restaurant will close for lunch at 4 p.m. that day to prepare for dinner.

## Sangria Sunday

Atlanticville Restaurant

will have Dori Chitayat on the Spanish/flamenco guitar 10 a.m.-2 p.m. every Sunday during the Sangria Sunday Brunch. Atlanticville is at 2063 Middle St., Sullivan's Island

To reserve space, call 883-9452 or e-mail [atlanticvillewines@gmail.com](mailto:atlanticvillewines@gmail.com).

## Winner and nominee

James Beard Award winner Mike Lata of FIG and James Beard nominee Craig Deihl of Cypress will prepare an Italian-inspired luncheon noon-2 p.m. Dec. 16 at FIG Restaurant to celebrate their recent Terra Madre experience. The exclusive event gives locals a chance to hear about the experiences Deihl, Lata and five other locals — Elizabeth Beak, Dena Davis, Darlena Goodwin, Gra Moore and Alluette Jones-Small — had while attending Slow Food International's Terra Madre conference in Italy in October.

The luncheon costs \$40 for Slow Food members and \$50 for nonmembers, excluding tax, gratuity and alcohol. Reservations are required and may be made by calling FIG at 805-5900.

## Wines Under the Oaks

The Charleston Wine + Food Festival and BB&T host Wine Under the Oaks 1-5 p.m. Sunday at Boone Hall Plantation. Guests may mingle, eat, drink and shop on the oak-lined front lawn of the historic Lowcountry site.

Guests may enjoy live music and holiday shopping while viewing the winning poster design of the 2011 BB&T Charleston Wine + Food Festival poster competition. Area culinary-themed crafts, festival tickets and wine, available from Boone Hall Farms, will be available for sale. A portion of the proceeds benefits the American Red Cross. Dress is casual, and tickets are \$40 per person in advance and \$50 at the door. For more information about Wine Under the Oaks or the festival, visit [charlestonwineandfood.com](http://charlestonwineandfood.com) or call 727-9989, ext. 1.

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