



69 West 9th Street #6A
New York, NY 10011
646-825-0268 or 615-400-9969
aaron@thesinglegourmet.net

Newsletter
September 2017

Good news for The Single Gourmet family, Juliane and I are having a baby as she is currently 14 week pregnant with the new Lefkowitz due around February 13th, 2018! Juliane wants it to come a few days late, so it could be a “Year of The Dog” baby, but I prefer a Valentine’s Day surprise thus making birthday gifts go further 😊. Either way, we are both excited and anticipating a great future with the little one.

On another note: our trip to Washington, DC can still hold 1-2 more people for anyone interested in joining us (I would need an answer this weekend). The itinerary is excellent and you can read about it below. I am also adding some great touches to our Charleston and Savannah trip in mid-October. For those who want to do part of that trip, please chat with me privately. There is also a New Year’s Eve trip being worked on as well. We are going to San Francisco and Napa Valley or perhaps Panama, I am looking at those two as options.

Our August continues this weekend with a popular wine tasting class “French Favorites” at **LE GRAND TRIAGE**. There is still space for 2 more for this class. This class combines both French wine and cheese. Then Sunday, August 20th, we dine at a long-standing French bistro right in the heart of the Upper West Side **LA BOITE EN BOIS**. Note: **This dinner starts at 6:30 at the restaurant, but we will meet at Atlantic Grill at 5:45pm.** They have been serving up French cuisine for 30 years and it is a favorite amongst many of the locals in the area. That Saturday, August 26th, we return to an absolute gem and 2 members just recommended we dine here, **Piccolo Fiore**. I had one of my personal best meals ever with the group here, and this August we head back for another 4-course encore right in the heart of midtown. Juliane will be running this dinner as I will be on a boat in Alexandria at this time.

Our September starts off on Labor Day Weekend, Saturday, September 2nd at **PERA MEDITERRANEAN BRASSERIE**. We dined here in 2014 and it was amazing and a member recently recommended we try this again. For those who enjoy lots of wine with their meal, they offered us ½ price bottles. During the following week, Wednesday, September 6th, we head downtown to the Lower East Side where we will initially meet and walk around, the famous **Essex Street Market**, afterwards we enjoy a meal at a very casual yet extremely delicious new restaurant **CHAR SUE**. This meat-centric restaurant belongs on Guy Fieri’s triple D show because the décor is lacking, but the food is incredible. The following weekend, Sunday, September 10th, join us at **ARTE RISTORANTE**. We almost went here over Christmas, but our group grew too large for their private room. We are excited to work with them again as they are one of the best Italian restaurants in Greenwich Village. The following Sunday, September 17th, join us at **KNICKERBOCKER GRILL**, which is a favorite amongst celebrities and locals (when I ate there, I ate next to Chris Noth and a regular local guy 😊). It was also highly recommended by many members of our group, and our menu is incredible. The following weekend on Sunday, September 24th, join us at a new restaurant for our group (and NYC), and recommended VERY HIGHLY by one of our members, the recently opened **MORSO**. This Italian gem owned by the famous and highly successful restaurateur Pino Luongo hits all the right marks. I am very excited about this newcomer for the group. Finally, we end September in encore style with an off-Broadway show called “Curvy Widow.” The show is about a 50-year old recently widowed woman restarting in the dating scene in NYC. I *had* to sign us up for this one. The show was an outstanding hit when it debuted in NJ and had recently opened on West 43rd in NYC.

The following August events are still available for Single Gourmet Members and their guests:

Le Grand Triage - French Favorites (wine/cheese) 1657 First Avenue (86th/87th) Saturday, August 19th- RSVP EARLY 7:30 SHARP- 917-475-1212 (store number) \$55- wine and cheese pairing.

La Boite En Bois - 75 West 68th Street. Drinks @ Atlantic Grill @ 5:30- 49 West 64th Or meet at the restaurant at 6:30pm Sunday, August 20th \$67 3-course, NO wine, tax and tip \$75 3- course with wine- please let me know.

Piccolo Fiore - Saturday, August 26th. 230 East 44th Street @2nd/3rd 7:00pm Optional pre-dinner drinks, 7:45 Dinner \$88- 4-course dinner, glass of wine, coffee, tax & tip

The following September events are available for Single Gourmet Members and their guests:



PERA Mediterranean Brasserie

303 Madison Ave @42nd Street

Saturday, September 2nd

6:45pm optional drinks, 7:45pm dinner

\$69: 3 courses, glass of wine, coffee, tax, tip

Rated a Top 5 Newcomer by Zagat when first opened, PERA BRASSERIE brings an authentic taste of Eastern Mediterranean cuisine to Manhattan.

“A no-brainer” according to Zagat, and a “solid bet for Mediterranean fare.” Pera derives its name from an elegant neighborhood in Istanbul that has served as the melting pot for many cultures and cuisines since the 17th century. Pera Brasserie features numerous mezes, specially prepared and marinated cuts of grilled meats and seafood cooked on a 10-foot-long open flame grill. This is NOT a family style meal. You will have a wide variety of choices from starters such as: Mediterranean dip which is warm hummus with beef pastirma and smoked eggplant; or Pera salad which is cherry tomato, cucumber, parsley, onion, kalamata olives, sheep’s milk feta cheese; or Portuguese fried calamari with beef soujouk; or smoked lamb tacos; or bluefish falafel. Entrees such as Pera steak burger with Mediterranean fries; or lamb duo which is hand-ground lamb “Adana” and Turkish paprika-seasoned lamb riblets and Mediterranean fries; or chicken “shashlik” which is marinated thin sliced chicken breast; or pan roasted citrus salmon with orzo and bulghur tabbouleh; or Mediterranean branzino boneless fillet wrapped with lemon, parsley served with roasted beet salad; or Israeli couscous. We finish off dinner with choices of baklava or rice pudding for dessert.

Char Sue Asian Fusion and Essex Street Market

119 Essex Street (2 blocks south of Ave A)

M or F train stops a block away

Wednesday, September 6th

5:15pm @ the market, 5:45 @ the bar, dinner 6:15pm

\$55: 3 course Asian meal, no wine, tax, tip



This restaurant is extremely casual, but after eating here recently, Juliane and I decided the flavors we tasted were like none we’ve experienced before. We will meet at the Essex Street Market directly across the street at 5:15pm, giving

us 30 minutes to walk around the Market as a group (not a tour). The name, Char Sue, is inspired by the Cantonese technique of roasting meats over fire (char siu) and the menu is influenced by the flavors of Vietnamese, Thai, Japanese, Chinese and Thai cuisine. Zagat says, “From **Eleven Madison Park alum** Matt Rojas, this casual Lower East Sider runs the Asian gamut from roasted meats to Japanese curry to steamed-bun sandwiches. Beer and wine are also offered in the brick-walled space with turquoise accents.” Chef and restaurant co-owner Matt Rojas is a veteran of Eleven Madison, Degustation, Nobuo at Teeter House and was formerly the Executive Chef of Rouge et Blanc. Matt trained under Nobuo Fukuda, Daniel Humm, Wesley Genovart and Susur Lee. With a 4.5 rating on YELP, this is a casual, relaxed and informal restaurant with an emphasis on delicious Asian fusion. Our menu will have starters such as mapo pork belly, green papaya salad, roast duck mantou sandwich, shrimp summer roll, entrees such as roast duck with Sichuan spice, five spice short ribs, curried lamb, and braised pork in black bean sauce, sides of broccolini and crisp Brussel sprouts, with desserts of pandan almond seed pudding or ice cream.



Arte Italian Ristorante

21 East 9th Street (University and 5th Ave)

Sunday, Sept 10th

5:45pm optional drinks; 6:30pm dinner

\$77: 3 courses, glass of wine, coffee/tea, tax, tip

A vanishing breed, Arte Restaurant is one of those quiet, beautiful, best-kept secrets with a comfortable, homey ambiance, fireplaces and an outside garden. Celebrities such as Al Pacino, Alec Baldwin, Adam Sandler, Richard Gere, Diane Lane have been coming here for years. The romantic atmosphere combines smoothly with the Northern Italian cuisine that is all cooked to order. Voted 4 stars or better on all review sites and after 22 years on the block, this is a classic neighborhood favorite. We ate here Easter 2014, and it was a top restaurant that year.



Knickerbocker Grill

33 University Place (corner 9th street)

Sunday, September 17th

5:30pm optional drinks; 6:15pm dinner

\$78: 3 courses, glass of wine, coffee, tax, tip

A few blocks from Union Square, Knickerbocker comes highly recommended by members who live in the area. The word “Knickerbocker” itself says “New York”, and upon entering you’ll know you’re in the heart of the Village. Join us for drinks at the 100-year old marble bar where Charles Lindbergh signed his contract to fly across the Atlantic. Zagat says, “Time warps don’t get more lovable than this 1977-vintage Villager, an old-school source of no-surprises Americana that’s solid with warm service. This one is a keeper! A great alternative to NY’s stuffy steakhouses.” Chef Clara O’Marde, started at the Knickerbocker in 1985. Our menu includes starters of: French onion soup with provolone & muenster; or Caesar salad wedge; or field greens salad; or shrimp cocktail. Entrees of: fettuccine Italian sausage Bolognese; or Atlantic salmon; or Japanese spice crusted saku tuna; or grilled chicken paillard; or pork tenderloin; or braised boneless short rib of beef; or steak frites; or bbq St Louis Ribs; or cast iron shrimp scampi; or vegetarian pasta and choices of dessert. Now that is a long, delicious menu! NOTE: Juliane will be running this diner



Morso Italian Cuisine

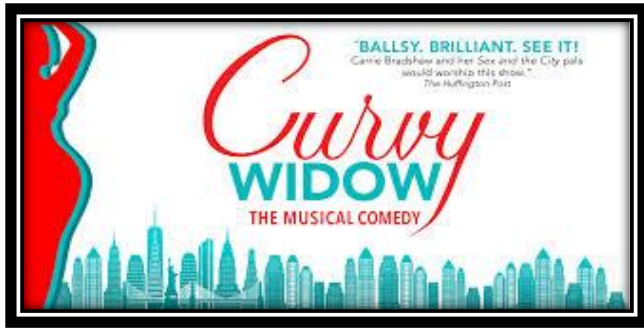
420 East 59 (Between 1st and Sutton)

Sunday, September 24th

5:30pm drinks 6:15pm dinner

\$76: 3 courses, glass of wine, coffee, tax, tip

Zagat rated 4.4. They say “Pino Luongo knows what he’s doing at this classy East Midtown oasis, a dependable source of marvelous Italian cuisine served by staffers who genuinely care; the contemporary room features Pop Art on the walls and a dramatic view of the Queensboro Bridge from the outdoor terrace.” Morso is a culmination of a life in food and a passion for culinary excellence. With the essence of his Tuscan homeland at heart and a truly original style of cooking; Pino Luongo shaped the Italian menus that we now consider classic, with restaurants including Le Madri, Mad 61, Coco Pazzo, Tuscan Square, and Centolire. For Morso, his values remain unchanged; great, seasonal ingredients skillfully prepared, and shared with family and friends. Our menu includes appetizers of Buffalo mozzarella with red & yellow tomatoes & basil; or mixed greens; or grilled vegetable salad with red wine vinaigrette. Our entrees are farfalle fiore de mare which is bow-tie pasta, chopped buffalo mozzarella & raw tomatoes, topped with salmon roe; or roasted salmon with pickled fennel & radish salad with a mustard dressing; or pollo martini, which is parmesan encrusted chicken breast with white wine, caramelized baby carrots & string beans; or veal scaloppine saltimbocca which is veal with artichokes, fingerling potatoes, roasted cherry tomatoes, white wine sauce, prosciutto and melted fontina cheese. We end with desserts of decadent chocolate cake or homemade sorbets.



Curvy Widow
The Westside Theatre
407 West 43rd Street, New York
Thursday, Sept 28th Showtime 7pm (80 minutes)
Meet at BEA Bar 403 West 43rd at 6:15 pm
\$69: RSVP EARLY, non-refundable orchestra

Direct from its critically acclaimed run at George Street Playhouse in NJ and starring Tony Award Nominee Nancy Opel (Urinetown). Based on a true story, this sassy and witty musical follows the daily exploits of a feisty fifty-something whose adventures inspire laughter and, in the least expected places reveal truths about life, love, and sex. From surviving hilarious first dates to her intimate rendezvous, this widow navigates her way through it all with humor and perseverance. Featuring a brilliant cast of best friends, a dead husband, and a myriad of potential suitors, Curvy learns the hard way what it means to start life over in the modern age.



Almayass
24 East 21st (off Broadway near Flatiron Bldg)
Sunday, October 1st
5:30pm optional drinks, 6:30pm dinner
\$74: family style dinner, glass of wine, tax, tip

Winner of Opentable's Dinner Choice award for best Mediterranean, Almayass has a 4.5 rating on Yelp and **Zagat rating of 4.4** for "a delicious introduction to Lebanese-Armenian cooking and a lovely, welcoming, share-worthy meal" where the food and the space are meant to evoke eating at someone's home, and it is the "Best Middle Eastern in New York". Lebanese cuisine is "Southern Mediterranean meets Middle Eastern," and if you have never tried it, the Michelin Guide highly recommends it!!! The story of Almayass began in Beirut in 1996 by the third-generation Armenian Alexandrian family, who had a passion to share and serve their culinary delights. Since then, the restaurant has come to the attention of The New York Times, New York Magazine, Food & Wine Magazine, The Los Angeles Times and many other international publications as a 'must go' destination for an Armenian-Lebanese dining experience. In recent years, Almayass has expanded in the Middle East with locations in Riyadh, Abu Dhabi, Kuwait City, Doha at The Pearl and Dubai. Our meal consists of multiple shared starters such as tabbouleh; and Armenian salad; and hummus; and moultabal which is mashed charbroiled eggplant, fresh lemon, sesame paste, garlic; and lentil kefta which is lentil cooked with crushed wheat, onion, parsley; and sarma which is rolled vine leaves stuffed with rice, tomato, olive oil, lemon; and falafel; and mantee meat which is oven baked artisan made boat shape dough stuffed with seasoned meat, garlic yogurt sauce on the side; and spicy potatoes. Our main course includes chicken taouk which is marinated charbroiled free range chicken breast, carrot, potato, garlic and baked Mediterranean bronzini filet, sesame based sauce, onion, cilantro, carrot, broccoli all served with sides and dessert of baklava.

To reserve at any or all the events please go to our website or call us at (646-825-0268), email us at aaron@thesingelgourmet.net or mail checks to: The Single Gourmet, c/o Aaron Lefkowitz, 69 west 9th Street Apt #6A, New York, NY 10011.

PLEASE NOTE: Our Cancellation Policy If you cancel within 72 hours of a meal event there are **no refunds**. Restaurants **MUST** plan in advance for large events and I guarantee a headcount based on YOUR RSVP. I am held to that guarantee and often pay a deposit or the full amount in advance.

Ticketed events (tours, shows, ANY non-dinner event) **are non-refundable** within 7 days of the event.

Also note: **ALL menus listed are subject to change without notice due to restaurant supply.**

1. Villa Mosconi: 4-Course Old School Italian	Wed, Aug 16 th	5:45 pm	\$79 _____
2. Le Grand Triage: French Wine and Cheese	Sat, Aug 19 th	7:30 pm	\$55 _____
3. La Boite En Bois: French (meet at Atlantic Grill)	Sun, Aug 20 th	5:45 pm	\$67 or \$75 _____
4. Piccolo Fiore- 4-Course Fine Italian	Sat, Aug 26 th	7:00pm	\$88 _____
5. PERA Mediterranean Brasserie	Sat, Sept 2 nd	6:45pm	\$69 _____
6. Char Sue: Asian Fusion	Wed, Sept 6 th	5:15pm	\$55 _____
7. Arte Ristorante	Sun, Sept 10 th	5:45pm	\$77 _____
8. Knickerbocker Grille	Sun, Sept 17 th	5:30pm	\$78 _____
9. Morso	Sun, Sept 2 th	5:30pm	\$76 _____
10. Curvy Widow	Thu, Sept 28 th	Meet 6:15	\$69 _____
11. Almayass	Sun, Oct 1st	5:30 pm	\$74 _____
12. Washington, Alexandria Virginia	August 24 th to 28 th	Due in Full	\$2395 _____
13. Charleston, Beaufort and Savannah	Oct 9-16 th	Deposit	\$500 deposit

Washington & Old Town Alexandria Virginia

Thursday, August 24th to Monday, August 28th

Subtract \$100 if meeting us there, \$225 if sharing a room

4 nights and 5 days. \$2395 includes Amtrak, **5-star hotel**, 9 meals, tours, and tips

The Watergate Hotel 5-Star All tours, Amtrak, Michelin Star Restaurant, Multiple top 10 restaurants in town!!

Thursday, August 24th

8:10 am-11:30 am Amtrak to DC and a bus to The Watergate then check in.

1:15pm-2:45pm- **FIOLA- MICHELN STAR** 2016, Zagat 4.8- **TripAdvisor #3 of 2579 restaurants.**

2:45pm-6:45pm- 4-hour bus trip around DC, the National Mall, the US Capitol, Library of Congress & US Supreme Court.

7:45 pm dinner at **AMBAR the #1 of 2579 Restaurants on TripAdvisor in DC**, 4.5 stars Yelp! 1000+ reviews!

Friday, August 25th

11am-1pm **United States Holocaust Memorial Museum**

1:30pm-3pm **Chef's Table @ Rasika, Zagat whopping 4.8** President Obama celebrated his 52nd birthday here. Rasika's Vikram Sunderam was awarded the 2014 James Beard Award for best chef in the Mid-Atlantic region. Rasika is listed in the Top 25 Best Fine Dining Restaurants on Trip Advisor in the United States, Rasika has been named among the top 20 restaurants across America in Zagat's America's Top Restaurants Survey **TripAdvisor #7 of 2579.**

3pm-6:45pm 4-hour bus / walking tour of WW-2, Lincoln Memorial, Korean War/Vietnam Wall memorials and more.

7:30pm Dinner at **Honeysuckle**

Saturday, August 26th

Alexandria 10:30am- 11:45 am walking tour- **Old Town Alexandria**

12:15pm-1:45pm **Gadsby's Tavern-** Notable visitors include George Washington, Thomas Jefferson, John Adams, James Madison & James Monroe. **TripAdvisor #6 of 605 restaurants in Alexandria.**

2:15pm-3:30pm **The Torpedo Factor Art Center-** home to 150+ working artists and 6 galleries. Founded in 1974, the Torpedo Factory Art Center is home to the nation's largest collection of working-artists under one roof.

4:00pm-4:45pm 45-minute narrated boat tour on the Potomac.

6:00pm-7:30pm **Restaurant Eve-Zagat 4.5**

8:30pm-9:15pm Water taxi home on the Potomac to Georgetown (non-narrated).

Sunday, August 27th

8:45am-11:10 am **Arlington National Cemetery**

11:30am-12:15pm bus to Alexandria (30 minutes from Arlington)

12:15pm-1:45pm **Brunch at Brabo** Zagat 4.6, TripAdvisor #2 **Fine Dining Restaurant in Alexandria.**

2:15pm-5:00pm **Mount Vernon** The Mansion of George Washington's Mount Vernon is one of the most iconic 18th-century homes in America.

7:30pm Dinner at **1789** Zagat 4.5 "Diners salute the quiet elegance that pervades this fine-dining American in Georgetown, a perfect mix of old-world service and new-world food raised to the next level via chef Samuel Kim; an intimate, candlelit setting and famous guests galore- the Clintons, General Petraeus. Listed in Zagat "Best Restaurant in Georgetown" and "The Most Iconic Restaurants in DC." #6 TripAdvisor Fine Dining in DC

Monday, August 28th

11:15-2:45pm Food tour of Georgetown- Washington D.C.'s Georgetown neighborhood is home to some of the city's most notable residents, local commerce, embassies, and of course, culinary gems. On this tour, we will eat our way through this well-known and prestigious neighborhood. We will learn about Georgetown's early iconic years as we stroll off-the-beaten path for a taste from various local eateries. Georgetown's shady lanes and cobblestone streets reflect another side of the Capital. Our Historic Georgetown tour focuses on the houses and sites of a town that still invokes the image of refinement and class after 300 years. Walking a total of about 1 mile.

3:15pm bus to Amtrak, 4:02pm Amtrak to NYC

CHARLESTON - BEAUFORT - SAVANNAH October 9-16

\$4295 (-\$225 if flying on own, -\$475 pp if sharing a room)

Some have expressed interest in staying at a different hotel in Charleston; should you decide to go on your own at another hotel in Charleston, deduct \$800.

If you want to come just to the Charleston half of the trip, please contact me.

This trip is still in planning stages. As of now, we will be staying 4 nights in Charleston and 3 nights in Savannah. The first night in Charleston is an open night to explore the city on your own, however there might be an optional walking tour in the late afternoon (depending on when we land). Temperatures in the low 60s to low 80s. The restaurants will be top restaurants in town and we will have fun activities and tours.

HOTELS We are *currently* holding rooms at the recently built **Hyatt House** in downtown Charleston. Ranked #14 best hotel in Charleston. Located in "The Upper King Street district" which has emerged as an area with tremendous energy; showcasing culinary innovation, experimental design and boutique shopping. Charleston's Upper King Street historic neighborhood was recently named one of the top 10 food neighborhoods in America. Every gets a king bed room with upgrades to studio suites (490sf \$+75) and 1 bedroom suites (540sf, +\$150), each suite includes an additional sofa bed and fully equipped kitchen with center island. If sharing a room, you would get a 1 bedroom king suite with a pull-out double couch in the living room or 2 double bed room, depending on availability. Rated Superb on Hotel.com 4.6/5. In Savannah, we are currently holding rooms at The Andaz.

Charleston For the **first time ever**, readers of Travel + Leisure have voted Charleston the **No. 1 City in the World** beating out every major travel destination, even Florence and Barcelona! Charleston is the first US city to earn the coveted No. 1 City in the World ranking (4 consecutive times it was voted best city in the US and Canada). The city has managed to preserve all the qualities for which it is widely known—a prime coastal setting, historic architecture, friendly locals—while nurturing a creative culture that is making it one of the most notable destinations for those who seek out interesting restaurants. With Charleston's rich history, impeccably landscaped gardens, and stunning waterfront views, it's no wonder travelers ranked the city so highly. The South Carolina port city was founded in 1670,

is defined by its cobblestone streets, horse-drawn carriages and pastel antebellum houses. In addition to historic battlegrounds and jasmine-scented streets, Charleston is home to award-winning restaurants, pre-civil war charm, excellent boutiques, beautiful waterfront making this city the most beloved in the world. **Southern Living Magazine** ranks Charleston the #1 City in the South saying the city has “made Southern cuisine not only a serious subject, but a globally renowned experience.”

Beaufort

Southern Living Magazine’s rankings of the best small town is led by Beaufort, S.C. The magazine says Beaufort “offers up terrific scenery and while “it isn’t Savannah or Charleston, it does get close in flavor and geography.” Known as the “Queen of the Carolina Sea Islands, Beaufort is city of lordly and striking mansions of pre-Revolutionary and pre-Civil War eras. Step back in time to recapture a history dating as far back as the 1500s. Blending warm southern hospitality with its interesting chronology, the magic of Beaufort can be felt through the breeze in the Palmetto fronds, can be heard in the hum of passing boats along the Intracoastal Waterway, and can be seen in the classic architecture of regal antebellum homes.” Beaufort is known for movies such as “The Big Chill,” “The Great Santini,” “Prince of Tides,” and “Forrest Gump.”

Savannah, Southern Living magazine recently announced the winners of its first “South’s Best” awards with Savannah being named the second-best city in the South (Charleston took home the top spot, of course). According to Southern Living, Savannah ranked highly because “like a time capsule of historic architecture and city planning, Savannah’s old-school exterior belies its status as a progressive art, design, and culinary hub.” Savannah is known for manicured parks, horse-drawn carriages and antebellum architecture. Its historic district is filled with cobblestoned squares and parks such as Forsyth Park shaded by oak trees covered with Spanish moss. It is a welcoming city of magnolias and moonlight with a pulse of excitement. Stately old mansions, moss-draped oaks and massive churches bordering the squares planned by James Edward Oglethorpe in 1733 give the city a unique flavor nowhere else in the world. Savannah tourism increased by at least 33% with John Behrendt’s best-selling book, “Midnight in the Garden of Good and Evil.” Each year Savannah attracts millions of visitors to its cobblestone streets, parks, and notable historic buildings. Savannah’s downtown area, which includes 22 park like squares, is one of the largest National Historic Landmark Districts in the United States (designated by the U.S. government in 1966). Downtown Savannah largely retains the original town plan prescribed by founder James Oglethorpe (known as the Oglethorpe Plan).

In addition to top restaurants in all three cities, we will experience great tours and site seeing. Below are just a few of the daily tours we will be doing on this trip. The rest is being worked on.

Charleston’s Upper King Street Historic Neighborhood Food Tour This 2.5-hour culinary tour offers insight into the recently named top 10 food neighborhoods in America, showcasing four of Charleston’s culinary innovators who exemplify cooking in the New South. The Upper King Street district has emerged as an area with tremendous energy, showcasing culinary innovation, experimental design and boutique shopping. The restaurants featured in the tour are trailblazers in Charleston’s culinary scene, edgy and innovative, with tremendous passion for their craft. This tour is designed to show off some of the best that Charleston has to offer and provide insight into Charleston’s ever-changing culinary scene.

Horse Drawn Carriage Experience more than 300 years of history on this 1-hour guided carriage tour of Charleston. See the many mansions, churches, and gardens as the tour covers more than 2.5 miles and 30 blocks of historic Charleston. Belgian and Percheron draft horses will lead us through the streets while we learn about this “Holy City” and its role in the Civil War. Take a journey that travels back in time to the colonial beginnings of Charleston. The oldest and second-largest city in South Carolina, is defined by its cobblestone streets, horse-drawn carriages and pre-Civil-War-era houses. Part of the charm of the tour is the horses that pull the carriage are the same kinds of draft horses that worked on American farms in the early 1800s.

Boat Ride See the Charleston Harbor by boat with a 90-minute sightseeing tour along the Cooper River to Fort Sumter National Monument. This fully-narrated tour focuses on Charleston history from Civil War sites to antebellum houses and landmarks, passing under Cooper River bridges, and exploring a waterfront that’s home to bottlenose dolphins and pelicans. Listen to stories from the boat captain throughout the tour, as you pass some of Charleston’s historic sites. Get close up views of Fort Sumter, the fortified island where the first shots were fired in the Civil War. Pass the Essex-class USS Yorktown, a “fighting lady” aircraft carrier from the Second World War that earned eleven battle stars

in her dramatic military career. Take in Fort Moultrie and Fort Johnson, a pair of forts that housed Confederate and Union soldiers, and see St. Michael's Episcopal Church, which survived Revolutionary and Civil War fighting by painting its steeple black. Pass elegant homes on the Battery, and navigate beneath the Arthur Ravenel Jr. Bridge, a modern span that links downtown Charleston to Mount Pleasant.

Plantation Tour We will visit one of the top plantations in all of Charleston. Depending on our schedule the plantation will most likely be **Boone Hall Plantation**, America's most photographed plantation. Boone Hall Plantation has been recognized as the #1 Plantation in the Charleston area according to USA TODAY 10BEST and offers a wide variety of tours designed to be both educational and entertaining. Included in the tour are such things as: "Exploring The Gullah Culture", Boone Hall Plantation is the only plantation in the S.C. Lowcountry to present a live presentation of this unique culture adapted by African slaves. These entertaining and educational performances take place in The Gullah Theater, which is located at the end of Slave Street. House Tours- The mansion that exists on Boone Hall Plantation today was built in 1936 by Canadian ambassador Thomas Stone as part of the Second Wave of Reconstruction. Guided tours of the first floor allow guests to see how this Georgian-designed home blends recovered materials and antique furnishings to recreate an atmosphere that would have surrounded a Coastal Carolina planter's family and his guests. The tour will also introduce you to the history of Boone Hall Plantation and its evolution through several owners since 1681. Coach Tour: Guests load up on an open-air coach for a 40 minute motorized tour around the entire 738 acres that make up the plantation. This ride covers one end of the plantation to the other... both geographically and historically. Visitors will see how Boone Hall is a still working plantation that has been continually growing crops for over three centuries. Our guides will also share stories and information about the different aspects of Boone Hall's history. Slave Street and History Presentation: This informative presentation begins at the top of Slave Street in front of the slave cabins. A tour guide presents a historical look at the living quarters, historic relics, and lifestyle of the slaves that lived here at Boone Hall.

Chefs Kitchen Tour In this 3-hour morning tour we meet the talented chefs behind some of Charleston's greatest restaurants and gain insight into their ideas, methods and creativity. The Chef's Kitchen Tour will visit five restaurants and introduce us to Charleston chefs who will discuss the inspirations for their restaurants and provide a tour of their kitchens. In addition to visiting kitchens, the tour will include various samples along the way, including coffee and pastries, delicious biscuits from a celebrated Charleston biscuit maker and a selection of traditional southern dishes. If you want to meet Charleston Chefs, see inside their kitchens, hear guide Hoon Calhoun spin some tales and sample dishes along the way this is the tour!!!

