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**NEXT SUNDAY**

**Up in Baltimore**

How you can fly through the air with the greatest of ease

# The best chow in Charleston

So much food. So many restaurants. So few days. Sounds like the "Charleston Good-Eating Blues." But we've got the cure. Our colleagues at the Charleston City Paper are heavy-duty diners, and their recommendations find their way into that weekly's annual "Best of Charleston" edition. Here are some of their 2006 choices.

**Online Extras**  
 Extra serving of great "best of" dining recommendations for Charleston, at [WWW.CHARLOTTE.COM/TRAVEL](http://WWW.CHARLOTTE.COM/TRAVEL)



NANCY SANTOS - CHARLESTON CITY PAPER PHOTO

**Best hotel restaurant**

Wentworth Grill  
 Renaissance Hotel, 68 Wentworth St.  
 843-534-9054

Sure, the dining room lacks a certain "filled with locals and pretty folk" vibe, but the food (and the service) tell a different story. We're blown away by the staff's knowledge and sensitivity, and then twice again as much by the plates. Grab a Bibb salad in balsamic, grouper on white beans, hobnob with your server and your accomplices, and you'll forget that you're in a (gasp!) hotel restaurant.  
 — SCOTT GOODWIN

▲ Here's the grilled rack of lamb with artichoke olive relish from the Wentworth Grill.



COURTESY OF TED'S BUTCHERBLOCK

**Best new spot for food geeks**

International Theme Months at Ted's Butcherblock  
 334 E. Bay St. 843-577-0094

This might be the best idea we've seen in years. Ted's Butcherblock has started "theme months," with each month featuring the wines, cheeses, lunch specials, and prepared foods of a particular cuisine. There are wine tastings, the lunch choices line right up with whatever is the featured country, and the whole package offers a low-commitment opportunity to taste and learn more about international offerings, which have included places such as Poland, France and Spain. — MOLLY GOODWIN

▲ Ted Dombrowski owns and operates Ted's Butcherblock in Charleston.



COURTESY OF TRISTAN

**Best menu item for men who drive Hummers**

The Tomahawk Rib Eye at Tristan  
 55 S. Market St. 843-534-2155

This is for men who have something to prove on and off the road. As if a steak the size of a small cat were not enough, this hot hunk of prime beef is endowed with a fully frenched, 12-inch rib bone, and we do mean bone. Service only accentuates the impact of the Tomahawk — the bone protruding spectacularly from the edge of Tristan's largest serving platter, letting your woman know that you are the man. — JEFF ALLEN

▲ This Tomahawk steak from Tristan is so large it hangs off the plate.

**For more "bests" of Charleston, see 8!**