



## Private Mezzanine Dining

### *Hours of operation*

*Monday - Sunday*

*5:30 p.m. - 11:00 p.m.*

*Jackets recommended*

*Lounge Hours*

*5:30 p.m. - 12:00 a.m.*

*For more details, please call 843-937-4012 - ext. 241.  
Our fax number is 843-853-6074 or 843-722-0035.*

---

**167 East Bay Street  
Charleston, South Carolina 29401**



Thank you for your interest in Cypress. Following the tradition set by its sister restaurant, Magnolias, Cypress offers elegant private dining facilities for your most discriminating entertainment needs. Whatever your occasion, Cypress Private Mezzanine offers an unmatched combination of sophisticated atmosphere, superior service and world-class cuisine to create a memorable group dining experience.

#### **Menu Selections**

Menu selections should be made no later than two weeks prior to the event. Menu prices are subject to change. A third entrée choice is available upon request.

#### **Beverage Selections**

Alcoholic beverages are charged on a per-drink basis. Our wine service is on a per-bottle basis.

#### **Deposit**

The deposit amount of \$500.00 is required 10 days from the booking date.

#### **Confirmation**

A credit card will be required when securing a date. Cypress requires a guaranteed guest count to be submitted no later than 3 working days prior to the event. The host will be charged for the final guaranteed number or actual attendees, whichever is greater. There is a 16-person minimum on the weekdays and a 30-person minimum on the weekends for the space.

#### **Cancellation Policy**

If an event is cancelled 30 days prior to the date, the deposit will be reimbursed. If a cancellation occurs within the 30 days, the credit card on file will be charged for the guest count current on the date of the cancellation.

#### **Set Up Fee**

There is a \$100.00 set up fee when utilizing the private dining room

#### **Payment**

The deposit amount will be applied to the balance. Full and final payment is due at the conclusion of the event.

#### **Dress Code**

Dressy Casual - Jackets are not required, however recommended. Shorts are not acceptable.

#### **Parking**

Complimentary parking is available after 5:00 PM and all day on the weekends in the parking lot between Magnolias and Blossom. Parking is available on a first come first serve basis. Additional parking is available at the Wells Fargo lot located on the corner of East Bay and Broad Streets.



## **Cypress Knees**

*Menu Option 1*

### **Soup or Salad Selection**

Lobster Bisque  
Carolina shrimp, fresh chervil

*or*

Butter Lettuce Salad  
bacon jam, Hooks blue cheese, cucumbers, tomatoes

### **Entrée Selection**

Keegan~Filion Farms Chicken  
prepared daily with Chefs selection of seasonal vegetables

Smoked Salmon "Wellington"  
duxelle, asparagus, Gruyere potato fondue, mustard butter

Braised Short Ribs  
grits, root vegetables, red wine reduction

### **Dessert Course**

Lemon Lime Soda Cake  
Lemon curd, candied limes

*This menu is priced at \$50.00 per person and includes coffee and tea.  
Please note these prices do not include the 21% service fee or the 10.5% sales  
tax.*



## **Cypress Trees**

*Menu Option 2*

### **Appetizer Course**

Beef Spring Rolls  
spiced cucumber, soy caramel

### **Salad Course**

Caesar Salad  
with garlic croutons

### **Entrée Selection**

Smoked Pork Chop  
prepared daily with Chefs selection of seasonal vegetables

Crisp Wasabi Tuna  
edamame, shiitake mushrooms, ginger-garlic glaze

Steak Diane  
wild mushrooms, Gruyere potato fondue, truffle peppercorn cream

### **Dessert**

Nutella Cheesecake  
hazelnut gel, chocolate ganache

*This menu is priced at \$63.00 per person and includes coffee and tea.  
Please note these prices do not include the 21% service fee or the 10.5% sales  
tax.*



## **Cypress Dome**

*Menu Option 3*

### **Appetizer Course**

Lump Crab Cake  
creamed corn, arugula

### **Salad Course**

Almond-Fried Brie  
cranberry-walnut chutney, baby greens, champagne vinaigrette

### **Entrée Selection**

Fresh Catch of the Day  
prepared daily with Chefs selection of seasonal vegetables

*or*

Grilled Filet of Beef  
Boursin, fingerling potatoes, sauteed asparagus, Madeira sauce

### **Dessert**

Pecan Bar  
with honey Bourbon mascarpone whipped cream and caramel sauce

*This menu is priced at \$66.00 per person and includes coffee and tea  
Please note these prices do not include the 21% service fee or the 10.5% sales  
tax.*



## Hors d'oeuvres

*Prepared in quantities of 50.*

Miniature Lump Crab Cakes  
\$150.00

Benne Seed Shrimp  
\$130.00

Charcuterie Platter  
housemade selection of cured and smoked meats with pickles and mustard  
\$130.

Wok Seared Edamame  
\$75.00

Vietnamese Beef Spring Rolls  
\$130.00

Almond Fried Brie  
\$75.00



## **Wine**

*Bill Netherland, Sommelier recommends:*

### **White**

#### *Chardonnay*

William Hill Central Coast ~ 33.  
Laguna Ranch, Russian River ~ 40.  
Jadot Pouilly Fuisse ~ 44  
Mer Soleil Central Coast ~ 59.

#### *Other White*

Sauvignon Blanc, Mohua New Zealand ~ 36.  
Sauvignon Blanc, Cottat, Sancerre ~ 44.  
Albarino, Martin Codax Spain ~ 33.  
Pinot Grigio, Masocanali, Trentino ~ 39.

### **Red**

#### *Cabernet Sauvignon*

Michael Pozzan "Annabella", Napa ~ 40.  
Bennett Lane "Maximus", Napa ~ 58.  
William Hill Central Coast ~ 33.

#### *Merlot*

Silverado, Napa ~ 47.  
Cono Sur, Chile ~ 34.

#### *Pinot Noir*

MacMurray Ranch, Sonoma Coast ~ 38.  
Sokol - Blosser, Oregon ~ 56.

#### *Other Red*

Syrah, DeMorgenzon, South Africa ~ 36.  
Malbec, Laposta Mendoza ~ 39.



**Craig Deihl**  
*Executive Chef*

*Chef Deihl is a graduate of Johnson and Wales University in Charleston. He cites his style of cooking as American regional with ethnic - especially Asian - overtones. He injects these new age influences into the classic wood-grilled cuisine at Cypress.*

*Deihl has published his first cookbook, Cypress (Wyrick) in 2007.*

## **A History of 167 East Bay Street** **The Roper-Melchers Building**

*Thomas Roper left this site to his son Robert William with the stipulation that if he died "without issue" the property was to be devised to the Medical Society of South Carolina. Originally constructed by the younger Roper as a three-story double tenement, the building was reduced to two stories. Owned by the Medical Society for decades, the property was refaced with an Italianate-style double shop front, pedimented window hoods, and a pressed metal entablature for Melchers and Company, wholesale grocers and dealers in Carolina rice.*

*After the building deteriorated with East Bay Street for most of the mid-20th century, the cornice was removed, but the remaining elements were restored when the building was rehabilitated as shops and offices in the mid-1980s.*

*Excerpted from The Buildings of Charleston by Jonathan Poston, University of South Carolina Press, 1997.*