

Southern Byways

Dining Out: Four Moons Restaurant in Orangesburg, S.C.

by Apryl on March 4th, 2009



“We like to play with food,” comments executive chef Charles Zeran with Four Moons Restaurant. “It’s serious food, but we don’t always take it seriously.”

Located in quaint town of Orangesburg, S.C., (home to the annual Festival of Roses), the restaurant, which opened in June 2009, prides itself on not being pigeonholed when it comes to the types of dishes they serve.

“We do a lot of odd combinations by changing the texture and temperatures on different foods than people are used to,” he says.

However, don’t think they skimp on taste at all. Four Moons uses the freshest ingredients to create their culinary masterpieces.

You’ll find such selections on their dinner menu as jumbo lump crab cakes with passion fruit tartar sauce (\$25) and full pound Harris Ranch Kansas City strip (\$43) served with a three potato Napoleon.

Chef Zeran points out while the menu changes regularly, there are all ready some staples. One favorite, in particular, is the macaroni and cheese martini (\$18) that includes butter poached lobster, roasted garlic mascarpone orzo pasta, Hackleback caviar and white truffle oil. There’s also a Duck, Duck, Duck...Duck (\$19) selection featuring, well, duck done in four different ways, including duck prosciutto on cantaloupe ice.

“It’s fun food.”



Perhaps the best way to experience Four Moons is through their new *prix fixe* Three Phase Dinners (\$34 - 38), which chef Zeran says is a good value. You can choose a first course, entree and dessert. Consider having shrimp and grits, followed by jumbo lump crab cake and ending it with vanilla bean creme brulee. Or you can opt for peppered balsamic strawberries, with an entree of oven roasted chicken breast and for dessert, cranberry walnut tart. No matter what you choose for your meal, just remember that you can’t go wrong.

Four Moons is open Tuesday- Saturday for dinner from 5:30 p.m. (lunch 11:30 a.m. - 2:30 p.m.). Start your experience early with drinks and tapas at the Phases Moon Bar, which begins service at 4:00 p.m.





photo credit: all photos are courtesy of Brian Dressler, c2008; (top left) Day Boat Scallop with Sweet Spicy Chili Vinaigrette; (top right) Beef Tataki; (middle left) Four Moons Moon Pie; (middle right) New Zealand Lamb Rack; (bottom right) Phases Moon Bar looking toward bar at Four Moons

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