

Farmers Market Dinner

\$29.00 ++ per person

February 2019

Chef William J. Price III Farmers Market Menu is designed to utilize much of the fresh seasonal products available locally and showcased in local Fresh Market retailers. Chef's goal is to create a guest experience celebrating the bounties of the Low country with dishes prepared with respect to the traditional ways of the South.

Apple-Feta Salad

Seasonal Greens, Sliced Apples, Feta Cheese, Raisins, Walnuts, Apple Blossom Vinaigrette

Blackened Salmon

Whipped Potatoes, Wilted Spinach, Cherry-Pomegranate Reduction

Goat Cheese Pound Cake

Honeyed Strawberries, Whipped Cream

Special Thank you to Crown Orchard, Martin Farms & Bubba's Sweet Nectar

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Menu items are subject to change due to availability - Substitutions possible with dietary preference or restrictions

Located in the Berkeley Hotel. Reservations 804.780.1300 .



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