

Chef William's Chef Table Menu

\$35.00 per person plus tax & gratuity

Includes a Complimentary Glass of Sycamore Lane Chardonnay or Cabernet

First

**Seasonal Greens/Boiled Eggs/Country Ham Crackling/
Pickled Onions/Pimento Cheese Dressing**

Entrée (Choose One)

**Pan Roasted Chicken/Creamy Mashed Potatoes/Blistered Asparagus/
Herb Aioli**

Grilled Chef's Steak/Fried Potatoes/Sautéed Spinach/ House Steak Sauce

Seared Atlantic Salmon/Herbed Risotto/Sautéed Carrots/ Crab Butter Sauce

Dessert

Vanilla Pound Cake/Chantilly Cream/Macerated Berries

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

Located in the Berkeley Hotel.

Chef William's intentions with this menu is to utilize much of the fresh, seasonal products available locally. Taking advantage of local Farmer's Markets, Chef's goal is to create a guest experience celebrating the bounties of the Lowcountry. His dishes are prepared with respect to the traditional ways of the South and reflect his passion for cuisine.