

Farmers Market Dinner

\$29.00 ++ per person

Chef William J. Price III's 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 Lowcountry with dishes prepared with respect to the traditional ways of the South.

Chicken Liver Pate

Brown Sugar Jelly/Torched Blackberries/Pickled Shallots/Toast

Charred Pork Belly

Baked Black Eyed Pea Puree/Cranberry-Grapefruit Relish/Swiss Chard

Carrot Cake

Cream Cheese Ice Cream/ Toasted Pecans

Special Thank you to Hungry Hill Farm/ Dodd's Acres/ Wades Mill

*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 . info@berkeleyhotel.com



