



# FARMERS MARKET DINNER

## OCTOBER 2017

*Includes a Complimentary Glass of Biltmore Estate Riesling or a Glass of Sam Adams Octoberfest Beer*

**\$35 per person plus tax & gratuity**

Chef Daniel James' Farmers Market Menu is designed to utilize much of the fresh seasonal products available locally and showcased in our Marion Square Farmers Market. 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.

### CYPRESS HILL FARM GRILLED PEAR WATERCRESS SALAD

Toasted Walnuts, Crumbled Clemson Blue Cheese, Herb Vinaigrette  
Tupelo Honey Drizzle

### BRAISED HERITAGE FARMS PORK SHANK

Parsnip Puree, Candied Willard Farms Baby Carrots, Balsamic Roasted Cipollini Onions  
Pork Reduction Sauce

### RED VELVET LAVA CAKE

Molten Cream Cheese Filling, Powdered Sugar, Lowcountry Creamery Whipped Cream

#### **SPECIAL THANKS TO OUR LOCAL FARMERS:**



Anson Mills, Cannon Farms, Carolina Plantation, City Roots, Crosby's Seafood, Dotson Farms  
Fishing Creek Creamery, Hickory Bluff Farms, Hickory Hill Farms, Holy City Farms, JLI Farms  
Joseph Field's Farm, Kurios Farms, Legare Farms, Lowcountry Creamery, Nivens Farms  
Nueskie, Old Tyme Bean Co., Ragan Orchard, Rebecca Farms, Rest Park Farm, Rio Bertolini  
Rosebank Farms, Shuler Farms, Split Creek Farms, Storey Farms, Wabi Sabi Farm  
Watsonia Farms White Acre, Willard Farms



*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*  
menu items subject to change due to availability • substitutions possible for those with dietary preferences or restrictions  
Located in the Francis Marion Hotel • Reservations 843.724.8888 • francismarioncharleston.com