



# FARMERS MARKET DINNER

## DECEMBER 2017

*Includes a Complimentary Glass of Biltmore Riesling or Frothy Beard Hominy Cream Ale 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.

**WATSONIA FARMS FRIED GREEN TOMATO CAPRESE**  
Fresh Mozzarella Cheese, City Roots Micro Basil, Balsamic Reduction

**ROASTED CORNISH GAME HEN**  
Rice Pilaf, Roasted Rosebank Farm Butternut Squash, Wilted Watsonia Farms Kale, Apple Cider Garlic Glaze

**TRADITIONAL CHRISTMAS YULE LOG**  
Creamy Buttered Vanilla Frosting, Storey Farms Meringue Mushrooms

**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