

Farmers Market Dinner

Chef Steve Klatt's 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.



February 2012

Carrot Flan

*A Savory Carrot Custard Infused with Herbs and Spices
Topped with a Parmesan Crisp and Wilted Greens*

Surf and Turf

*Jumbo Prawns, and Braised Beef Short Rib Served with a Goat Cheese Au Gratin
And a Warm Brussels Sprout Salad
Finished with a Red Wine and Roasted Tomato Reduction*

Chocolate Mousse Cake

Topped with a Strawberry Caramel

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Special Thanks To Our Local Farmers:

Split Creek Farms, Bell Honey, Mepkin Abbey, Low Country Seafood

Located in the *Francis Marion Hotel*

(Some menu items are subject to change due to availability.)

*Farmers Market Dinner cost is \$29 per person plus tax and gratuity.
This special menu is available daily during the month of February.*

Substitutions from our Dining Room Menu are possible for those with dietary preferences or restrictions.

Space is limited; please call (843) 724-8888 to reserve your table.

See our Website francismarioncharleston.com