

# *Seasons*

## *Farm to Table P.M. Dinner Menu*

*February 3, 2016 – March 22<sup>nd</sup>, 2016*

Seasons Restaurant at the Sheraton Imperial Hotel wants our customers to enjoy delicious food and feel good about the choices they have made for their community and the environment. Seasons has partnered with local farmers and fishermen through our relationships with Eastern Carolina Organics, First Hand Foods and Locals Seafood. Through these partners we know first hand the ways which your food has been grown, treated and prepared from the farm to your table.

In addition, our partnership allows us to change a significant portion of our menu every two weeks resulting in seasonally fresh and creative menu options. We take sustainability beyond our passion for local food by striving to reduce its carbon footprint by practicing composting and recycling in our kitchen facilities.

# *Dinner Fare*

## *Entrées*

**North Carolina Cheshire Pork All Spare Ribs  
with Zesty Bull City BBQ Sauce  
\$20.95**

**Fried Fresh Ayden Catfish Fillet with Tartar Sauce  
\$21.25**

**Braised “*No Antibiotics or Grown Hormones*” Local Beef Short Ribs  
with Korean Sauce  
\$25.25**

**Grilled Pamlico Sound Shrimp  
Tossed with Julienne Vegetables and Rice Noodles  
\$21.25**

**Maple View Buttermilk Fried  
Local Boneless and Skinless Chicken Breast  
\$18.50**

***All Entrées are served Mashed Sweet Potatoes  
and Organic Fresh Collard Greens***

## *Sweet Ending*

**Maple View Vanilla Ice-cream  
\$6.50**