

Seasons

Farm to Table P.M. Dinner Menu

January 7th, 2016 – January 20th, 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

Harris Robinette Beef Short Ribs

Grass Feed Harris Robinette Beef Short Ribs
Slowly Braised in Pittsboro Sky Blue Golden Ale and Enhanced
With Its own Au Jus
\$19.75

Asian Fried Semi Boneless Chicken Breast (Ashley Farms)

Marinated in Soy Sauce and Chinese Five Spice Mix, Steamed and Fried
\$16.50

Beaufort NC Swordfish Steak

Grilled and Served with Citrus Flavored Chimichurri Aioli
\$23.00

***All Entrées are served with Eco's Organic Baby Collards
And Mashed Burch Farms (Faison, NC) Sweet Potatoes***

Sweet Ending

Maple View Vanilla Ice-cream
\$6.50