



Crossroads on Main Wins Bronze Award at 40th Annual Hotel, Motel and Restaurant Supply Show Chef Challenge

(Lake City S.C.) February 3, 2016- Crossroads on Main, a restaurant located at The Inn at the Crossroads hotel in Lake City, S.C. picked up the Bronze Award during a Chef Challenge at the 40th Annual Hotel, Motel and Restaurant Supply Show in Myrtle Beach, SC this past week.

The 12th annual competition was held at the Myrtle Beach Convention Center and had two categories, a Wildcard Category Mystery Basket challenge and a seafood competition for the state. Each chef had 105 minutes for the wild card round and one hour for the seafood portion. The dishes were then judged by three certified ACF judges.

“We are so excited to be considered amongst the best in the area once again,” said Chef Frank Halasz. “Since we are just a little over a year old it was important for us to get the exposure for both the hotel and the restaurant.”

The two dishes that Chef Frank Halasz prepared were a braised pork butt with flambéed apples and walnuts with sherry, rice with sautéed root vegetables for the wild card round and for the seafood round he prepared a signature dish of roulade of striped bass with sweet potato puree garnished with corn relish and fried julienne of corn tortillas, root vegetable and kale hash browns, toasted pecans with Brandy, cream and whole butter.

The Inn at the Crossroads is a boutique hotel located in downtown Lake City, SC. The hotel boasts the Crossroads on Main restaurant, banquet and meeting space, a gorgeous courtyard, unique décor throughout the property and a fitness center.

For more information or to visit the hotel and restaurant please visit
theinnatthecrossroads.com.