

DEPARTURES

July/August 2015

BLACKBOOK

THE AGENDA

People, places,
and things
that matter.

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TASTEMAKER

Chef Andrea Reusing won a James Beard Award in 2011.

A STAR CHEF IN DURHAM

Andrea Reusing finally opens her second restaurant in North Carolina.



Thirteen years after chef Andrea Reusing debuted Lantern, her critically acclaimed restaurant in Chapel Hill, North Carolina, she's venturing 30 miles northeast to run **the Durham Restaurant**, located in the name-sake city's new Durham Hotel. Both open in July.

It's not that Reusing had never entertained other restaurant offers. It's just that she never felt the timing was right. "The infrastructure for local food is finally able to support the volume I need," she says. For the menu, Reusing was inspired by a list of American foods in Mark Twain's *A Tramp Abroad* that the author pined for while touring Europe in the 1870s, from sheepshead and croakers to such American fruits as strawberries and peaches. Some Twain ingredients appear in dishes such as baked crab soufflé and cornbread. The rooftop bar serves uncommon kinds of fish, like Twain's sheepshead. At 315 E. Chapel Hill St.; 919-247-8683; thedurham.com. — E. S.