

DUKE GRADUATION

MAY 14, 2016

Boulted Bakery bread, house-made butter

LOCAL LETTUCES
herbs, mustard vinaigrette

FAMILY-STYLE APPETIZERS

NC WILD SHRIMP COCKTAIL
fresh horseradish

RELISH TRAY
raw, pickled and preserved vegetables, smoked pecans

CHEESE BOARD
chef's selection with local apples, Chicken Bridge Bakery
fig pecan bread, and Whitted Bowers Farm honey

CHOICE OF ENTRÉE

ROAST RUTHERFORDTON CHICKEN
crispy yellow turnips, fermented daikon, natural jus

NC FISH COURT-BOUILLON
Louisiana crawfish stew, Carolina Gold rice

STEAK DIANE
grass-fed NY Strip, local asparagus, potato puree

CHOICE OF DESSERT

CHOCOLATE POT DE CRÈME
Valrhona chocolate, crème fraîche

BAKED ALASKA
Whitted Bowers preserved strawberry ice cream,
graham cracker

