



THE RESTAURANT AT THE DURHAM
NYE 2018

AMUSE

L'HOSTE SCARLET GRAPEFRUIT SALAD

fennel, endive, mint, pistachio

HUDSON VALLEY FOIE GRAS

roasted heirloom apple, brioche

WILKSHIRE FARM BEEF TARTARE

shallot, caper, mustard, egg, beef fat toast

NC SEAFOOD EXTRAVAGANZA

Core Sounder oysters- caviar, kosho

NC sea scallop- satsuma, pink peppercorn

Blue Hill mussel vinaigrette

Smoked sea trout salad

Warm buttered brown bread

NORTH CAROLINA BLACK BASS

sauce Américaine, jerusalem artichokes,
wild shrimp

ROAST MOULARD DUCK

sake kasu, sweet potato, ginger,

spicy L'Hoste kumquat

HEEKS FARM SAVOY CABBAGE

winter vegetables, comté, black truffle

RED POLL FILLET

Demonico potatoes,

Understory Farm mushroom bordelaise

WARM SPICED GINGERBREAD

Lil' Farm ginger ice cream

COCONUT PANNA COTTA

may pop-passionfruit caramel, crunchy macaron

BANANA SPLIT

roasted banana ice cream, salty caramel,

soft cream, NC peanuts

CHOCOLATE POT DE CRÈME

Valrhona Manjari, crème fraîche

