



THE RESTAURANT AT THE DURHAM
NYE 2019

AMUSE

HUDSON VALLEY FOIE GRAS TORCHON

NC apple jelly, beer mustard, brioche

VERA LUCE FARM SALAD

chicories, organic citrus, coriander, pistachio

MAINE LOBSTER

butter poached lobster, root vegetables, roe

WILEY POINT OYSTERS

crème fraîche, l'hoste kosho, caviar

NORTH CAROLINA BLACK BASS

romesco, charred broccoli, Pamlico Sound wild shrimp

ROAST DUCK BREAST

sake kasu, o'henry sweet potato, pickled NC apples

SAVOY CABBAGE

winter vegetables, Comté, black truffle

RED POLL FILET

Delmonico potatoes, NC mushroom bordelaise

WINE PAIRINGS

\$27

WARM SPICED GINGERBREAD

Lil' Farm ginger ice cream

CHERRY STONE PANNA COTTA

roasted Blue Ridge Mountain cherry, almond sesame crunch

ROSEBORO PECAN BRITTLE SUNDAE

pecan ice cream, caramel, cognac cream

CHOCOLATE POT DE CRÈME

Valrhona Manjari, crème fraîche

L'HOSTE SATSUMA SORBET

candied peel

