



THE ROOF AT THE DURHAM
NYE 2020

AMUSE

TRUFFLED NC BEEF TARTARE

local pickle, house cracker

VERA LUCE FARM SALAD

mustard vinaigrette, crunchy nuts & seeds, tomme

NC SCALLOPS

black pasta, tomato-saffron cream sauce

NC OYSTERS

chile-lime vinaigrette, kosho, caviar

WILD NC TROUT

parsnip puree, Vera Luce Farm escarole,
warm bacon vinaigrette

PAN ROAST 5-SPICE DUCK CONFIT

wild mushroom crepes, NC sweet potato, smoked duck jus

MOONLIGHT FARM KING TRUMPET RISOTTO

Moonlight Farm mushrooms, leeks, peas,
charred pearl onion, pesto, parmesan

FILET MIGNON

juniper berry-black pepper crusted filet,
clementine marmalade, potato dauphinoise

wine pairings | 27

SPARKLING BRUT ROSE, perelada
catalonia, spain NV

COUNOISE ROSE, raft
madera county, california 2018

RIESLING, donhoff
nahe, germany 2018

PINOT GRIS, teutonic
willamette valley, oregon 2017

ALBARIÑO, benito santos
rías baixas, spain 2019

CHARDONNAY, matthiason
napa valley, california 2016

PINOT NOIR, alexana
willamette valley, oregon 2017

SANGIOVESE, pagliarese
chianti, italy 2016

CABERNET SAUVIGNON, hobo
sonoma county, california 2017

BLACK FOREST PARFAIT

chocolate sponge, cherry compote, kirsch

PROFITEROLES

butter pecan ice cream, French Broad chocolate

WHITE CHOCOLATE CHEESECAKE

strawberry, yuzu & basil

BAKED ALASKA

mint chocolate chip, brownie

CHAMPAGNE SORBET

strawberry rose



