



THE DURHAM HOTEL

PRIVATE IN-ROOM DINING SAMPLE MENU

NC PORK RILLETTES

sour cherry agrodolce, buttered toast

VEGETABLE SPRING ROLLS

sweet chili sauce

NC OYSTER SALAD

fried NC oysters, butter lettuce, soppressata, shaved onion & cherry peppers

CHARCUTERIE & LOCAL CHEESE

speck, house pickles, marinated olives, toast

NC BLACK BASS

Anson Mills grits, roasted tomato,
preserved eggplant

PAN ROAST DUCK CONFIT

braised endive, NC sweet potato, smoked duck jus

WINTER VEGETABLE LASAGNA

house-made pasta, winter vegetables,
smoked cauliflower soubise

FILET MIGNON

bordelaise sauce, pomme purée,
charred broccoli

RED VELVET SUNDAE

red velvet ice cream, double chocolate cookie

CHOCOLATE LAVA CAKE

chantilly cream, chocolate sauce

BANANAS FOSTER

dark rum, 99 bananas, vanilla ice cream

CHAMPAGNE SORBET

PLEASE NOTE

Sample menu is for illustrative purposes only. Actual menu will be customized based on personal preferences and what's in season. After your reservation is made, our Chef team will reach out to discuss your menu as well as dietary/allergy needs.