



THE DURHAM HOTEL

## DUKE GRADUATION WEEKEND

### AMUSE BOUCHE

PLANTAIN SOUP

pico de gallo, smoked chicken (available vegetarian)

### CHOICE OF STARTER

FARMERS MARKET MIXED GREENS

marinated strawberry, spring peas, red onion,  
creamy ranch

SHRIMP FRA DIAVOLO

OYSTERS ON THE HALF SHELL

marinated local vegetable, shrimp escabeche

SPRING MELON

arugula, prosciutto, ricotta salata

### CHOICE OF ENTRÉE

VENISON SIRLOIN

espelette & herb rub, baked currant compote,  
ricotta salata

BROILED BEEF TENDERLOIN

pole bean salad, morel mushroom reduction

WILD SALMON A LA PLANCHA

herb orecchiette, asparagus, smoked tomato coulis

ROAST CHICKEN

chèvre risotto, chiongia beet, roast chicken jus

SAFFRON ROASTED CAULIFLOWER

asparagus, mushroom, sauce romesco