

MOTHER'S DAY DINNER ON THE ROOF

CHOICE OF STARTER

FARMERS MARKET MIXED GREENS
marinated strawberry, spring peas, red onion,
creamy ranch

BURNT BELLY
blackened pork belly, spicy Szechuan sauce

BAKED NC OYSTERS
lemon garlic butter, black focaccia, herbs

SPRING MELON
arugula, prosciutto, ricotta salata

PLANTATION SOUP
pico de gallo, smoked chicken (vegetarian available)

CHOICE OF ENTRÉE

VENISON SIRLOIN
fire roasted creamed corn vinaigrette, blistered
vine tomatoes, yucca fries

BROILED BEEF TENDERLOIN
pole bean salad, morel reduction

WILD SALMON A LA PLANCHA
herb orecchiette, asparagus, smoked tomato coulis

ROAST CHICKEN
chèvre risotto, chioggia beet
SAFFRON ROASTED CAULIFLOWER
asparagus, mushroom, sauce romesco

CHOICE OF ENTRÉE

FRENCH BROAD CHOCOLATE TORTE
LOCAL STRAWBERRY CREME BRULEE
LEMON SORBET



THE DURHAM HOTEL