

FAIRVIEW
DINING ROOM

SALAD, SOUP, SMALL PLATES

Oysters Tempura

Elizabeth City oysters, edamame, oyster mushrooms, wasabi aioli, black sesame 11

Mac and Cheese

Johnston County ham, aged white cheddar, shaved black truffle 11

Seared Diver Scallops

artichoke-potato gnocchi, capers, lemon emulsion, parsley oil 13

Roasted Beet and Chèvre Salad

spinach and frisée, blood orange vinaigrette, toasted pistachio 10

Winter Salad

baby red oak, radicchio, arugula, pine nuts, grilled shiitake mushrooms, gorgonzola cheese, shaved fennel, roasted carrots and parsnips, dried figs, tobacco onions, aged sherry vinaigrette 11

Classic Caesar Salad

hearts of romaine, Spanish anchovy, focaccia croutons, shaved parmesan 8

Iceberg Wedge

tomatoes, pickled Bermuda onion, crisp bacon, bleu cheese buttermilk dressing 10

Mixed Field Greens

shaved carrots, radish and cauliflower, aged gouda, mustard vinaigrette 7

Artisan Cheese Plate

fresh honey comb, dried fig compote, Tamari roasted almonds 12

Fairview Lump Crab Cake

grilled new potatoes, red achiote sauce, charred pineapple 14

Poached Tiger Shrimp Cocktail

traditional remoulade and cocktail sauces 13

Washington Duke Shrimp and Corn Chowder with Bacon 7

Soup du Jour 6

Butternut Squash Soup

honeycrisp apple and radish slaw 7

as featured in "Great Chefs Cook Vegan"

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CAROLINA FARMER/ARTISAN PARTNERS

Guglhupf Bakery, Durham
Bagels on the Hill, Chapel Hill
Chapel Hill Creamery, Hillsborough
Latta Farms, Hillsborough
Lyon Farms, Creedmoor
Elodie Farms, Rougemont
Homeland Creamery, Julian
Tanglewood Farms, Winston-Salem
Ashley Farms, Winston-Salem
Sunny Creek Farms, Tryon
Anson Mills, Columbia

Wine Spectator Magazine ~ 2009 Award of Excellence

AAA Four Diamond Award for 18 consecutive years

Please, no cellular phones

19% gratuity applies to parties of six or more

Executive Chef Jason Cunningham

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ENTRÉES

BBQ Beef Short Rib

Anson Mills smoked cheddar grits, pecan- sweet potato hash, house barbecue sauce 24

Grilled Rack of Lamb

green olive tapenade, braised cannellini beans, Spanish chorizo, Lyon's Farm kale, sun dried tomato jus 30

Coconut Rice Noodles

squash, mushrooms, carrots, snow peas and coconut milk, lemongrass and basil 22

Slow Roasted Scottish Salmon

cauliflower pureé, creamed spinach, red wine-thyme reduction 27

Seared Ahi Tuna

sesame broccolini, orange-soy glaze, tamarind peanuts, sweet potato-red chili mousseline 29

Sautéed Atlantic Cod

potato-lobster rösti, wilted spinach, brandy-lobster emulsion 30

Crab and Artichoke Ravioli

hand rolled pasta, rock shrimp and tasso ham étouffée 25

Warm Smoked Duck Breast Salad

spinach, radicchio, black truffle pecorino, duck leg confit, toasted pine nuts, roasted root vegetables, port-cherry vinaigrette 27

Pan Roasted Venison Filet

applewood bacon, potato fondant, butternut squash mousse, sage porcini mushroom sauce 28

NY Strip Caesar Salad

hearts of romaine, Spanish anchovies, focaccia croutons, shaved parmesan 26

Polenta Crusted Ashley Farms Chicken Breast

maitake mushroom chicken confit risotto, grilled Romanesco cauliflower, roasted garlic jus 26

Grilled Hand Cut Angus Beef

*sautéed lemon pepper parmesan broccoli, whipped potatoes
Stilton fondue, cabernet reduction, or sauce Béarnaise*

12 oz Bone-In Ribeye 35

8 oz Filet Mignon 36

12 oz NY Strip 36

WHITE WINE GLASS

Conundrum Blend, California 13

Carpe Diem Chardonnay, Edna Valley, California 14

Macôn~Lugny 'Les Charmes' Chardonnay, Burgundy 8

Sauvignon Republic Sauvignon Blanc, Marlborough, New Zealand 12

Riesling Kabinett Valckenberg Madonna, Rheinhessen, Germany 8

Adler Fels Gewurztraminer, Russian River Valley, California 9

Pichot Vouvray, Loire Valley, France 8

Stella Pinot Grigio, Umbria, Italy 9

RED WINE GLASS

Leveroni Merlot, Sonoma Valley 11

Cono Sur Cabernet Sauvignon, Central Valley, Chile 9

Clos du Val Cabernet Sauvignon, Napa Valley 21

Côtes-du-Rhône, 'Belleruche,' M. Chapoutier, Rhône Valley 9

Two Hands Gnarly Dudes Shiraz, Barossa Valley, Australia 15

Writer's Pinot Noir, Mendocino County, California 12

Lange Estate Pinot Noir Reserve, Willamette Valley 18

Zuccardi Malbec, Mendoza, Argentina 10

Sacred Stone Master's Red Blend, California 7