

# FAIRVIEW

DINING ROOM

## SALAD, SOUP, SMALL PLATES

### **Roasted Diver Scallops**

*Caviar, Chives, Green and White Asparagus* 13

### **Flash Grilled Ahi Tuna Tartare**

*Salt Cured Olives, Baby Arugula, 12 Year Balsamic Dressing, Lemon Confit* 13

### **Rosemary Skewered Broiled Cremini Mushrooms**

*Gorgonzola Fondue, Roasted Garlic Crostini* 9

### **Grilled Asparagus Salad**

*Baby Arugula, House Cured Duck Prosciutto, Marinated Boccocini, Lemon-Parsley Vinaigrette* 8

### **Fried Green Tomatoes**

*Smoked Pork Confit, Sweet and Spicy Ripe Tomato Preserve, Chive-Buttermilk Cream* 9

### **Classic Caesar Salad**

*Hearts of Romaine, White Anchovies, Garlic Croutons, Parmesan Lace Tuille* 8

### **Mixed Field Greens**

*Radishes, Chèvre, Toasted Walnuts, Wildflower Honey-Blackberry Vinaigrette* 7

### **Iceberg Wedge**

*Tomatoes, Pickled Bermuda Onion, Crisp Bacon, Blue Cheese Buttermilk Dressing* 10

### **Artisan Cheese Plate**

*Membrillo, Dried Apricots, Roasted Marcona Almonds* 12

### **Fairview Lump Crab Cake**

*Red Pepper Romesco Sauce, Pimenton Spiced Yukon Gold Potatoes, Green Olive Relish* 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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is available in the Gift Shop

#### **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

Les Lys Vouvray, Loire Valley, France 8

Stella Pinot Grigio, Umbria, Italy 9

To use your cellular phone, kindly excuse yourself from the dining room.

19% gratuity applies to parties of six or more.

Executive Chef Jason Cunningham

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## LARGE PLATES

### **Sautéed English Pea Gnocchi**

*Sugar Snap Peas, Pea Shoots, Shaved Carrot, Pecorino Romano 18*

### **Roasted Stuffed Artichoke**

*Creamy Basil Scented Carolina Gold Rice, Crispy Baby Zucchini, Red Pepper and Almond Mousse 22*

### **Spring Vegetable Fettuccine**

*Baby Squash, English Peas, Artichokes, Spring Garlic, Parmesan Cream 18*

### **Piedmont Heritage Poulet Rouge Chicken Cooked Under a Brick**

*Ramp-Potato Puree, Sautéed Creamy Morels and Asparagus 25*

### **Pan Roasted Wild Striped Bass**

*Sautéed Haricots Verts, Oyster Mushrooms, Fennel, Leek and Tomato, Thyme Beurre Blanc 28*

### **Crispy Cornmeal Scottish Salmon**

*Browned Butter Mashed Sweet Potato, Thick Sliced Peppered Bacon, Bourbon Creamed Shrimp 27*

### **Seared Ahi Tuna**

*Green Asparagus-Mascarpone Puree, Braised Spring Carrots, White Asparagus, Tarragon Emulsion 29*

### **Broiled and Stuffed Maine Lobster**

*Half Maine Lobster, Fingerling Potato and Crawfish Hash, Lemon-Espelette Butter 35*

### **Grilled Pork Porterhouse**

*Griddled Green Garlic Stone Ground Grits, Sweet Peas, Cayenne Tomato Gravy 26*

### **Grilled Hand Cut Angus Beef**

*Creamed Spinach, Whipped Potatoes  
Stilton Fondue, Cabernet Reduction, Or Béarnaise*

14 oz Bone-In Ribeye 35

8 oz Filet Mignon 36

12 oz NY Strip 34

### **NY Strip Caesar Salad**

*Hearts of Romaine, White Anchovies, Garlic Croutons, Parmesan Lace Tuille 20*

### **Flat Iron Steak and Spinach Salad**

*Grilled 6 oz Flat Iron Steak, Baby Spinach, Maytag Blue Cheese,  
Pickled Onions, Buttermilk Dressing 18*

### **Seared Diver Scallops Bistro Salad**

*Frisée and Arugula Lettuce, Haricots Verts, Herb Croutons, Bacon Lardons, Latta Farm's Fried Egg,  
Chèvre, Aged Sherry Vinaigrette 24*

### **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

Tolosa Pinot Noir, Central coast, California 12

Adelsheim Pinot Noir, Willamette Valley 18

Zuccardi Malbec, Mendoza, Argentina 10

Carro Tinto, Yelca, Spain 8

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AAA Four Diamond Award for 15 consecutive years