

## Fairview Dining Room Participating in Triangle Restaurant Week

Durham, N.C. ( *January 17, 2012*)—This year the Triangle Restaurant Week will take place from Monday, January 23 – Sunday, January 30 and will include more than 80 of the area’s premier restaurants including the Fairview Dining Room at the Washington Duke Inn & Golf Club. The Fairview Dining Room’s Executive Chef Jason Cunningham has created a special three-course, seasonally inspired menu for just \$30. So now is the best time to indulge in some of the finest cuisine while taking in breathtaking vistas of the Duke University Golf Club.

Chef Jason Cunningham’s Triangle Restaurant Week menu includes:

### **Appetizers (choose one)**

**Roasted Butternut Squash Potage** - *apple, pernod crème fraîche, pomegranate seeds*

**Winter Salad** - *grilled portobello, roasted sweet potato, crumbled feta, shaved red onion, dried cranberries, spiced almonds, white balsamic-pomegranate vinaigrette*

**Sautéed Mid-Atlantic Oyster Pot Pie** - *puff pastry, oyster mushrooms, poblano peppers, caramelized mire poix*

### **Entrees (choose one)**

**Pan Roasted Carolina Flounder** - *sweet potato purée, butter braised endive, crispy leeks, caramelized cauliflower, thyme vin blanc, parsley juice*

**Smoked Winter Vegetable Spring Roll** - *cranberry bamboo rice, baby bok choy, spiced lavash, mushroom soy syrup*

**Poulet Rouge Coq au Vin** - *roasted apple pumpkin grits, collard greens, roasted shallots, cremini mushrooms, burgundy wine jus*

**Grilled Angus NY Strip** - *glazed carrots and parsnips, chive mashed potatoes, cabernet veal reduction*

### **Dessert**

#### ***A Simple Sampling of Sweets***

*\* \$30 price is for each person and does not include beverages, tax or gratuity.*

The Fairview Dining Room is locally, regionally and nationally renowned for its seasonally inspired contemporary cuisine, exceptional service, extensive wine list and glorious vistas of the prestigious Robert Trent Jones-designed Duke University Golf Club. Executive Chef Jason Cunningham leads the talented staff that creates the restaurant’s AAA Award-winning fare. French, Italian and American wines

comprise the wine collection, which consistently receives the *Wine Spectator* magazine Award of Excellence.

The Washington Duke Inn & Golf Club is located on the campus of Duke University, only twenty minutes from Raleigh-Durham International Airport and ten minutes from Research Triangle Park, and is the only AAA Four Diamond hotel in Durham. Nestled on 300 acres filled with tall pines and hardwoods, the Inn is known for its beautiful facility and grounds, 271 elegantly appointed guest rooms and suites, marvelous cuisine in the Four Diamond Award-winning Fairview Dining Room, the Bull Durham Bar, a Robert Trent Jones-designed 18-hole championship golf course, and convenience to local points of interest. It is set apart from other area hotels and conference centers by its unparalleled service, gracious staff, luxurious interiors and attention to detail. The Inn is owned by Duke University and is managed by WDI Durham Management Company of Durham, North Carolina. For more information or reservations call 919.490.0999 or 1.800.443.3853, or by visiting [washingtongdukeinn.com](http://washingtongdukeinn.com), and on Facebook at [facebook.com/WashingtonDukeInn](https://facebook.com/WashingtonDukeInn) and on Twitter at [twitter.com/washingtongduke](https://twitter.com/washingtongduke).

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