



Washington Duke  
Inn & Golf Club

## **February Prix Fixe Menu** **\$60.00 per person**

### **Appetizer**

#### **Washington Duke Shrimp and Corn Chowder with Bacon**

##### **Iceberg Wedge**

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

### **Main Course**

#### **Pan Roasted Carolina Flounder**

*Sweet Potato Pureé, Butter Braised Endive, Crispy Leeks, Caramelized Cauliflower, Thyme Vin Blanc, Parsley Juice*

#### **Grilled Angus NY Strip**

*Glazed Carrots and Parsnips, Chive Mashed Potatoes, Cabernet Veal Reduction*

#### **Smoked Winter Vegetable Spring Roll**

*Cranberry Bamboo Rice, Baby Bok Choy, Spiced Lavosh, Mushroom Soy Syrup*

#### **Poulet Rouge Coq au Vin**

*Roasted Apple Pumpkin Grits, Collard Greens, Roasted Shallots, Cremini Mushrooms, Burgundy Wine Jus*

### **Dessert**

#### **Classic Crème Brulée with Berries**

#### **Valrhona Chocolate Molten Cake**

*Cherry Chocolate Chunk Ice Cream, Brandy Cherry Reduction*

#### **Meyer Lemon Pudding Cake**

*Citrus Salad, Honey Rosemary Ice Cream, Bergamot Glass*

Executive Chef Jason Cunningham  
Washington Duke Inn & Golf Club  
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