

FAIRVIEW

DINING ROOM

The Stimulating, Pre-Theatre, Early Bird
HAPPY HOUR MENU
\$25 Three-Course Dinner, 5:30-6:30pm Daily

APPETIZER

select one

Washington Duke Shrimp and Corn Chowder with Bacon

Soup du Jour

Classic Caesar Salad

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

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

Mixed Field Greens

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

Iceberg Wedge

tomatoes, pickled Bermuda onion, crisp bacon, blue cheese buttermilk dressing

MAIN COURSE

select one

Coconut Rice Noodles

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

Shrimp and Grits

smoked cheddar stone ground grits, andouille sausage, "Holy Trinity" gravy

Steak Frites

grilled Angus strip steak, shoestring potatoes, crispy leeks, brandy peppercorn jus

Warm Smoked Duck Breast Salad

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

Slow Roasted Scottish Salmon

cauliflower purée, creamed spinach, red wine-thyme reduction

Crispy Fried Calamari

fresh lime, spicy cilantro aioli

Fairview Lump Crab Cake

grilled new potatoes, red achote sauce, charred pineapple

BBQ Beef Short Rib

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

DESSERT

A Simple Sampling of Sweets

To use your cellular phone, kindly excuse yourself from the dining room.
19% gratuity applies to parties of six or more.

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Executive Chef Jason Cunningham