

# FAIRVIEW

DINING ROOM

## HAPPY HOUR MENU

\$25 Three-Course Dinner, 5:30-6:30pm Daily

### APPETIZER

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

**Soup du Jour**

**Classic Caesar Salad**

*hearts of romaine, spanish anchovy, focaccia croutons, shaved parmesan*

**Autumn Salad**

*grilled shiitake mushrooms, sweet potato, roasted apple, tobacco onions, crumbled gorgonzola, toasted walnuts, aged sherry vinaigrette*

**Organic Mesclun**

*crisp radish, sliced cucumber, grape tomato, herb balsamic vinaigrette*

**Iceberg Wedge**

*tomatoes, pickled bermuda onion, crisp bacon, blue cheese buttermilk dressing*

### ENTRÉE

**House Made Papardelle**

*braised mushrooms, roasted peppers, herbs, celebrity dairy goat cheese, white truffle oil, mushroom au jus*

**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*

**Smoked Beef Short Rib**

*pumpkin manchego cheese stone ground grits, braised collards, portobello mushroom and caramelized shallot sauce*

**Pan Roasted Dayboat NC Grouper**

*shrimp jambalaya, carolina gold rice*

**Crispy Fried Calamari**

*fresh lime, spicy cilantro aioli*

**Sautéed Fairview Lump Crab Cake**

*autumn squash and celeriac hash, crispy johnston county ham, fines herbes velouté*

**Ginger Roasted Ashley Farms Organic Chicken**

*potato and apple parisienne, creamed swiss chard, apple cider reduction*

### DESSERT

**A Simple Sampling of Sweets**

### WHITE WINE GLASS

*Pinot Grigio Stella UMBRIA, ITALY 9*

*Verdejo~Viura Bodegas Naia 'Las Brisas' RUEDA, SPAIN 8*

*Riesling Kabinett Valckenberg Madonna RHEINHESSEN, GERMANY 8*

*Sauvignon Blanc Doña Paula MENDOZA, ARGENTINA 10*

*Sauvignon Blanc~Muscat~Chardonnay~Viognier Conundrum NAPA VALLEY, CALIFORNIA 13*

*Chardonnay Louis Latour 'Grand Ardèche' BURGUNDY, FRANCE 9*

*Chardonnay Carpe Diem 'Firepeak Vineyard' EDNA VALLEY, CALIFORNIA 14*

*Chardonnay Terra Andina CENTRAL VALLEY, CHILE 7*

*Pinot Gris Acrobat OREGON 9*

### RED WINE GLASS

*Pinot Noir Adelsheim WILAMMETTE VALLEY, OREGON 18*

*Pinot Noir Angeline MENDOCINO AND SANTA BARBARA COUNTIES, CALIFORNIA 10*

*Côtes-du-Rhône M. Chapoutier 'Belleruche' RHÔNE VALLEY, FRANCE 9*

*Tempranillo Campos De Viento 'Old Vine' UCLÉS, SPAIN 8*

*Merlot Tangle Oaks NAPA VALLEY, CALIFORNIA 10*

*Malbec Zuccardi MENDOZA, ARGENTINA 10*

*Shiraz Gemtree 'Uncut' MCCLAREN VALE, AUSTRALIA 13*

*Cabernet Sauvignon Cono Sur CENTRAL VALLEY, CHILE 9*

*Cabernet Sauvignon Napa Cellars NAPA VALLEY, CALIFORNIA 15*

Please, no cellular phones

19% gratuity applies to parties of six or more

*Executive Chef Jason Cunningham*