



Washington Duke  
Inn & Golf Club

**September Prix Fixe Menu**  
**\$60.00 per person**

**Appetizer**

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

**Organic Mesclun**

*Grape Tomato, Radish, Cucumber, Herb Balsamic Vinaigrette*

**Main Course**

**Grilled Swordfish**

*Roasted Sweet Peppers, Grilled Potato, Salsa Verde, Orange Confit*

**Grilled Ashley Farms Poulet Rouge Chicken**

*Lemon Zest, Heirloom Tomato and Caper Ragoût, Roasted Zucchini and Red Pepper Terrine*

**Grilled Hand Cut Filet Mignon**

*Kentucky Wonder and Wax Beans, Whipped Potatoes, Sauce Bordelaise*

**Goat Cheese Gnocchi**

*Basil Marinated Cherry Tomatoes, Tomato Jam, Sweet Corn Sauce*

**Dessert**

**Mint Chip Ice Cream Sandwich**

*Chocolate Chip Semifreddo, Chocolate Wafers,  
Candied Mint*

**Valrhona Chocolate Molten Cake**

*Banana Malt Ice Cream, Caramelized Banana*

**Classic Crème Brulée with Berries**

Executive Chef Jason Cunningham  
Washington Duke Inn & Golf Club  
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