



Washington Duke
Inn & Golf Club®

Washington Duke Inn & Golf Club Debuts Spring Seasonal Menus

Durham, N.C., March 25, 2015 — Executive Chef Jason Cunningham's new seasonal spring menus have hatched at the [Washington Duke Inn & Golf Club](#), just as we welcome everything that's spring: Easter, Mother's Day, graduations, Derby Day and more. Launched this week, the menus include breakfast, weekend brunch, lunch, dinner and dessert including Dinner at Dusk at the AAA Four Diamond and 2015 Forbes Travel Guide Four Star award-winning Fairview Dining Room and meals in the Bull Durham Bar. The spring menus are also offered for in-room dining, banquets, meetings and special events throughout the hotel. All menus are available on the Inn's website.

Cunningham's seasonal menus are inspired by the spring offerings from the finest Carolina farmers, which he pairs with premium products from around the world. The Fairview Dining Room's spring dining experience highlights dishes that reflect the bounty of the season. Dinner appetizers include the Grilled Artichoke & Spring Morels, Local Chèvre & Baby Beet Salad and a Spring Salad with fresh vegetables drizzled with a roasted tomato vinaigrette. Cunningham's regional and international culinary experiences are reflected in the gourmet entrees — from seafood and poultry to meat. Dishes include the Pink Peppercorn Crusted Swordfish, Pan Seared Verlasso Salmon, Pecan-Crusted Diver Scallops, Skillet-Seared Muscovy Duck Breast and Sous Vide Marsala Lamb Loin. He continues his long-standing commitment to vegetarian dishes with the Spring Herb Fettuccini and the menus also denote a significant amount of gluten-free options. End the dining experience with seasonal fruit and chocolate desserts such as Pistachio Pavlova, Pineapple Upside Down Cheesecake, Kahlua Tres Leches and Chocolate Molten Cake. Wine lovers will especially appreciate that all nine of the dessert menu options offer wine pairing recommendations.

The spring Dinner at Dusk menu, served daily in the Fairview Dining Room from 5:30 to 6:30 p.m., is a \$35 three-course prix-fixe menu that includes a choice of appetizer, entree and a simple sampling of sweets. It's the perfect quick epicurean experience before a spring-themed event, movie or theater performance, a concert or other Duke or Triangle-area special event.

Lunch in the Fairview Dining Room (offered Monday through Friday from 11:30 a.m. to 2 p.m.) offers gourmet creations inspired by Carolina farmers and artisan partners. Expect salads,



3001 CAMERON BOULEVARD □ DURHAM, NORTH CAROLINA 27705
PHONE (919) 490-0999 □ FAX (919) 313-2164
www.washingtondukeinn.com



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sandwiches as well as more substantial lunch entrees, including highlights from the restaurant's spring dinner menu. Try the Jumbo Lump Blue Crab Salad or the Lowcountry-Spiced Chicken Salad Wrap. Other delicious offerings include the Border Springs Braised Spring Lamb and Hibachi Fried Eggplant sandwiches.

The [Bull Durham Bar](#)'s selections will appeal to a variety of appetites. From 11 a.m. through midnight enjoy a variety of small plates, including the Braxton Craven Roasted Garlic Spinach Dip with Herb Crostini and Shrimp Cocktail with Jicama Cabbage Slaw, or large plates such as the Buttermilk Fried Shrimp, Angus Steak Frites and the Inn's famous Chesapeake Lump Crab Cakes. Salads and sandwiches are also available, from The Slow-Roasted Turkey and Herbed-Rubbed Angus Melt or the ever-popular American favorite: the Bull Durham Burger. Sip in the season with seven in-house designed signature spring cocktails including the WaDuke Julep made with mint and spicebush berry-infused bourbon and the Resurrection cocktail made with gin and fresh basil. On the sweeter side, the Daydreamer features white rum and blueberry burnt brown sugar syrup. If wine is more to your liking, chose a vintage from the *Wine Spectator* Award of Excellence wine list or if it's a beer that wets your whistle, choose unique locally brewed beers from the tap or domestic and import selections.

Weekend brunch (served Saturday and Sunday from 10:30 a.m. to 2 p.m.) is a three-course indulgence menu accompanied with live piano tunes. Start with a selection of appetizers, a choice of entrees — maybe the Goat Lady Eggs Benedict, Cornflake Challah French Toast, Smoked Salmon or the Spring Herb Fettuccini with Grilled Chicken — and finish by treating yourself to multiple trips to the sumptuous dessert table.

Make reservations online at OpenTable.com or by calling the [Fairview Dining Room](#) at 919.493.6699.

[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. The Washington Duke Inn is the only AAA Four Diamond hotel in Durham, North Carolina.



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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 Fairview Dining Room — winner of the AAA Four Diamond Award, 2014 Forbes Travel Guide Four-Star Award and *Wine Spectator* Award of Excellence — the Bull Durham Bar, the Robert Trent Jones-designed 18-hole championship Duke University golf course, and its convenience to local points of interest. It is set apart from other area hotels and conference centers by unparalleled service, a 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 800.443.3853, or by visiting washingtondukeinn.com, and on Facebook at facebook.com/WashingtonDukeInn and on Twitter at twitter.com/washingtonduke.

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Media Contacts:

Washington Duke Inn & Golf Club
Jack Schmidt, Director of Sales and Marketing
919.313.2159 or email: jschmidt@wdigc.com

Op5 Creative, Public Relations
Wendy Shannon
770.226.0442 or email: wshannon@opfivecreative.com

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