



Washington Duke  
Inn & Golf Club

## Washington Duke Inn & Golf Club Announces Winter Dinner Series

*Enjoy cozy libations and specialty menus with a seasonal twist on classic, southern cuisine*

**DURHAM, N.C., January 20, 2016** – [Washington Duke Inn & Golf Club](#), the premier AAA Four Diamond luxury inn and golf club located on the campus of Duke University in Durham, North Carolina, is hosting a series of dining events this winter, including hard cider and scotch dinners, as well as special menu offerings for 2016 Triangle Restaurant Week and Valentine's Day.

The winter dinner series events are hosted by the Fairview Dining Room, a AAA Four Diamond and Forbes Travel Guide Four-Star rated restaurant. To make reservations, please visit the respective registration links provided below, or call the Fairview Dining Room at 919.493.6699.

### **Bold Rock Hard Cider Dinner**

**When:** Wednesday, January 20 from 6:45 – 9 p.m.

**Where:** Fairview Dining Room at Washington Duke Inn & Golf Club

**What:** The Fairview Dining Room is getting "crushed and crafted" for the first event of the 2016 Dining Series with [Bold Rock Hard Cider](#). Founded in 2012 by Duke alumnus John Washburn and international cider maker Brian Shanks, Bold Rock sources North Carolina and Virginia-grown apples to create a unique tree-to-glass experience from their cidery located in the heart of the Blue Ridge Mountains. This dinner will showcase the rich and robust flavors of Bold Rock's Apple and Draft selections, highlighted by Executive Chef Jason Cunningham's apple-inspired four-course menu.

**Cost:** \$64 per person and \$54 for Executive Club members

**Register:** <https://www.eventville.com/catalog/eventregistration1.asp?eventid=1011803>

### **Triangle Restaurant Week**

**When:** Monday, January 25 to Sunday, January 31

**Where:** Fairview Dining Room at Washington Duke Inn & Golf Club

**What:** In celebration of Triangle Restaurant Week, Executive Chef Jason Cunningham will showcase a special three-course prix-fixe winter menu for lunch and dinner featuring a seasonal twist on classic, southern cuisine. View the full menu at <https://trirestaurantweek.com/site/fairview-dining-room/>.

**Cost:** \$15 per person at lunch and \$30 per person at dinner

**Reservations:** Visit [OpenTable](#) or call 919.493.6699

### **Valentine's Day**

**When:** Sunday, February 14 from 10:30 a.m. – 10 p.m.

**Where:** Fairview Dining Room at Washington Duke Inn & Golf Club

**What:** Romance will fill the Fairview Dining Room this Valentine's Day with several events to share the occasion with someone special. Start the day with brunch, enjoy an unforgettable Sweetheart Tea or linger a little longer with dinner and an overnight stay.



Washington Duke  
Inn & Golf Club

**Brunch:** Start the day with weekend brunch, featuring classics such as eggs benedict, French toast, crab cakes and more. *Served from 10:30 a.m. to 2 p.m. Price varies.*

**Afternoon Tea:** Following brunch, afternoon tea is a time-honored tradition, featuring an exquisite assortment of savories and scones, a decadent dessert table and delicious teas. *Served from 1:30 to 4 p.m. \$35 per person.*

**Dinner:** Indulge in a sumptuous four-course menu created with lovebirds in mind. Dinner features amuse-bouche, choice of appetizer, entrée and dessert. Enjoy the chocolate-covered strawberries for a special late night treat. *Served from 5 to 10 p.m. \$75 per person.*

**Reservations:** Visit [OpenTable](#) or call 919.493.6699

#### **Bruichladdich Scotch Dinner**

**When:** Wednesday, February 24 from 6:45 to 9 p.m.

**Where:** Fairview Dining Room at Washington Duke Inn & Golf Club

**What:** The Fairview Dining Room will culminate its winter dining series with a progressive dinner featuring Bruichladdich Scotch. Originating from the Scottish Island of Islay, Bruichladdich is firmly rooted in its belief that whisky should have character and be authentic to its region. The more than a century old distillery accomplishes this by remaining true to the product, the process and the people who produce it. Executive Chef Jason Cunningham will prepare a multi-course menu that is certain to complement each of the Bruichladdich Scotch whiskies – The Laddie (unpeated), Port Charlotte (heavily peated) and Octomore (super heavily peated).

**Cost:** \$89 per person, \$74 for Executive Club Members

**Register:** <https://www.eventville.com/Catalog/EventRegistration1.asp?EventId=1011822>

In addition to the Valentine's Day dining events, guests are invited to make a romantic day an even more romantic evening with an overnight getaway at Washington Duke Inn & Golf Club. Those who dine at Fairview Dining Room on Sunday, Feb. 14 are eligible for a special \$99 room rate. The rate applies to deluxe accommodations only and dining reservations must be made prior to booking a guestroom. To make reservations, call 919.490.0999 and mention the Valentine's Day promotion.

To learn more information about The Washington Duke Inn & Golf Club, including its upcoming events, please visit <http://www.washingtondukeinn.com/>.

#### **About The Washington Duke Inn & Golf Club**

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. 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



Washington Duke  
Inn & Golf Club

the AAA Four Diamond Award, 2015 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 Hospitality, LLC of Durham, North Carolina. For more information or reservations call 919.490.0999 or 800.443.3853, or by visiting [washingtondukeinn.com](http://washingtondukeinn.com), and on Facebook at [facebook.com/WashingtonDukeInn](https://facebook.com/WashingtonDukeInn) and on Twitter at [twitter.com/washingtonduke](https://twitter.com/washingtonduke).

###

**Media Contact:**

Jessica Highsmith  
Largemouth Communications  
[jessica@largemouthpr.com](mailto:jessica@largemouthpr.com)  
(919) 459-6456