

the dish



A Splash of Summer

Fairview Dining Room at Washington Duke Inn & Golf Club
3001 Cameron Blvd. | 919-493-6699 | washingtondukeinn.com

It's no secret that local ingredients star in summertime dishes around these parts, and the Fairview Dining Room is certainly letting them take the lead this season. Executive Chef **Jason Cunningham** has put together a menu featuring produce from **Lyon Farms** and **Eastern Carolina Organics**, goat cheese from **Goat Lady Dairy** and local raw honey from **Vintage Bee**, just to name a few.

"I was kind of hell-bent on doing an heirloom tomato tart," Jason says. "We always do something vegetarian, but I wanted to showcase tomatoes this summer, so we came up with this tart that's gluten-free." The warm tart, made with gluten-free **Equal Measure** flour from **DaisyCakes**, is tomato custard, grilled artichoke, swiss chard, cherry tomato sauté and pea tendrils, served with a smear of the aforementioned goat cheese and

lightly dressed arugula. The variety of textures and combination of savory tart and sweet tomato make it a playful yet simple dish.

Succotash is distinctly Southern, and Chef Cunningham's corn and butterbean version – served atop a spiced tomato gastrique and golden beets with sugar snap pea and radish slaw – is completed with the addition of perfectly seasoned seared diver scallops, adding a depth and complexity to the entree. For the finale in this ode to the South, opt for the banana cream pie, a banana custard with caramelized bananas and dulce de leche sauce, topped with a whimsical Swiss meringue brûlée. It's reminiscent of desserts served at picnics on a sultry afternoon, just a tad more refined and elegant. Consider sharing, but no one could blame you if you didn't! – *Amanda MacLaren DM*