

La Chaine des Rôtisseurs

The Triangle Bailliage of North Carolina
Is Immodestly Privileged To Present

AN ARCHIVAL REVIVAL

Helping TO Commemorate THE OPENING
Of the New Fairview Restaurant
At the Washington Duke Inn in Durham
On Sunday, May 22, 2005

The twenties and thirties were two definitive decades for what we know as American cuisine. The post-WWI economic boom left many with the means to experience many of the finer things. When it came to fine dining in the early 20's, most menus were constructed in the classical French tradition with several courses and preparations outlined by the likes of Escoffier. This time period also led to a boom of quick service restaurants in large cities where diners could purchase down home favorites in a less formal atmosphere. With the introduction of prohibition came the need for finger foods or "Speakeasy Fare" which could be eaten quickly and would not require a formal dining experience. As the Great Depression set in, there became a demand for cheaper cuts of meat and "one pot meals." Stews, braises, and soups grew to be staples of the American diet and contributed to the development of soup kitchens in the early 30's.

My goal in creating this menu was to give a brief sampling of the foods that were popular during the two decades but to present them in a more modern way and to provide my own twists where appropriate. There are two dishes that are representative of culinary trends that stemmed from developments in the economy; namely the soup kitchens and the more frequent use of what were then considered less desirable proteins. There is one regional dish that would have been popular in the quick service restaurants and one classical dish that would have been found in a more formal setting. To tie them together, I have presented them in a seven course classical French format.

Jason Cunningham, Executive Chef at the Fairview Restaurant

SOME SPEAKEASY CANAPÉS

Oyster Cocktails – Cold-water mollusks graced with a ruddy bloody Mary sorbet

Shrimp Toast – A loose mousse de crevettes enthroned on a sourdough crouton, fried with gluttonous pride

Pimento Stuffed Mushroom Caps – Roasted red peppers with goat cheese stuffed within a destined-to-be-baked champion champignon

Deviled Eggs – Small eggs with a filling of white truffle and chervil mixed with mellow yellow unflustered mustard infused de novo intra-ovum

NV Henriot Brut “Souverain,” Champagne

Vichyssoise

Purple fingerling potatoes have been puréed with melted leeks, the result of their slow cooking with white butter to become a clever roux for the soup as a vegetable broth, pursued and imbued with an invidious suggestion of garlic and then harnessed and garnished in a hearty hardly meek leek froth.

Cloudy Bay Sauvignon Blanc, 2004, New Zealand

An Olive Tasting Interlude

“Paupiettes” of Dover Sole Joinville

Roulades of Dover are borne of the fish that has been impounded and soundly pounded then filleted lightly and blithely, only to be subsequently layered with scallop mousse and rolled in a fashionable pinwheel so as to be vulnerably approaching its inevitable poaching and untarnishing garnishing with a sauce composed of white wine and reduced fish fumet, the above is finished but not diminished with the unobtrusive inclusions of fusions of shrimp and crayfish butters.

J.M. Boillot Montagny Premier Cru, 2002, Burgundy

The Triangle Bailliage Historically Historical Vertical Arguably Virtuous Intermezzo

“Chicken” and Dumplings

Fit-for-a-food-snob squab has been pan roasted and complemented by tastefully, tactfully, and tactically encroached poached paragons of tarragon dumplings, English peas, and a Côtes du Rhone reduction with shallots permeated with a well placed taste of thyme - not at all a waste of time - the preceding finished with the understated and exquisitely refined elegance of lovely squab carcass stock.

Tori Mor Pinot Noir, 2003, Oregon, U.S.A.

Veal Cheeks aux Champignons

A pinot noir self effacing braising liquid has advanced and enhanced each sleek veal cheek, which then has been embraced and ultimately placed in its proper place with well mannered moral morels, a live chive, and a high profile black truffle sauce.

Vincent Giardin Chambolle-Musigny, 2002, Burgundy

Strawberry Rhubarb Betty

The unburied berried Betty is unveiled duly “upscaled” in an updated Francophilic mode presented à la mode with vanilla crème fraîche swish/ delish ice cream.

NV Besserat de Belleton Brut Rosé, France

PETIT FOURS





The Fairview Restaurant At the Washington Duke Inn

Jason Cunningham - Executive Chef

Meredith Freehling - Pastry Chef

Don Ball - Director of Food and Beverage

Dan Post-Kennedy - Restaurant Director

Drew Lazarus - Sommelier

