June 19, 2014
Guest Chef Katie Coleman
Owner and Executive Chef at Durham Spirits Company

Reservations strongly encouraged, online or by phone (919-684-6032)

PRIX FIXE: $37
Menu subject to change

<table>
<thead>
<tr>
<th>First</th>
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<tbody>
<tr>
<td>Fried Green Tomatoes</td>
<td>9</td>
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<tr>
<td>Arugula and Bibb Salad, Candied Pecans, Cornbread Croutons, Buttermilk Dressing</td>
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<thead>
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<th>Second</th>
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<tbody>
<tr>
<td>Seared Black Cod</td>
<td>26</td>
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<tr>
<td>Creamy Southern Grits, Olive Oil Poached Tomatoes, Grilled Shrimp</td>
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<tbody>
<tr>
<td>Seared Duck Breast</td>
<td>24</td>
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<tr>
<td>Plum Bourbon Butter, Sweet Potato Gnocchi, Scallion Tempura</td>
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<th>Second</th>
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<tbody>
<tr>
<td>Heirloom Tomato and Vidalia Onions Tart Tatin</td>
<td>18</td>
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<tr>
<td>Basil, Chevre Cheese, Green Tomato Pepper Jelly</td>
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<tr>
<td>Blueberry Galette</td>
<td>9</td>
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<tr>
<td>Sweet Corn Tequila Ice Cream, Pistachio Brittle</td>
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<tbody>
<tr>
<td>Warm Buttermilk Peach Cake</td>
<td>9</td>
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<tr>
<td>Ginger Bourbon Ice Cream, Pecan Praline</td>
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<tbody>
<tr>
<td>Dark Chocolate Torte</td>
<td>9</td>
</tr>
<tr>
<td>Blackberry Sorbet, Lime Black Pepper Crumble</td>
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BEVERAGES

Perrier Sparkling
3
Orange Juice
3
Coke, Diet Coke, Sprite, Ginger Ale, Club Soda
2
Napoleon Traditional Iced Tea (Sweetened or Unsweetened)
2
Mighty Leaf Hot Teas
3
Chai Tea (Hot or Iced)
3
Vanilla Italian Cream Soda
3
Joe Van Gogh Drip Coffee
2
Joe Van Gogh Espresso
2.50
Cappuccino / Latte (Iced or Hot)
4
Mocha (Iced or Hot)
4.5
Hot Chocolate
3

WHITEs

Castellblanch, Cava Brut: Spain
7 gl / 28 btl

Cantina Fremtana, Cococciola: Abruzzo Italy, 2013
7 / 28 btl
- Nose of orange and lemon with earthy herbs and minerals, followed by tart citrus and stone fruit-

Finca La Linda, Chardonnay: Mendoza, Argentina 2012
8 / 32 btl
- unoaked and hearty with apple and melon undertones-

Fornas, Pinot Grigio: Friuli Italy 2012
7 / 28 btl
- fresh fruit flavors with a lovely, crisp acidity and a long refreshing finish-

Kato, Sauvignon Blanc: Marlborough, New Zealand 2012
8 / 32 btl
- crisp and refreshing with flavors of citrus and grass-

NxNW, Riesling: Washington 2011
8 / 32 btl
- crisp and clean with notes of peach and tangerine-

CRiOS, Rose of Malbec: Argentina 2012
8 / 32 btl
- refreshing with a fruity nose that will seduce you with its bouquet or ripe red fruits-

REDS

Fattoria Casabianca, Coppaia: Tuscany, Italy 2011
7 / 28 btl
- light and spicy with notes of white pepper and plum-

Redtree, Pinot Noir: St. Helena, California 2011
8 / 32 btl
- tannic and light with earthy & fruit forward flavors-

Chateau du Trignon, Cotes du Rhone: Rhone, France 2010
8 / 32 btl
- smooth and soft with aromas of red berries and spice-

Chateau Saint Sulpice, Bordeaux: Bordeaux, France 2010
9 / 36 btl
- dry and medium bodied with cherry aromas and hints of and vanilla-

Rock & Vine, Cabernet Sauvignon: North Coast, California 2011
9 / 36 btl
- bold and fruity with notes of blackberry and spice-

Paulaner Hefe-Weizen

Bell’s Brewery, Two Hearted Ale

Mother Earth, Endless River

Highland, Black Mocha Stout

Summer Days Nasher Nights Guest Chef Katie Coleman
Chef and Owner of Durham Spirits Company, Durham NC

Katie, a South Carolina native, has spent the last ten years cooking all over the world, including France, Italy, and most recently, Seattle, WA. She has worked in 4 Star restaurants, including the Ritz Carlton, and has had the privilege of cooking for Anthony Bourdain twice. She is a Certified Executive Chef from the American Culinary Federation. And clearly, because of her love of everything food and bourbon, Durham Spirits Co. has been a dream in the making for several years. Officially founded in January of 2011, DSC is proud to be serving the Durham area and its awesome natives in the form of culinary and mixology classes, small-scale customized catering and other professional services.