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Menus &
Tastes
of the
Town

SPRING STYLE
DECORATING
GOLF & TRAVEL
IDEAS

Cary Magazine, 301 Cascade Pointe Lane, Cary NC 27513

FEARRINGTON HOUSE RESTAURANT

2000 Fearington Village Center, Pittsboro

(919) 542-2121

www.fearington.com

Long considered among the state's preeminent fine dining establishments, the Fearington House Restaurant is an esteemed Relais & Châteaux member and one of the few places in North Carolina to receive the coveted AAA Five Diamond designation. Situated in an original family farm homestead, the restaurant is also a Certified Green Restaurant thanks to solid environmental responsibility.

If these walls could speak, their words would contain nothing but class. Fearington's intimate and elegant dining rooms are furnished with European antiques, distinctly Southern art and delicate fine china. Five welcoming fireplaces also grace the premises, adding the perfect touch of character.

The ever-changing dinner menu at Fearington (view daily selections online) includes superb main-course offerings such as seared flounder with truffle mashed potatoes and red-wine poached Angus beef tenderloin in potato gnocchi and Maitake mushrooms.

The Fearington House represents high-end dining at its finest, thanks largely to the culinary masterwork of Executive Chef Colin Bedford. A native of England, Bedford honed his skills as

an apprentice at The Castle Hotel, an elite culinary destination in the United Kingdom, and also worked in Ontario's prestigious Prince of Wales Hotel. Since coming to Fearington, he has gained exposure to the farm-to-table movement.

"I am a strong believer in using the freshest ingredients possible," Bedford said. "Some of our produce is harvested from our own gardens, but we also depend on partnerships with local farmers."

Created to balance the restaurant's exceptional cuisine, Fearington's award-winning wine list features more than 800 outstanding selections. Expert sommelier and Wine Director Maximilian Kast chooses varietals from exclusive growing regions around the world. Wine pairings also offer patrons another opportunity to add adventure to their meal.

As expected, exceptional service reigns supreme at Fearington. Dinner is served Tuesday through Sunday. Reservations, as well as jacket and tie for gentlemen, are highly recommended. When you go, consider arriving early and strolling through the romantic ornamental gardens that surround the house.



Red-wine Poached Angus Beef
Tenderloin in Potato Gnocchi
and Maitake Mushrooms