

THE DEBEERS OF DINING: FEARRINGTON HOUSE RESTAURANT

When you think “AAA Five Diamond” and North Carolina, the first name that comes to mind is “Farrington.” That’s because, since 1995, the Farrington House Restaurant, located just minutes south of Chapel Hill, has been the only AAA Five-Diamond restaurant in the state.

The restaurant opened in 1980 and is housed in the property’s original 1927 farmhouse. It is surrounded by beautifully manicured English gardens, and, from the restaurant’s front porch, guests can catch a glimpse of the famous belted Galloway cows that have become symbolic with Farrington.

Besides the bucolic charm, the heart of the Five-Diamond experience at Farrington lies with its staff. “The kitchen team includes American and internationally trained chefs from

prestigious culinary establishments and Michelin-starred properties,” says Phoebe Fox, public relations and marketing manager for Farrington House. “The front-of-house team has gained experience in many of the world’s leading restaurants — all bringing exemplary service skills. The staff receives continual information and training about new culinary techniques, up-and-coming wine regions, and wine-pairing concepts. Also, a new organic vegetable garden has been created at Farrington to educate chefs,” she says.

Since 2002, the Farrington culinary team has been under the expert guidance of Phoebe’s husband, Executive Chef Graham Fox. Chef Fox has skillfully evolved the cuisine to stay current with trends while maintaining the utmost standards.



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The warm glow of the Farrington House Restaurant suggests the feeling you’ll have after eating here.
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“He focuses on local, organic produce and uses the latest culinary techniques,” explains Phoebe. Some of the local produce providers include Flat River Farm, Celebrity Farm, and Duckwood Farms. North Carolina seafood is often featured on the menu, and, in the future, guests may savor North Carolina wines selected by Sommelier Maximilian Kast.

Guests from near and far enjoy Chef

Fox’s creative signature dishes such as seared scallops with parsnip purée, black trumpet mushrooms, salsify and a blood orange butter sauce; or masterfully prepared seafood dishes like North Carolina red drum with black trumpet mushrooms, shrimp tortellini, and a saffron & vanilla sauce.

In addition to the culinary creations offered by Chef Fox, the restaurant has featured dishes prepared by other famous local chefs, including Ben Barker of Magnolia Grill, Walter Royal of The Angus Barn, Shane Ingram of Four Square, and the renowned Southern chef Edna Lewis.

For more information on Farrington House Restaurant, visit www.farrington.com. □

— Karyn Clark