

# PLATES

NEIGHBORHOOD KITCHEN

December 23-25, 2017

20% gratuity will be added to parties of six or more

## SMALL PLATES

### Foie Gras

Seared foie gras, crispy spiced bread pudding, cranberry gastrique, hazelnuts, 21

Pairing: *Sauternes, La Fleur D'Or (Bordeaux, France)*

### Warm Duck Confit Salad

Farmers' Collective greens, poached pears, pomegranate arils, barley, balsamic vinaigrette, 11

Pairing: *Gamay, Chateau du Basty 2015 (Beaujolais, France)*

### Cranberry Apple Salad

Farmers' Collective greens, local apples, dried cranberries, toasted pecans, chèvre, thyme vinaigrette, 10

Pairing: *Sauvignon Blanc, Spy Valley 2016 (New Zealand)*

### Ham Biscuits

Three mini sweet potato biscuits, glazed ham, apple butter, 8

Pairing: *Riesling, Schlossmuhlenhoff 2015 (Germany)*

### Fried Brussels Sprouts

Sweet and sour mustard, cashews, 8

Pairing: *Gruner Veltliner, Stadt Krems 2016 (Austria)*

### Fried Oysters

NC oysters, braised collard greens, 10

Pairing: *Muscadet, Claude Branger 2015 (Loire, France)*

### Black Garlic Mushroom Soup

Cup 4, Bowl 7

## SIDES

### Mashed Potatoes and Gravy, 5

### Creamed Spinach, 5

### Cranberry Compote, 5

## CHRISTMAS ROAST

### Prime Rib

12 oz, herb rubbed & roasted rare, mashed red potato, green beans, shallots, mushroom demi-glace, 27

Pairing: *Cabernet Sauvignon, Martin Ray 'Reserve' 2014*

## MAINS

### Salmon\*

Cauliflower 'couscous', roasted baby carrots, parsley, pepita beurre noisette, 24

Pairing: *White Blend, D'Arenberg 'Hermit Crab' 2015 (South Australia)*

### Pork Ossobuco

Puttanesca braised pork shank, Grana Padano polenta, roasted broccoli, gremolata, 23

Pairing: *Rioja, Pago de Larrea 'Caecus Joven' 2014 (Spain)*

### Roasted Half Chicken

Mashed potato, roasted brussels sprouts and mushrooms, shallots, chicken jus, 19

Pairing: *Pinot Noir, Maison Roche de Bellene 2015 (Burgundy, France)*

### Roast Goose Breast

Beet spätzle, house cured bacon, butternut squash puree, 23

Pairing: *Gamay, Chateau du Basty 2015 (Beaujolais, France)*

### Root Vegetable Risotto

Roasted parsnips, carrots, beets, turnips, tarragon pistou, Grana Padano, thyme butter, 17

Pairing: *Chardonnay, True Myth 2014 (Edna Valley, CA)*

We are proud to feature local farmers, fishermen, and craft producers such as Farmers' Collective, NC Fresh Catch, Wise Farms, Whitfield Farms, Perry Lowe Orchards, Night Kitchen Bakery, Raleigh Brewing, and many others. We do our utmost to make them proud as well.

\*Denotes raw or rare preparation. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness.