



PLATES

NEIGHBORHOOD KITCHEN

PRIVATE THREE-COURSE DINNER MENU

SUMMER 2018

\$39 PER PERSON

(TAX AND GRATUITY NOT INCLUDED)

APPETIZERS

Caprese Salad

heirloom tomatoes, balsamic glaze, fresh mozzarella,
fresh mixed basil

Sliders

sample proteins: fish, vegetable, pork, chicken, beef
accoutrements, seasonal sauces

Smoked Fish Brandade

smoked seasonal fish and potato dip, crostini

Seasonal Soup

gazpacho (chilled)

Mini Crab Cakes

lump crab cakes served with Cajun remoulade

Bruschetta

seasonal topping, housemade bread

MAINS

Seasonal Catch of the Day

seasonal fish, seasonal fresh vegetables, pickled beet and
fennel salad, toasted sesame and mustard oil vinaigrette

Pork Tenderloin

sautéed roasted potatoes, sautéed summer greens, black
peppercorn lemon honey glaze

Madras Curry Vegetables

jasmine rice, curry coconut broth, red peppers, onions,
peas, carrots, fingerling potatoes, grilled squash, scallion
yogurt, chili oil

Peach Chicken and Waffles

garlic and lemon airline chicken breast, charred peach
and lemon salad, sage waffles

DESSERTS

Sticky Toffee Pudding

moist and sweet date cake covered with sticky toffee sauce and whipped cream

Crème Brulée

sugar cookie, seasonal fruit

Mille-Feuille

toasted almond, caramel mousse, mint glaze

LOCALLY INSPIRED. LOCALLY PRODUCED.

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WWW.PLATESKITCHEN.COM