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PLATES
NEIGHBORHOOD KITCHEN

PRIVATE THREE-COURSE DINNER MENU

FALL 2018

\$39 PER PERSON

(TAX AND GRATUITY NOT INCLUDED)

APPETIZERS

Apple Fennel Salad

Cashews, wasabi mustard vinaigrette, apples, fennel

Seasonal Soup

Acorn squash

Corn and Crab Beignets

Corn, crab, garlic-lemon aoli, pate a choux

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 fall 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

Cajun Chicken and Waffles

Rosemary garlic waffles, Cajun fried chicken, cranberry toasted walnut salad

DESSERTS

Sticky Toffee Pudding

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

Crème Brulée

seasonal fruit

Bananas Foster

Brandy, roasted bananas, sugar, whipped creams

GLOBALLY INSPIRED. LOCALLY PRODUCED.

301 GLENWOOD AVENUE, SUITE 100 RALEIGH, NC 27603

PHONE 919.828.0018

WWW.PLATESKITCHEN.COM