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PLATES
NEIGHBORHOOD KITCHEN

**PRIVATE 3-COURSE
DINNER MENU**

FALL 2018

\$39 PER PERSON

*TAX AND SERVICE CHARGE NOT INCLUDED
20 PERSON MINIMUM*

APPETIZERS

Seasonal Salad
mixed greens, apples, brie,
toasted walnuts, Dijon vinaigrette

Seasonal Soup

Acorn squash

Crab and Fennel Beignets

Crab, fennel, garlic-lemon aoli

Bruschetta

seasonal topping, house bread

DESSERTS

Sticky Toffee Pudding

moist and sweet date and fig
cake with chocolate crumbles
baked in, covered with sticky
toffee and brandy sauce,
whipped cream

Bananas Foster

brandy, roasted bananas, sugar,
whipped cream

Crème Brulée

seasonal fruit

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

MENU SUBJECT TO CHANGE

LOCALLY INSPIRED. LOCALLY PRODUCED.

301 GLENWOOD AVENUE, SUITE 100 RALEIGH, NC 27603

PHONE 919.828.0018

WWW.PLATESKITCHEN.COM