

★ ★ ★ ★ ★
PLATES
NEIGHBORHOOD KITCHEN

**PRIVATE 3-COURSE
DINNER MENU**

FALL/WINTER 2018

\$35 PER PERSON

*TAX AND SERVICE CHARGES NOT INCLUDED
25 PERSON MINIMUM - BUYOUT MAY BE REQUIRED*

APPETIZERS

Butternut Squash Salad (GF) (V)

mixed greens, roasted butternut squash, dried cranberries, toasted pepitas, crumbled feta, maple blood orange vinaigrette

Seasonal Soup (GF) (V)

pumpkin coconut curry

Crab and Fennel Beignets

lump crab, braised fennel, garlic-lemon aoli

Bruschetta (V)

seasonal topping, house bread

DESSERTS

Figgy Pudding (V)

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

Crème Brulée (GF) (V)

seasonal preparation

MAINS

Seasonal Catch of the Day (GF)

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

Pork Tenderloin (GF)

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

Big Veggie Roast (GF) (V)

roasted farmers' market squash stuffed with farmers' market veggies, local greens, wild mushrooms, quinoa, spicy house tomato sauce

Stuffed Chicken (GF)

shiitake and chicken liver stuffing, potato rösti, sautéed apple, onion and kale, sauce fourré

(GF) Gluten Free

(V) Vegetarian

(V) Vegan

MENU SUBJECT TO CHANGE

GLOBALLY INSPIRED. LOCALLY PRODUCED.

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WWW.PLATESKITCHEN.COM