

Plates Kitchen Downtown Restaurant Week 2020



October 2 – 11
5:30 & 8:00 pm seatings



\$45 per person (++)
Premium Wine Pairing Flight – \$20

Amuse Bouche

Edamame Hummus ^{GF} ^V

golden beet chip + fennel

First choice of one

Butternut Squash Bisque ^{GF} ^V

pumpkin seeds + chili oil + sage

Pairing: Roero Arneis, Vietti 2019

Arugula Salad ^{GF} ^V

toasted almonds + figs + goat cheese + sherry vinaigrette

Pairing: Sauvignon Blanc, Stolpman 2018

Second choice of one

Handmade Three Cheese Tortellini ^V

local mushrooms + parmesan broth + microgreens

Pairing: Viognier/Marsanne, D'Arenberg 'Hermit Crab' 2017

Cured Salmon Tartare ^{GF}

house chips + boiled egg + capers + onion + pickled mustard seed

Pairing: Rosé, Chateau Musar 2016

Third choice of one

Roasted Striploin ^{GF}

horseradish & tallow whipped potatoes + sauteed greens + smoked mushrooms + bone broth

Pairing: Brunello, Mocali 'Delle Raunate' 2015

Slow Roasted NC Trout ^{GF}

butter beans + roasted peppers + green beans + olives + pickled onion + lemon thyme vinaigrette

Pairing: Bordeaux Blanc, Chateau Carbonnieux 2016

Big Veggie Roast ^{GF} ^V

roasted spaghetti squash + carrots + butternut squash + cauliflower + roasted pepper + watermelon radish + black garlic vinaigrette

Pairing: Cabernet Franc, Raats Family 2015

Fourth choice of one

Chocolate Tart ^{GF} ^V

caramelized pears + raspberry sauce + fresh whipped cream + pear chip

Pairing: Port, Smith Woodhouse LBV 2004

Sticky Toffee Pudding ^V

warm fig cake + vanilla toffee sauce + fresh whipped cream

Pairing: Madeira, Broadbent 5 Yr

^{GF} gluten free

^V vegetarian