

Plates Kitchen New Years Eve 2018



6:00 and 9:00 pm
\$59 per person (++)

Wine Pairing Flight – \$19



Amuse Bouche

Caramelized Endive Tart

Complimentary glass of Prosecco

First choice of one

Flash Fried Tarragon Lobster Tail ^{GF}

cauliflower crème, sauce Américaine

Brown Butter Basted Beef Kabob ^{GF}

hummus, charred onion

Grilled Sweet Potato Salad ^{GF} ^V

*local greens, apple and habanero glazed sweet potato,
poached pear, balsamic reduction*

Second choice of one

Sesame Seared NC Tuna ^{GF}

sweet rice cakes, wasabi hollandaise, miso eggs

Roast Quail ^{GF}

pickled grapes, cherry jus

Sesame Seared Tofu ^{GF} ^V

*sautéed daikon, pickled chanterelle mushroom, sesame
edamame, maple vinaigrette*

Third choice of one

Bourbon Braised and Glazed Pork Belly ^{GF}

*truffle mushroom dauphinoise, brown butter and
sherry kale*

Grilled Octopus ^{GF}

*blackened catfish 'chorizo', sautéed dulce, roasted red
pepper puree, saffron rice*

Housemade Fettucine ^V

*veggie 'meatballs', house red sauce, pine nut and shallot
stuffed zucchini*

Fourth choice of one

Flourless Chocolate Cake ^{GF}

*champagne syrup, strawberry preserves, white
chocolate buttercream*

Mimosa Crème Brulée

orange crème brulée, champagne macarons

Blood Orange Sorbet ^V

candied blood orange peel

^{GF} Gluten Free

^V Vegan

