

# Plates Kitchen Triangle Restaurant Week 2022



Jan 26-30 (Dinner Only)






**\$35 per person (++)**





## SMALL


**Chestnut, Apple & Celery Soup**    
*brown butter + cream + chili oil*


**Seared Tuna\***   
*saffron onions + tomato vinaigrette +  
olives + herbs*

**Local Greens Salad**    
*figs + pickled shallots + goat cheese +  
lavender walnuts + red wine vinaigrette*



**Pimento Cheese Hushpuppies**    
*red pepper jelly + herbs*

## LARGE


**Slow Roasted Beef Tenderloin\***   
*beef tallow poached + herb whipped  
potatoes + broccolini + foie butter*


**Caramelized Salmon\***   
*pan roasted salmon + roasted root  
vegetables + lemon beurre blanc*


**Pea Ravioli with Spicy Lamb**  
*handmade black pepper dough + pea  
& mint filling + lamb sausage +  
tomato pan sauce*

**Butternut Squash Risotto**    
*creamy rice + fried kale + roasted bell  
peppers + parmesan*


## SWEETS

**Gimme S'more**   
*cayenne dark chocolate mousse bombe +  
buttermilk chocolate cake + chocolate  
ganache + toasted marshmallow +  
graham cracker & brown milk crumbs*

**Vanilla Panna Cotta**   
*miso butterscotch + sesame seed candy*

**Sticky Toffee Pudding**   
*warm fig cake + vanilla toffee sauce +  
house whipped cream*

 *gluten free*

 *vegetarian*