

Plates Kitchen Triangle Restaurant Week 2022

June 8-12 (Dinner Only)



\$40 per person (++)

Premium Wine Pairing Flight – \$15

menu items subject to availability

SMALL

Tomato Carpaccio 🌱

stracciatella cheese + local basil +
balsamic reduction + breadcrumbs

*Pairing: Soave Classico, Suavia
'Monte Carbonare' 2019*

Fried Green Tomatoes 🌱

housemade pimento cheese + house
pickles + red pepper jelly

Pairing: Lambrusco, Cleto Chiarli 2021

Local Greens Salad 🌱

mixed greens + watermelon radish +
cucumber + feta + lavender walnuts +
red wine walnut vinaigrette

Pairing: Riesling, Dr. Hermann 2019

LARGE

Slow Roasted Beef Tenderloin* 🌱

arugula, tomato & asparagus salad +
truffle vinaigrette

*Pairing: Cotes du Ventoux Rouge,
Chateau Unang 2019*

Crispy Catfish 🌱

cornmeal crusted catfish + smoked
tomato grits + kale + sweet onions +
lemon-crab vinaigrette

*Pairing: Roussane/Vermentino,
Ollier Taillefer 'Faugeres Allegro' 2020*

Goat Cheese Spinach Cakes 🌱

lentils + edamame + roasted peppers
+ smoked tomato sauce

Pairing: Rosé of Agiorgitiko, Gai'a 2020

SWEETS

Sticky Toffee Pudding 🌱

warm fig cake + vanilla toffee sauce +
house whipped cream

Pairing: Madeira, Broadbent 5 Yr. N/V

The Godfather II 🌱

chocolate buttermilk cake + layers of
smoked dark chocolate mousse and
whiskey mirror glaze + candied
pistachios + raspberry powder

*Pairing: Fortified Malbec, Zuccardi
'Malamado' N/V*

Matcha Panna Cotta 🌱

toasted almonds + mixed berry jam

Pairing: Beerenauslese, Heinz Eifel 2018

🌱 gluten free

🌱 vegetarian