

Welcome to our

P L A T E S

In his culinary travels around the world, Chef Matthew Karp has collected a plate from each restaurant where he trained, worked, or was impressed. In asking for the plate, he told the restaurateur that it would be displayed in his home and someday in his restaurant.

Now at home on the walls of P L A T E S, the plates represent an international set of experiences and diverse culinary influences.

New Years Libations!

Franco Amoroso Prosecco NV

\$8.00 glass \$35.00 bottle

Zardetto Private Rose Vino

Spumante

\$12.00 glass \$60.00 bottle

Veuve Fourny & Fils Champagne

Grande Reserve

\$15.00 glass \$70.00 bottle

Chartogne-Taillet Le Rose Brut Champagne

\$21.00 glass \$100.00 bottle

Barbotage Champagne Cocktail

Cognac, Grand Marnier and
Champagne

10

Appetizer Selections

Salmon Tartare

*Taro Root Chips, Horseradish Crème
Fraiche, Fennel Dill Salad*

Market Salad

Kale, Endive, Fennel, Apples,
Balsamic, Raisins, Mixed Green,
Pomegranate Seed

Cheese Course :

*Sprout Cream Creamery Margie: Soft
and Buttery Cows Milk Upstate N.Y.*

Old Chatham Nancy' Camembert:

Semi Soft Sheep and Cow Milk

Young Gorgonzola Dolce: Italian

Creamy Blue Cheese

Coconut Curry Thai Shrimp Clam Soup

*Cilantro, Garlic, Curry, Bock Choy,
Zucchini*

Fois Gras Terrine

*Cinnamon Toast Brioche, Fig and
Onion Jam, Frisee with Potato Chips*

Caviar

*Russian Osetra, Capers, Shallots, Egg,
Toast, Sour Cream
(Add \$60)*

HAPPY NEW YEARS !
Goodbye 2016 Hello
2017!

- **5.pm-6:00.pm \$65 for
Adults \$30 For Kids**
- **6:45 to 7:45 \$85**
- **8:30 to 10:00 \$100**

Entrée Selections

Crispy Skin Branzino

*Olive Tomato Sauce, Potato Puree, Bok
Choy, Haricot Vert*

Seared Pork Loin

*Walnuts, Brandy Soaked Prunes, Polenta
with Fonduta, Escarole and Beans*

New York Strip

*Cheddar Potato Gratin, Broccoli and
Haricover, Japanese Grill Sauce*

Tender Braised Veal Pasta

Fresh Fettuccini, Mushroom Fricasse

Short Rib Pastrami

Fruit Mostarda, Polenta, Roasted Broccoli

Dessert Selections

Banana Pudding

With Whipped Cream and Vanilla Wafers

Chocolate Soufflé Cake

Vanilla Ice Cream

Key Lime Pie

Blue Berry Compote

Plates Cinnamon Sugar Donut
Cinnamon Ice Cream

Mocha Split

Banana Split with Chocolate, Banana,
Coffee Ice Cream

Apple Crumble
Served Warm with Vanilla Ice Cream