

P L A T E I A

DINE PLATEIA

DINNER

(Choose one selection from each course for \$35)

SMALL PLATES

Soup of the Moment

Market Gem Lettuce Salad — shaved vegetables, Terre Bormane red wine vinaigrette, fine herbs

MAINS

Tagliatelle Bolognese — beef and pork sausage, fennel seed, shaved reggiano, Italian parsley

Pan Seared Steelhead Salmon — chanterelle mushrooms, heirloom carrots, meyer lemon beurre blanc

Brick-Pressed Pasturebird® Chicken — delicata squash, potato confit, marinated wild mushroom, chicken jus

Seasonal Vegetarian Plate — please inquire with your server

DESSERTS

Chocolate Torte — thin layers of chocolate cake filled with milk chocolate cream and sea salt caramel, red plum compote, whipped turmeric white chocolate ganache, meringue sticks

Gelato Scoop — choice of pumpkin cheesecake, brown butter pecan, pistachio nut or malted chocolate chip

BEVERAGES

excluding alcohol

Soda and Iced Tea

Coffee and Hot Tea

Offer excludes Sundays. Bruincard must be presented.

Plateia is a gratuity-free property. No tips are expected or accepted.

Please Note: Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness. Please notify us of any food allergies.