



## THE RALEIGH

### **Raleigh Plated Dinner**

*Includes assorted rolls & our Raleigh spread*

#### **Appetizers**

*(Please, select one of the following)*

Grilled Papaya with Chorizo Marinated Calamari and Champagne Vinegar Caramel  
Mixed Baby Green Salad with Shallot Vinaigrette  
Fresh Seasonal Ceviche Mixto with Citrus Vinaigrette  
Grilled Artichokes, Olive Oil, Lemon Juice and Basil Aioli  
Foie Gras Terrine with Candied Starfruit and Toasted Cilantro Seeds  
Duck Confit Salad with Frisee, Sour Cherries and Sherried Shallots  
Roasted Tiger Prawns with Syrian Pepper Garlic Sauce  
Arugula, Frisee, Watercress, Endive, Bibb and Chive Salad with Sage Vinaigrette  
Roasted Peruvian Scallops on the Shell with Drunken Fennel and Rum Glaze

#### **Entrees**

*(Please, select one of the following)*

Seared Cobia in a Coconut Curry Broth  
Teriyaki Glazed Roasted House Smoked Salmon  
Malanga Gnocchi with Pea Tendrils and Shaved Manchego  
Tenderloin of Pork Encebollado  
Roast Rack of Lamb with Barley Pilaf and Natural Au Jus  
Seared Prime NY Strip Steak Au Poivre  
Aji de Gallina, Braised Free Range Chicken with Aji Amarillo Chile

#### **Sides**

*(Please, select two of the following)*

Asparagus, Black Olive Oil  
Sugar Snap Peas, Butter and Mint  
Buttered New Potatoes with Herbs  
Jasmine Rice  
Haricot Vert with Almonds and Sage Vinaigrette  
Yukon Potato Mash  
Baby Carrots, Butter and Thyme  
Roasted Corn Off the Cob with Chile, Lime and Parmesan  
Purple Peruvian Potatoes

#### **Desserts**

*(Please, select one of the following)*

Profiteroles with Banana Crème and Warm Chocolate Sauce  
Apple Tarte Tatin with Crème Fraiche Ice Cream  
American Chocolate Cake with Vanilla Bean Ice Cream  
Macerated Seasonal Mixed Berries Freshly  
Brewed Regular and Decaffeinated Coffee & Herbal Teas

**\$75++ per guest**  
**Minimum of 25 guests**