



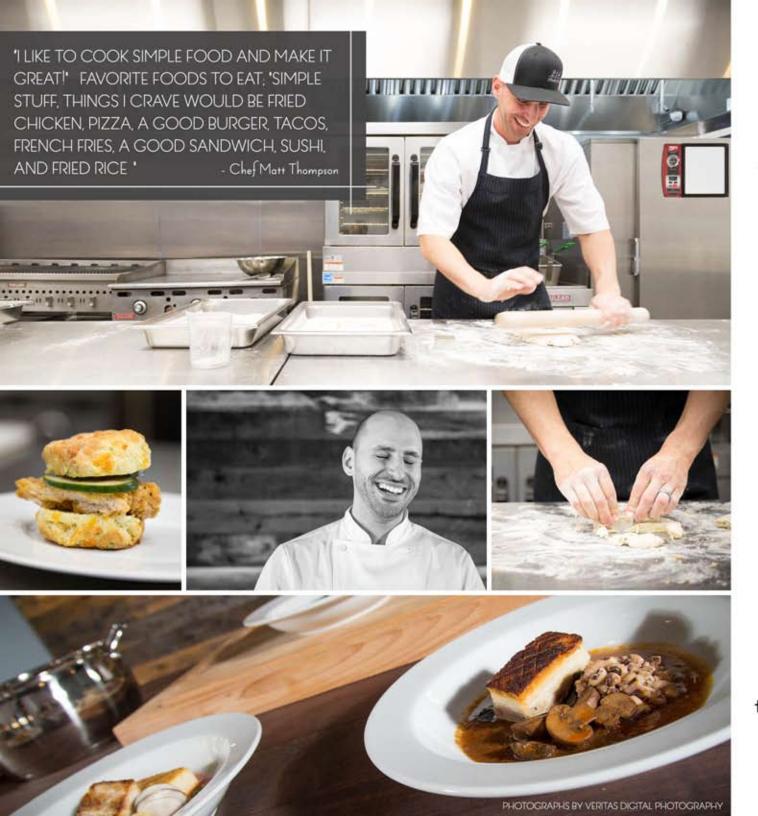
Chef Matt Thompson is the Executive Chef at "214 Martin Street" in Downtown Raleigh, North Carolina. His passion and extensive experience in using high quality, fresh and local ingredients to create simple yet extraordinary dishes is what sets him apart from other Chef's and creates his unique Southern Style...











Chef Matt has been in love with the food industry for as long as he can remember. Growing up in a large Italian family, food was always a focal point at family gatherings. From there, he worked in restaurants at a young age before attending Johnson & Wales University in Providence, Rhode Island. It was there that Chef Matt learned how to be a Professional! Combining the formal training with his creative roots, he was able to create the incredible product that his guests enjoy today!

FIRST COURSE

RALEIGH BREWING COMPANY DINNER 1.22.2015:

The first course consisted of roasted pear, apple, beet, arugula, spicy walnuts, Elodie Farms Goat Cheese paired with Moravian Rhapsody Czech Pilsner. The salad was delightful. The ingredients complemented each other. I thought the beets were a great addition. The beer, had a milder less beer taste, which was great for my palette.



'I WOULD LIKE TO GIVE MY REGARDS TO CHEF MATT
THOMPSON, HIS STAFF AND THE SERVERS FOR DOING
SUCH A WONDERFUL JOB WITH THIS DINNER. THE
214 MARTIN STREET DOES A GREAT JOB IN EVENTS. A
SPECIAL THANKS TO THE RALEIGH BREWING
COMPANY'S, BILLY RUTHERFORD FOR GIVING GREAT
DESCRIPTIONS AND HISTORIES OF THE BEERS SERVED.
I HAD SUCH A GREAT TIME TALKING AND ENJOYING
THE DINNER, I WILL BE LOOKING FOR OTHER BEER
DINNERS TO ATTEND.'

- The Traveler www.TriangloStreetEats.com

COND COURSE

The second course was a North Carolina
Flounder, cooked to perfection; lemon ricotta
tortellini, herb salad, parsnip puree, Cipollini
onion paired with Hell Yes Ma'am Belgian
Style Golden. The parsnip puree and the
Cipollini onion completed the flounder and
the other ingredients. It was a hit with the
table. Since I am not an avid beer connoisseur,
the Bad Boy and the others at the table raved
about the great taste of the Belgian beer.
Some at the table even had seconds
of the beer.

The third course was a Heritage Farm pork tenderloin Porchetta, wrapped in bacon. It was a gastronomical delight, complemented with cooked greens, wild mushrooms, cornbread and a Cider Jus, which was the perfect touch to tie all of the ingredients together. The beer was a Blatherskite Scottish Ale. This beer was also a hit with the table. It was very hoppy.



FINAL COURSE

The final course was a spiced chocolate cake with a chocolate ganache, ginger-sweet potato puree, salted caramel toffee with an orange sorbet. While I normally hate sweet potatoes, this tasted very good. The chocolate cake was moist and the ganache was just the right sweetness. The orange sorbet was the ingredient that pulled everything together. It was paired with the Miller's Toll Imperial Oatmeal Stout. It was too hoppy for me, but the other diners felt it complimented the dessert course well.





Jimmy V. Classic - 2010, 2011, 2012
Holt Brothers Charity Event - 2011
President Bill & Secretary of State Hillary Clinton
Governor Pat McCrory
Governor Jim Hunt

Style - New Southern with an Italian flair... A play on Southern Cuisine - food indigenous to the South

