

CHEF MATT THOMPSON

212
Martin Street

Catering - Special Events - Venues





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 Chefs and creates his unique Southern Style...

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'I LIKE TO COOK SIMPLE FOOD AND MAKE IT GREAT!' FAVORITE FOODS TO EAT: 'SIMPLE STUFF, THINGS I CRAVE WOULD BE FRIED CHICKEN, PIZZA, A GOOD BURGER, TACOS, FRENCH FRIES, A GOOD SANDWICH, SUSHI, AND FRIED RICE '

- Chef Matt Thompson



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!

RALEIGH BREWING COMPANY DINNER 1.22.2015:

FIRST COURSE

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.



SECOND 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.



'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.TriangleStreetEats.com

ACCOLADES:

'MATT IS ONE OF THE MOST PROFESSIONAL CULINARIANS I HAVE EVER WORKED WITH. I STILL REMEMBER THE DAY I FIRST INTERVIEWED HIM, I KNEW THEN HE WOULD ONE DAY DO GREAT THINGS. HE IS INCREDIBLY GIFTED AND EXTREMELY HUMBLE'

- Chef Patrick Kearney
Culinary Director, Culinary Institute of Virginia



PHOTOGRAPHS BY VERTAS DIGITAL PHOTOGRAPHY

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

