



BROOKLYN WINERY

Family Style Seated Dinner

COCKTAIL HOUR

ANTIPASTI SPREAD

Assortment of cheese and charcuterie, crudités, housemade caramelized onion dip, dried fruit, pickled vegetables, olives, rosemary water crackers, toasted baguette

HORS D'OEUVRES

Choose 3

Pepper-Seared Salmon Bites Sweet Wasabi Caramel, Salmon Chicharrón

Fluke Crudo Citrus Salad, Olive, Pistachio, Chili Oil

Shrimp Salchicha Warm Corn Butter, Chorizo

Puff Pastry-Wrapped Merguez Aioli, Mint

Ground Turkey & Golden Raisin Meatballs Golden Raisin Mustard, Parmesan Chips

Curried Spanakopita Crème Fraîche, Preserved Lemon

Kimchi Cupcake Yuzo Cream, Nori, Bonito

Roasted Garlic Hummus Sesame-Cilantro Shortbread, Apricot Chutney

Steak Tartare Potato Gaufrettes, Horseradish Cream

Mushroom Tartlet Bechamel, Parmesan

SALAD

Choose 1

Watercress Salad Apple, Celeriac, Pomegranate Seeds, Mustard Vinaigrette

Fregola & Arugula Salad Roasted Market Vegetables, Pickled Beets, Pickled Vinaigrette

Escarole Salad Plancha Red Onion, Pine Nuts, Pecorino, Caesar Dressing

Frisée & Asian Pear Salad Grilled Sourdough, Parmesan, Tarragon Vinaigrette

Mediterranean Bean Salad Baby Lima Beans, Cranberry Beans, Marinated Roasted Chilis, Spinach, Crumbled Feta, Oregano Vinaigrette

Kale Salad Roasted Heirloom Squash, Apple, Candied Walnuts, Farro, Pickled Pearl Onions





ENTREES

Choose 2

- Pan-Seared Salmon** Orange Browned Butter, Capers
- Baked Fluke** Herbed Panko Crust, Lemon Beurre Blanc, Parsley
- Buttermilk Fried Chicken** Soy Glaze, Sesame, Herbs, Kaffir Lime Leaf
- Roasted Chicken** Rosemary Marinade, Warm Pancetta Jus, Preserved Lemon
- Roasted Pork Loin** Pickled Golden Raisins, Fried Sage
- Leg of Lamb** Herb Crust, Lamb Jus
- Grilled Hanger Steak** Pink Peppercorn Jus, Grilled Scallions
- Braised Short Ribs** Tamarind Glaze, Fried Leeks
- Red Quinoa Falafel** Green Onion, Avocado-Tahini Sauce (Vegan)
- Barbecue Cauliflower** Pickled Gremolata (Silent Vegetarian Option)

SIDES

Choose 2

- Green Beans** Slivered Almonds, Sherry Cream
- Tarragon Potatoes** Cider Vinegar
- Macaroni & Cheese** Cheddar Béchamel, Breadcrumbs, Shaved Parmesan
- Grilled Seasonal Vegetables** Extra Virgin Olive Oil, Sea Salt
- Roasted Tri-Color Carrots** Orange Harissa Reduction, Greek Yogurt
- Creamy Stone-Ground Polenta** Parmesan, Fresh Herbs
- Horseradish Smashed Potatoes** Roasted Garlic, Frizzled Onions
- Crispy Brussels Sprouts** Rosemary, Honey, Pumpkin Seed Brittle

DESSERT SPREAD

Includes All Items

- Brownie Bites** Orange Caramel, Sea Salt
- Petite Brown Butter Financiers** Dried Cranberry, Ginger Glaze
- Pâte à Choux Puffs** Lemon Curd, Rock Sugar

