

BROOKLYN WINERY

Family Style Seated Dinner

ANTIPASTI

Includes all items

Artisanal cheeses and charcuterie, crudités,
housemade caramelized onion dip, dried fruit, pickled vegetables, olives,
rosemary water crackers, toasted baguette

HORS D'OEUVRES

Choose 3 passed items

- Pepper-Seared Salmon Bites** sweet wasabi caramel, salmon chicharrón
- House-Cured Salmon Gravlax** potato cream, dill
- Shrimp Salchicha** warm corn butter, chorizo
- Ground Turkey & Golden Raisin Meatballs** golden raisin mustard, parmesan chip
- Steak Tartare** potato gaufrette, crème fraîche, fried caper
- Puff Pastry-Wrapped Merguez** aioli, mint
- Lime Yogurt Spheres** citrus salad, mint, pomegranate
- Roasted Garlic Hummus** sesame-cilantro shortbread, apricot chutney
- Kimchi Cupcake** yuzu cream, nori, bonito
- Mushroom Tartlet** béchamel, parmesan

SALADS

Choose 1

- Frisée & Asian Pear Salad** grilled sourdough, parmesan, tarragon vinaigrette
- Watercress Salad** apple, celeriac, pomegranate seeds, mustard vinaigrette
- Pickled Beet & Arugula Salad** hazelnut, honey & burnt orange vinaigrette
- Escarole Salad** plancha red onion, pine nuts, pecorino, caesar dressing
- Mediterranean Bean Salad** baby lima & cranberry beans, marinated roasted chiles, spinach, crumbled feta, oregano vinaigrette
- Kale Salad** apple, grilled scallions, lemon tahini, crispy cumin chickpeas

ENTRÉES

Choose 2

- Pan-Seared Salmon** black garlic & mustard cream sauce, capers
- Baked Cod** herbed panko crust, lemon beurre blanc, parsley
- Roasted Chicken** spiced citrus brine, coriander-thyme jus, preserved lemon
- Buttermilk Fried Chicken** soy glaze, sesame, herbs, kaffir lime leaf
- 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
- Butternut Squash & Ricotta Cannelloni** housemade pasta, parmesan cream, sage
- Red Quinoa Falafel** green onion, avocado-tahini sauce (vegan)
- Sopes** black bean purée, seasonal succotash, herb salad (silent vegetarian option)

SIDES

Choose 2

- Steamed Baby Bok Choy** ginger dashi, fried shallot
- Tarragon Potatoes** cider vinegar
- Macaroni & Cheese** cheddar béchamel, breadcrumbs, shaved parmesan
- Grilled Seasonal Vegetables** extra virgin olive oil, sea salt
- Roasted Tri-Colored 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
- Grilled Asparagus** parmesan, extra virgin olive oil, sea salt

DESSERTS

Includes all items

- Brownie Bites** orange caramel, sea salt
- Petit Brown Butter Financiers** dried cranberry, ginger glaze
- Raspberry Meringue Kisses**