

# 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**