

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** hazelnuts, honey & burnt orange vinaigrette
- Escarole Salad** plancha red onion, pine nuts, pecorino, caesar dressing
- Mediterranean Bean Salad** baby lima and cranberry beans, marinated roasted chiles, spinach, crumbled feta, oregano vinaigrette
- Kale Salad** apple, grilled scallions, lemon tahini, crispy cumin chickpeas
- Tomato & Watermelon Salad** mozzarella, basil, lemon vinaigrette (available June-September)

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

Butternut Squash & Ricotta Cannelloni housemade pasta, parmesan cream, sage

Red Quinoa Falafel green onion, avocado-tahini sauce (vegan)

Roasted Vegetable Galette fresh herbs (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

Pâte à Choux Puffs lemon curd, rock sugar