

BROOKLYN WINERY

Family Style Seated Dinner

ANTIPASTI

Includes all items

Artisanal cheeses & charcuterie, crudités,
housemade caramelized onion dip, dried fruit, pickled vegetables, house-marinated olives,
maple cayenne nuts, rosemary water crackers, toasted baguette

HORS D'OEUVRES

Choose 3 passed items

Salmon Poke scallion, nori, togarashi, spicy kewpie, crispy rice cake

Shrimp Ceviche plantain chip, candied kumquat, chile oil *contains shellfish, GF, DF*

Kimchi Cupcake yuzu cream, nori *contains fish*

Ground Turkey & Golden Raisin Meatballs golden raisin mustard, Parmigiano-Reggiano chip
contains egg

Foie Gras* brioche toast, grape jam (option to add truffle shavings*)

Steak Tartare habanero mustard, potato gaufrette (option to add truffle shavings*) *GF*

Blackened Cod pineapple salsa, avocado lime crema, corn tortilla crisp *contains fish, GF*

Kaffir Lime Yogurt Spheres citrus salad, watermelon, mint *GF, V*

Sourdough Grilled Cheese Bite spiced peaches, honey, aged cheddar *V*

Whipped Goat Cheese & Root Chip cherry tapenade (option to add caviar*) *GF, V*

Watermelon Gazpacho cherry tomato, cucumber, grilled sourdough, basil oil *DF, V*

Salsa Tostada smashed avocado, black bean salsa, smoked sour cream, flour tortilla *V*

SALADS

Choose 1

Watermelon & Heirloom Tomatoes fresh mozzarella, herbed lemon vinaigrette *GF, V*

Stone Fruit & Baby Watercress feta, mint, candied pumpkin seeds, citronette *GF, V*

Crispy Soba Noodles & Mixed Greens fried soba noodles, carrots, red peppers, mandarin
segments, black sesame seeds, carrot ginger dressing *contains honey, DF, V*

Tatsoi & Guava mizuna, sugar snap peas, cucumber, pickled carrot, sesame crunch,
guava vinaigrette *DF, V*

Escarole Caesar plancha red onion, pine nuts, pecorino, grilled sourdough croutons, buttermilk
anchovy dressing *GF*

Blue Cheese & Baby Greens dried cherries, apples, spiced walnuts, tart apple dressing *GF, V*

Kale & Farro red onion, spiced walnuts, fresh strawberries, thyme, Persian lemon vinaigrette *DF, V*

DF = dairy free

GF = gluten free

V = vegetarian

*If guest is celiac, please notify a manager so we can prepare
an individual plate and avoid cross contamination*

**items available for supplemental cost*

ENTRÉES

Choose 2

Seared Salmon pineapple salsa *GF, DF*

Spice Rubbed Hake saffron beurre blanc *GF*

Oolong Tea-Brined Chicken lemon demi-glace *GF, DF*

Buttermilk Fried Chicken soy glaze, sesame, kaffir lime leaf *contains fish sauce*

Roasted Pork Loin pickled raisin jus, fried sage *GF, DF*

Garlic Rosemary Leg of Lamb lamb jus, mint *GF, DF*

Grilled Hanger Steak black garlic chimichurri *GF, DF*

Spinach, Leek & Ricotta Cannelloni fresh pasta, house-made marinara *V*

Herbed Falafel Stuffed Eggplant tomato chutney, pomegranate molasses, mint (silent vegetarian option)
GF, DF, Vegan

Seared Duck Breast* cherry coulis *GF, DF*

Grilled Rack of Lamb* port wine gastrique *GF, DF*

Filet Mignon* porcini mushroom jus, pickled garlic *GF, DF*

SIDES

Choose 2

Grilled Asparagus brown butter, preserved lemon peel *GF, V*

Roasted Brussels Sprouts garlic, shallots, tondo *GF, DF, V*

Adobo Chipotle Creamed Elote grilled corn, roasted zucchini, lime juice, smoked paprika, cojita cumble *GF, V*

Honey Curry Carrots mixed herbs, crispy quinoa *GF, DF, V*

Grilled Seasonal Vegetables extra virgin olive oil, sea salt *GF, DF, V*

Fingerling Potatoes butter, garlic, shallots, white wine *GF, V*

Macaroni & Cheese gouda béchamel, poblano, breadcrumbs (option to add truffle shavings*) *V*

Creamy Stone-Ground Polenta parmesan, fried hominy, fresh herbs (option to add truffle shavings*) *GF, V*

DESSERTS

Includes all items *nut free, V*

Brownie Bites orange caramel swirls, sea salt

Petit Brown Butter Financiers citron poppy seed glaze

Coconut Macaroons chocolate ganache *GF*

*items available for supplemental cost