

BROOKLYN WINERY

Cocktail Party

ANTIPASTI SPREAD

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

- Salmon Poke** scallion, nori, togarashi, crispy rice cake *GF*
- Scallop Ceviche** plantain chip, pickled jalapeno *contains shellfish, GF, DF*
- Coconut Curry Shrimp Spring Roll** mango chutney *DF, contains shellfish*
- Kimchi Cupcake** yuzu cream, nori *contains fish*
- Blackened Shrimp Tostada** pineapple salsa, avocado lime crema, corn tortilla *contains shellfish*
- Grilled Shrimp Skewers** lime salt, togarashi *GF*
- Yakitori Chicken Skewers** teriyaki glaze, scallion *GF*
- 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*
- Steak & Scallion Skewers** soy glaze, pink peppercorn *GF*
- Roasted Beet & Walnut Toast** dill crème fraîche, pumpernickel *contains nuts, V*
- Sourdough Grilled Cheese Bite** gouda, tomato jam, sweet & spicy pickle *V*
- Whipped Goat Cheese & Root Chip** cherry tapenade (option to add caviar*) *GF, V*
- Sopes** roasted corn, guacamole *GF, V*
- Za'atar Pita Chip** roasted red pepper, feta *V*
- Salsa Vaso** flour tortilla, black bean salsa, smoked sour cream *V*
- Fried Polenta** wild mushrooms, Parmigiano-Reggiano *V*
- Caprese Skewers** tomato & basil, fresh mozzarella, lemon, tondo *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*