

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, crispy rice cake *GF*

Scallop Ceviche plantain chip, pickled jalapeno *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 Shrimp Tostada pineapple salsa, avocado lime crema, corn tortilla *contains shellfish*

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*

SALADS

Choose 1

Asian Pear & Red Cabbage arugula, green onions, feta, almonds, lime dijonette *GF, V*

Watercress & Roasted Sunchoke english peas, roasted pearl onions, spiced pumpkin seeds,
herbed buttermilk dressing *GF, V*

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

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

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

Kale & Farro red onion, spiced walnuts, dried cranberries, thyme, lemon vinaigrette *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

Roasted Spiced Salmon onion raita *GF*

Ginger & Garlic Marinated Hake saffron cream *GF*

Oolong Tea-Brined Chicken lemon pan sauce *GF, DF*

Buttermilk Fried Chicken soy glaze, sesame, kaffir lime leaf

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

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

Grilled Hanger Steak pink peppercorn jus, grilled green onions *GF, DF*

Spinach, Leek & Ricotta Cannelloni fresh pasta, parmigiano fonduta *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*

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

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

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

Smashed Red Potatoes dijon, dill, frizzled onions *GF, V*

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

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

DESSERTS

Includes all items *nut free, V*

Brownie Bites orange white chocolate ganache

Petit Brown Butter Financiers citron poppy seed glaze

Coconut Macaroons chocolate ganache *GF*