

BROOKLYN WINERY

Family Style Seated Dinner

ANTIPASTI

Includes all items

Artisanal cheeses & charcuterie, crudités,
housemade caramelized onion dip, dried fruit, pickled vegetables, olives,
rosemary water crackers, toasted baguette

HORS D'OEUVRES

Choose 3 passed items

House-Cured Salmon potato cake, mirin aioli, shiso

Coconut Curry Shrimp Spring Roll lime aioli

Ground Turkey & Golden Raisin Meatballs golden raisin mustard, parmesan chip

Foie Gras Torchon* brioche toast, pickled grapes

Steak Tartare potato gaufrette, crème fraîche, fried caper

Puff Pastry-Wrapped Merguez aioli, mint

Fig & Ricotta Toast pumpernickel, bacon crumble

Sourdough Grilled Cheese Bite tomato tapenade

Za'atar Pita Chips roasted red pepper, feta

Kimchi Cupcake yuzu cream, nori, bonito

Mushroom & Caramelized Onion Tartlet béchamel, parmesan

SALADS

Choose 1

Asian Pear & Red Cabbage green onions, feta, almonds, mustard vinaigrette

Baby Greens & Roasted Roots watercress, mustard greens, roasted sweet potato & sunchoke,
candied pumpkin seeds, herbed buttermilk dressing

Winter Panzanella roasted cauliflower, beets, herbed croutons, pickled red onion, arugula,
parmesan, maple-balsamic dressing

Escarole Salad plancha red onion, pine nuts, pecorino, caesar dressing

Citrus & Bitter Greens radicchio, frisée, citrus supremes, spiced pistachios, shaved parmesan,
caramelized orange vinaigrette

Roasted Winter Squash & Kale butternut & delicata squash, pomegranate seeds,
crispy cumin chickpeas, lemon tahini yogurt

ENTRÉES

Choose 2

Roasted Spiced Salmon onion raita

Ginger & Garlic Marinated Hake saffron cream

Chicken Escabeche caramelized onions, sherry vinegar, golden raisins

Buttermilk Fried Chicken soy glaze, sesame, kaffir lime leaf

Roasted Pork Loin Roulade apples, fennel, dijon cream

Garlic Rosemary Leg of Lamb lamb jus, mint

Grilled Hanger Steak pink peppercorn jus, grilled green onions

Braised Short Ribs cabernet jus, fried leeks

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

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

Slow Roasted Cauliflower Steak tamari, mushroom gravy (silent vegetarian option)

Seared Duck Breast* candied orange peel, duck jus

Grilled Rack of Lamb* olive jus

Filet Mignon* porcini mushroom jus, pickled garlic

SIDES

Choose 2

Ginger-Garlic Collard Greens green onions, chiles

Crispy Brussels Sprouts rosemary, maple, pumpkin seed brittle

Honey Curry Carrots mixed herbs, crispy quinoa

Grilled Seasonal Vegetables extra virgin olive oil, sea salt

Tarragon Potatoes cider vinegar

Smashed Red Potatoes dijon, dill, frizzled onions

Macaroni & Cheese cheddar béchamel, breadcrumbs, shaved parmesan

Creamy Stone-Ground Polenta parmesan, fresh herbs

DESSERTS

Includes all items

Brownie Bites orange caramel, sea salt

Petit Brown Butter Financiers dried cranberry, ginger glaze

Raspberry Meringue Kisses