

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 everything spiced toast, roasted garlic aioli, lemon

Coconut Curry Shrimp Spring Roll mango chutney

Ground Turkey & Golden Raisin Meatballs golden raisin mustard, Parmigiano-Reggiano crisp

Foie Gras Torchon* brioche toast, pickled grapes, thyme, lemon zest

Steak Tartare potato gaufrette, green olive sabayon, crispy shallots (option to add truffle shavings*)

Puff Pastry-Wrapped Merguez mint aioli

Fig & Ricotta Toast pumpernickel, bacon crumble

Sourdough Grilled Cheese Bite gouda, tomato jam

Za'atar Pita Chips roasted red pepper, feta

Kimchi Cupcake yuzu cream, nori

Mushroom & Caramelized Onion Tartlet béchamel, Parmigiano-Reggiano (option to add truffle shavings*)

SALADS

Choose 1

Asian Pear & Red Cabbage frisée, green onions, almonds, crispy wontons, mandarin oranges,
honey mustard vinaigrette

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

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

Citrus & Bitter Greens radicchio, frisée, citrus suprêmes, spiced walnuts,
shaved Parmigiano-Reggiano, caramelized orange vinaigrette

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

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

*items available for supplemental cost

ENTRÉES

Choose 2

Roasted Spiced Salmon onion raita

Oolong Tea-Brined Chicken lemon demi-glace

Buttermilk Fried Chicken soy glaze, sesame, kaffir lime leaf

Maple-Fennel Glazed Roasted Pork Loin apples, 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

Artichoke & Swiss Chard Cannelloni ricotta, roasted onion-rosemary cream

Herbed Falafel Stuffed Eggplant tomato chutney, pomegranate molasses, mint (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

Crispy Brussels Sprouts rosemary, maple, pumpkin seed brittle

Honey Curry Carrots crispy quinoa, mixed herbs

Grilled Seasonal Vegetables extra virgin olive oil, sea salt

German Potatoes country mustard aioli, caramelized onions, scallions

Horseradish Smashed Potatoes roasted garlic, frizzled onions

Macaroni & Cheese gouda mornay sauce, toasted bread crumbs (option to add truffle shavings*)

Warm Mediterranean Cauliflower & Couscous Salad golden raisins, mint, lemon vinaigrette

DESSERTS

Includes all items

Brownies marbled tahini

Chai Tea Financiers candied rose petals

Coconut Macaroons chocolate ganache

*items available for supplemental cost