

BROOKLYN WINERY

Cocktail Dinner Party

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*)

Stations

Choose 2

SALMON FILLET

lemongrass, red curry, herbs

asian pear & red cabbage salad

frisée, green onions, almonds, crispy wontons, mandarin oranges,
honey mustard vinaigrette

ginger fried quinoa

scallion pancake

black vinegar, apricot chutney

SWEET & SPICY BUTTERMILK FRIED CHICKEN

sweet potatoes, soy glaze, kaffir lime, fresh herbs

citrus & bitter greens

radicchio, frisée, citrus suprêmes, spiced walnuts,
shaved Parmigiano-Reggiano, caramelized orange vinaigrette

mac & cheese

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

cornbread

jalapeño, sharp cheddar, honey butter

MAPLE GLAZED PORK LOIN

roasted radish salad

red mustard greens, brown butter, lemon

crispy brussels sprouts

rosemary, maple, pumpkin seed brittle

fennel-raisin semolina rolls

house-made herbed boursin

GRILLED NY STRIPLOIN

rosemary, roasted garlic

roasted squash & kale salad

butternut & delicata squash, pomegranate seeds,
crispy cumin chickpeas, lemon tahini yogurt

german potatoes

country mustard aioli, caramelized onions, scallions

potato-onion rolls

horseradish cream

CABERNET BRAISED SHORT RIBS

crispy leeks

winter panzanella

roasted cauliflower, beets, herbed croutons, pickled red onion, arugula,
Parmigiano-Reggiano, maple-balsamic dressing

honey-curry carrots

crispy quinoa, mixed herbs

parker house rolls

caramelized onion dip

HERBED FALAFEL STUFFED EGGPLANT

tomato chutney, pomegranate molasses, mint

mediterranean cauliflower & couscous salad

golden raisins, mint, lemon vinaigrette

grilled seasonal vegetables

extra virgin olive oil, sea salt

toasted pita

roasted garlic hummus

DESSERT

Includes all items

Brownies

marbled tahini

Chai Tea Financiers

candied rose petals

Coconut Macaroons

chocolate ganache