

# BROOKLYN WINERY

## *Cocktail Dinner Party*

### 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, spicy kewpie, crispy rice cake

#### **Shrimp Ceviche**

plantain chip, candied kumquat, chile oil

*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 Cod**

pineapple salsa, avocado lime crema, corn tortilla crisp

*contains fish, GF*

#### **Kaffir Lime Yogurt Spheres**

citrus salad, watermelon, mint

*GF, V*

#### **Sourdough Grilled Cheese Bite**

spiced peaches, honey, aged cheddar

*V*

#### **Whipped Goat Cheese & Root Chip**

cherry tapenade (option to add caviar\*)

*GF, V*

#### **Watermelon Gazpacho**

cherry tomato, cucumber, grilled sourdough, basil oil

*DF, V*

#### **Salsa Tostada**

smashed avocado, black bean salsa, smoked sour cream, flour tortilla

*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*

# Stations

Choose 2

## SALMON FILLET

onion raita  
*GF*

### tatsoi & guava

mizuna, sugar snap peas, cucumber, pickled carrot,  
sesame crunch, guava vinaigrette  
*DF, V*

### ginger fried quinoa

*GF, DF*

### scallion pancake

apricot chutney  
*DF*

## SWEET & SPICY BUTTERMILK FRIED CHICKEN

sweet potatoes, soy glaze, kaffir lime, fresh herbs

### blue cheese & baby greens

dried cherries, apples, spiced walnuts, tart apple dressing  
*GF, V*

### mac & cheese

gouda béchamel, poblano, breadcrumbs (option to add truffle shavings\*)  
*V*

### cornbread

jalapeño, sharp cheddar, honey butter  
*V*

## ROASTED PORK LOIN

pickled raisin jus, fried sage  
*GF, DF*

### roasted radish salad

red mustard greens, brown butter, lemon  
*GF, V*

### roasted brussels sprouts

garlic, shallots, tondo  
*GF, DF, V*

### fennel-raisin semolina rolls

house-made herbed boursin  
*V*

## GRILLED NY STRIPLOIN

rosemary, roasted garlic  
*GF, DF*

### kale & farro

red onion, spiced walnuts, fresh strawberries,  
thyme, Persian lemon vinaigrette  
*DF, V*

### fingerling potatoes

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

### potato-onion rolls

horseradish cream  
*V*

\*items available for supplemental cost

## **LAMB GYRO MEATBALLS**

caramelized onions, tzatziki  
*GF*

**stone fruit & baby watercress**  
feta, mint, candied pumpkin seeds, citronette  
*GF, V*

**honey curry carrots**  
mixed herbs, crispy quinoa  
*GF, V*

**parker house rolls**  
caramelized onion dip  
*V*

## **HERBED FALAFEL STUFFED EGGPLANT**

tomato chutney, pomegranate molasses, mint  
*GF, DF, Vegan*

**mediterranean cauliflower & couscous salad**  
golden raisins, mint, lemon vinaigrette  
*GF, DF, V*

**grilled seasonal vegetables**  
extra virgin olive oil, sea salt  
*GF, DF, V*

**toasted pita**  
roasted garlic hummus  
*DF, V, Vegan*

*\* silent vegan entree available upon request*

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## **DESSERT**

Includes all items  
*nut free, V*

**Brownie Bites**  
orange caramel swirls, sea salt

**Petit Brown Butter Financiers**  
citron poppy seed glaze

**Coconut Macaroons**  
chocolate ganache  
*GF*