

# 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

**Maple Bacon Cupcake** bacon date jam, cornbread, mascarpone frosting, pickled jalapeno

**House-Cured Salmon Gravlax** potato cream, beet pickled onion, dill *GF*

**Coconut Curry Shrimp Spring Roll** mango chutney *DF, contains shellfish*

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

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

**Steak Tartare** habanero mustard, potato gaufrette (option to add truffle shavings\*) *GF*

**Puff Pastry-Wrapped Merguez** mint aioli *contains egg*

**Fig & Ricotta Toast** pumpernickel, bacon crumble

**Sourdough Grilled Cheese Bite** gouda, tomato jam *v*

**Kabocha Squash Soup** smoked coconut milk, spiced pepitas, lime zest, paprika *v, Vegan*

**Spinach & Artichoke Tart** Parmigiano-Reggiano, fontina *v*

### SALADS

Choose 1

**Roasted Pumpkin & Apple Salad** Granny Smith apples, cinnamon-spiced pecans,  
goat cheese crumble, red leaf lettuce, mulled cider vinaigrette *GF, v*

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

**Escarole Salad** plancha red onion, pine nuts, pecorino, grilled sourdough croutons,  
buttermilk anchovy dressing *contains nuts, fish, egg*

**Citrus & Bitter Greens** radicchio, frisée, citrus suprêmes, spiced walnuts,  
shaved Parmigiano-Reggiano, caramelized orange vinaigrette *GF, v, contains nuts*

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

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

\*items available for supplemental cost

## ENTRÉES

Choose 2

- Miso Salmon** red miso glaze, sesame seeds, ginger yuzu gremolata *DF*
- Spice Rubbed Hake** saffron beurre blanc *GF*
- Oolong Tea-Brined Chicken** lemon demi-glace *GF, DF*
- Buttermilk Fried Chicken** soy glaze, sesame, kaffir lime leaf *contains sesame, fish sauce*
- Maple-Fennel Glazed Roasted Pork Loin** apples, dijon cream *GF*
- Garlic Rosemary Leg of Lamb** lamb jus, mint *GF, DF*
- Grilled Hanger Steak** mojo verde, amaranth *GF, DF*
- Braised Short Ribs** cabernet jus, fried leeks *GF, DF*
- Artichoke & Swiss Chard Cannelloni** ricotta, roasted onion-rosemary cream *V*
- Herbed Falafel Stuffed Eggplant** tomato chutney, pomegranate molasses, mint  
(silent vegetarian option) *GF, DF, V, 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

- Crispy Brussels Sprouts** rosemary, maple, pumpkin seed brittle *GF, V*
- Roasted Sweet Potato & Leek** caraway, mustard seeds, dill, chives, sherry sour cream *GF, V*
- Grilled Seasonal Vegetables** extra virgin olive oil, sea salt *GF, DF, V, Vegan*
- Roasted Mushrooms & Green Beans** crimini & shiitake mushrooms, green beans, fried shallots, gruyère *GF, V*
- Horseradish Smashed Potatoes** roasted garlic, frizzled onions *GF, V*
- Macaroni & Cheese** gouda mornay sauce, toasted bread crumbs (option to add truffle shavings\*), *V*
- Crispy Cauliflower & Couscous** castelvetrano olives, golden raisins, preserved lemon, oregano, tomato vinaigrette *GF, DF, V, Vegan*

## DESSERTS

Includes all items

*Nut free, V*

- Brownies** marbled tahini
- Chai Tea Financiers** candied rose petals
- Coconut Macaroons** chocolate ganache *GF*

\*items available for supplemental cost