

BROOKLYN WINERY

MENU

COCKTAIL HOUR

ANTIPASTI

A selection of artisanal cheeses and charcuterie, rosemary water crackers, toasted baguette, pumpkin and sunflower seed brittle, and various accoutrement

SALADS

| please select one item |

KALE & HOMINY

jalapeño-pickled golden raisins, avocado & charred scallion dressing, Parmigiano-Reggiano
GF & V

ROASTED PUMPKIN & APPLE SALAD

granny smith apples, cinnamon-spiced pecans, goat cheese crumble, market greens, mulled cider vinaigrette

ESCAROLE SALAD

plancha red onion, pine nuts, pecorino, grilled sourdough croutons, buttermilk anchovy dressing

WINTER PANZANELLA

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

DF = dairy free GF = gluten free V = vegetarian *items available for supplemental cost
If guest is celiac, please notify a manager so we can prepare an individual plate and avoid cross-contamination.

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ENTRÉES

| please select two entrees |

SEARED SALMON

lemon, dill & caper cream GF

SPICE RUBBED HAKE

saffron beurre blanc GF

OOLONG TEA-BRINED CHICKEN

lemon demi-glace GF & DF

BUTTERMILK FRIED CHICKEN

soy glaze, sesame, fresh herbs
contains sesame

ROASTED PORK LOIN

pickled raisin jus, fried sage GF & DF

GARLIC ROSEMARY LEG OF LAMB

lamb jus, mint GF & DF

GRILLED HANGER STEAK

mojo verde, amaranth GF & DF

FILET MIGNON*

porcini mushroom jus, pickled garlic GF & DF

CANNELLONI

butternut squash and ricotta, parmigiano fonduta V

FALAFEL EGGPLANT

dukkah dredge, hummus, pomegranate, mint

silent vegetarian option | GF, DF, Nut Free & VEGAN

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SIDES

| please select two items |

CRISPY BRUSSELS SPROUTS

rosemary, maple, pumpkin seed brittle
GF, DF, V & VEGAN

ROASTED SWEET POTATO & LEEK

caraway, mustard seeds, dill, chives V

ROASTED CARROTS

curry, honey, crispy quinoa
GF & V

GRILLED SEASONAL VEGETABLES

extra virgin olive oil, sea salt
GF, DF & V

FINGERLING POTATOES

garlic, shallots, herbs V

GREEN BEANS

sherry cream, slivered almonds V

DESSERT BITES

| includes all items |

TAHINI BROWNIES

red wine caramel
nut free | V

PETIT BROWN BUTTER FINANCIERS

ginger glaze
nut free | V

COCONUT MACAROONS

chocolate ganache
nut free | GF, V

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