

SUNDAY / IN / BROOKLYN

PLATTERS *(Price Per Person)*

Charcuterie & Cheese \$12

Seasonal Vegetable & Dips \$5

Raw Bar Display \$25

PASSED APPETIZERS

Choose 3 \$15/pp/hr Choose 5 \$22/pp/hr

Milk Buns, Uni, Pine Nut Miso

Buttermilk Macaroons, Osetra Caviar

Deviled Eggs, Smoked Paprika

Flaxseed Cracker, Burnt Eggplant, Lime

Smoked Salmon Tartine, Spicy Cucumbers

Oysters, Burnt Coriander Mignonette

Black Garlic Chip, Uni, Lime

Grilled Wagyu Beef Tartine, Herb Gremolata

BEVERAGE PACKAGES *(Minimum 2 Hours)*

Beer & Wine Open Bar \$20 *(Per Person Per Hour)*

Two House Wines, Two House Beers

Open Bar \$25 *(Per Person Per Hour)*

Two Cocktails, Two House Wines, Two House Beers

Call Liquor Selections

Premium Open Bar \$30 *(Per Person Per Hour)*

Two Cocktails, Two House Wines, Two Beers

Premium Liquor Selections

Beverages Charged As Ordered *(Regular Menu Pricing)*

Modified Full Beverage Menu

Three Cocktails, Three House Wines, Three House Beers

We Kindly Ask Beverages Charged To One Tab & Payment

All Beverage Packages Must Be Chosen Prior To Event

/ Chef Jaime Young

DINNER EVENT MENU - 25 GUESTS AND OVER

(Items May Change Based On Seasonality & Availability)

SEATED FAMILY STYLE DINNER / \$65 PER PERSON

START

Sourdough Loaf, Salted Beer Butter

VEGETABLES *(Choose 2) (Choose 3 + \$5pp)*

Garden Pickles

Radishes, Cultured Cream, Barley Malt

Soft Pretzels, Brooklyn Lager Cheese

Charred Leeks, Sour Apple, Butter, Anchovy

Cold Smoked Artichokes, Saffron Aioli

Wood Roasted Maitake Mushroom, Allium Vinaigrette

Summer Lettuces, Cherry Tomato, Black Pepper Egg Yolk, Crispy Garlic

FISH + MEATS *(Choose 2) (Choose 3 + \$10pp)*

Yellowfin Tuna Tartare, Plum, Chili Juice, Marcona Almonds

Wood Fired Seasonal Fish, Mussel Butter, Wilted Greens

Fried Togarashi Chicken, Drumsticks & Thighs, Fancy Ranch

Applewood Smoked Chicken, Crispy Herbs, Romesco

Prime Rib, Onion Jus, Roasted Seasonal Vegetables

[Vegetarian] Wood Fired Cauliflower, Romesco, Crispy Shallots

SIDES *(Choose 1) (Choose 2 + \$3pp)*

Crispy Potatoes, Red Sambal Aioli

Roasted Carrots, Pine Nuts, Smoked Paprika

Roasted Seasonal Vegetables

SOFT SERVE

Dark Chocolate

Seasonal Flavor

Summer 2018

