

BROOKLYN
AND
THE
BUTCHER
MODERN STEAKHOUSE
PRIVATE DINING MENU

First Course (Your guest chooses one)

Lobster Bisque

Creme fraiche, banyuls

Brooklyn Caesar Salad

Roma crunch lettuce, parmesan reggiano, brioche croutons

Entrée Course (Your guest chooses one)

8 oz. Black Hawk Farms Sirloin Baseball Cut

Bordelaise, herbed whipped potatoes, charred broccoli

Joyce Farms Airline Chicken Breast

Roasted chicken au jus, herbed whipped potatoes, charred broccoli

Chilean Verlasso Salmon

Truffle bearnaise, herbed whipped potatoes, charred broccoli

Dessert Course (Your guest chooses one)

Brooklyn's Chocolate Hazelnut Cake

Brooklyn's Cheesecake (drizzled with caramel)

\$55 per guest

*Menus subject to change seasonally

Executive Chef Ming Pu



BROOKLYN AND THE BUTCHER

MODERN STEAKHOUSE
4 COURSE PRIVATE DINNER

For The Table (Choose 2)

Artichoke & Greens Dip

*Collard greens, capriole farms
chevre, served with lavash*

Ahi Tuna Tartare

*Garlic crisp, sweet soy, cucumber,
yuzu kosho aioli*

Woodland Farms Pork Meatballs

*San Marzano tomato sauce,
parmesan reggiano*

The Butcher's Charcuterie Board

*Chef's whim of fine meats, cheeses
and accompaniments*

Soup or Salad Course (Your guest chooses one)

Lobster Bisque

Creme fraiche, banyuls

Brooklyn Caesar Salad

*Roma crunch lettuce, parmesan
reggiano, brioche croutons*

Entrée Course (Your guest chooses one)

Chilean Verlasso Salmon

*Truffle bearnaise, charred broccoli,
herbed whipped potatoes*

Black Hawk Farms Sirloin

*Bordelaise, charred broccoli,
herbed whipped potatoes*

Joyce Farms Chicken Breast

*Chermoula, charred broccoli,
herbed whipped potatoes*

Dessert Course (Your guest chooses one)

Chocolate Hazelnut Cake

Brooklyn Cheesecake

Drizzled with caramel



\$69 per guest

Executive Chef Ming Pu